Blackberry Roll



I would say this is the ideal roll for summer days. For me rolls are great, their preparation is very simple and really fast. This roll is especially tasty because of its cream in combination with blackberries.

INGREDIENTS :

BISCUIT :

5 eggs

150 g of flour

150 g of sugar

½ baking powder

1 packet of vanilla sugar

4 spoons of oil

Lemon peel

FILLING :

2 packets of vanilla sugar

500 g of blackberries

1 Cream Fix

200 g of white chocolate

250 ml . of cream

350 g . Quark (Topfen , Mascarpone full-fat cottage cheese)

FOR DECORATION :

blackberries

3 spoons of filling

powdered sugar

PRIEPARATION :

1 . heat the oven to 180o C …

2 . beat the egg whites and vanilla sugar to make firm snow and leave it aside for a while …

3 . mix yolks with sugar to make a nice cream, add oil and lemon peel and mix for 2 to 3 more minutes…

4 . sift the flour with baking powder to yolks and add egg whites little by little and mix with light crucial movements …

5 . cover a big baking tray with parchment paper and pour biscuit on it, spread it evenly, especially to the edges, so that the middle does not remain thicker and edges thin …

6 . bake the biscuit for some 20 minutes …

7 . put the baked biscuit on a cold wet kitchen cloth (wring the cloth out well) and remove the parchment paper slowly …

8 . throw the edge of the cloth over the biscuit and start rolling it lightly together with the cloth so that biscuit does not break …

9 . leave the biscuit to cool completely and in the meantime you can prepare the filling …

10 . melt the chocolate on the steam and take it away from the water to cool enough, so you can use it later …

11 . mix quark , vanilla sugar and chocolate shortly and leave aside …

12 . mix the cream to the half and then add Cream Fix to make creamy whipped cream (be careful not to whip it too much) …

13 . add the whipped cream to the cheese cream and mix till the ingredients get homogenous …

14 . leave three spoons of filling for decoration …

15 . unroll the biscuit and coat it with the cream evenly, but leave the end of the edge empty or coat it with a very thin layer so that the filling does not pour out while rolling …

16 . line blackberries on the coated biscuit (leave a few blackberries for decoration), press them into the filling lightly and roll gently …

17 . decorate the finished roll with the filling, sprinkle powdered sugar on it and put some blackberries on the top …

18 . the cake must cool for some 4 to 5 hours …

ADVICE : if you don’t like blackberries, you can use other berries, as well.











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