

# Spinach roulade

Cuisine: **Czech**  
Food category: **Vegetarian dishes**



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## Program steps


Preheating: 190 °C


1


 Hot air


 100 %

 Termination by time

 00:30 hh:mm

 170 °C

 80 %



## Ingredients - number of portions - 10

Name	Value	Unit
spinach leaves	800	g
egg yolk	10	pcs
soft cream cheese	100	g
salt	4	g
plain wheat flour	100	g
baking powder	2	pcs
egg whites	10	pcs

## Nutrition and allergens


Allergens: 1, 3, 7	
Minerals:	
Vitamins:	
Nutritional value of one portion	Value
Energy	85.7 kJ
Carbohydrate	7.9 g
Fat	3.2 g
Protein	4.6 g
Water	0 g

## Directions

To prepare the dough, first steam fresh spinach at 99°C for 2 minutes and squeeze out as much water as possible. Mix spinach with egg yolks, cream cheese, salt, flour and baking powder in a bowl. Blitz everything with an immersion blender.

Next, beat the egg whites and gently add them into the mixture. Spread the dough evenly on the baking sheet. We put it in a preheated combi oven and bake on the above program, which thanks to the Retigo Combionline system you can also import into your combi oven.

## Recommended accessories



Vision Bake