

Spinach roulade

Cuisine: **Czech**

Food category: **Vegetarian dishes**



Author: [Vlastimil Jaša](#)

Company: [Retigo](#)



Program steps

Preheating: **190 °C**

1	Hot air	100 %	Termination by time	00:30 hh:mm	170 °C	80 %	
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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

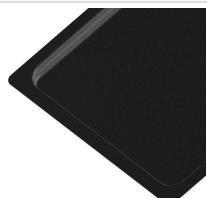
Allergens: 1, 3, 7

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

Recommended accessories



Vision Bake

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.