



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, BBQ, Celebration,
Christmas, Festive, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food,
Sweet Good

BLUE ORANGE TRUFFLE CHOCOLATE ROLL

INGREDIENTS

Group A1

Ingredient	KG
BAKELS BLUE VELVET CAKE MIX	0.550
Eggs	0.450
Ovalett Special	0.030
Total Weight:	1.030

Group A2

Ingredient	KG
Oil	0.125
Total Weight:	0.125

Group B1

Ingredient	KG
Bakels Compound Chocolate	0.200
ORANGE COMPOUND	0.080
Total Weight:	0.280

Group B2

Ingredient

Whipped cream

KG

0.380

Total Weight: 0.380

Group C

Ingredient

Bakels Crystal Glaze Chocolate

KG

0.200

Total Weight: 0.200

METHOD

1. Beat all ingredients (A1) except oil on high speed for 2 to 3mins. Blend in cooking oil and beat for 1min at low speed (Use Balloon Whisk).
2. Deposit the cake batter into the baking tray. Bake at 190°C top / 160°C bottom for approximate 20 - 23mins or until well bake.
3. Bain Marie chocolate compound & Orange compound over warm water, mix and dissolve.
4. Whipped up the cream to hard peak consistency, then fold in the warmed chocolate mixture into the whipped cream and mix homogenously.
5. Fill and spread the chocolate cream over the cake.
6. With the help of parchment paper roll the cake as tightly as possible.
7. Refrigerate or freeze for an hour before coated the roll with Crystal Glaze.

Cara-cara

1. Pukul semua bahan (A1) kecuali minyak pada kelajuan tinggi selama 2 - 3 minit. Campurkan minyak masak dan pukul selama 1 minit pada kelajuan rendah (Gunakan Balloon Whisk).
2. Masukkan adunan kek ke dalam dulang pembakar. Bakar pada 190 ° C atas / 160°C bahagian bawah selama kira-kira 20 - 23 minit atau sehingga bakar dengan baik.
3. Bain Marie sebatian coklat & sebatian oren di atas air suam, campurkan dan larut.
4. Disebat krim ke konsistensi puncak keras, kemudian lipat dalam campuran coklat hangat ke dalam krim disebat dan campurkan secara homogen.
5. Isi dan sebarkan krim coklat ke atas kek.
6. Dengan bantuan kertas gulung kek seketat mungkin.
7. Sejukkan atau bekukan selama sejam sebelum disalut gulungan dengan Crystal Glaze.