

Orange roll

Preparation time: 20 min. · Level of difficulty: very easy ·

Quantity

Ingredients for 4-6 servings.

Ingredients

120 g Banana
100 g Biscuits (coconut biscuits or butter biscuits)
1 tbsp Cocoa
200 g Cream cheese (or a vegan alternative)
1 tbsp Honey
4 piece Natural oranges

Preparation

Put the biscuits in a blender and grind, not too fine, leave small pieces and put in a bowl.

Process ripe bananas with a pinch of cinnamon and 100g cocoa in a blender to a puree and mix with the ground biscuits.

Knead everything together into a firm dough and roll out into a square on baking paper or simply flatten with a tablespoon into a pastry sheet.

Then mix 200-250g cream cheese (vegan cream cheese also works) and 1 tbsp honey in a blender until creamy. Coat the square with the mixture.

Peel 3-4 oranges, place on the pastry and roll up using the baking paper. Wrap tightly and fold in the ends.

Leave to set in the fridge for at least 3-4 hours. If you like, you can glaze the roll with chocolate couverture and sprinkle with grated orange peel.