



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Breads, Rolls, Pastry, Cakes,
Muffins & Sponge Products



OCCASION

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



FINISHED PRODUCT

Cake, Soft Roll, Sweet Food,
Sweet Good, Swiss Roll

BLUE VELVET CAKES (SWISS ROLL & LAYERED)

INGREDIENTS

Group A

Ingredient	KG
BAKELS BLUE VELVET CAKE MIX	1.000
Eggs	1.400
Water	0.250
Ovalett Special	0.060
Oil	0.250
Total Weight:	2.960

Group B

Ingredient	KG
PETTINA CHEESECAKE MIX	0.330
Whipping Cream	1.000
Total Weight:	1.330

METHOD

1. Mix all ingredients (A) except oil, mix at slow speed for 1min then fast speed for 3mins. Then add oil on slow speed for 1min.
2. Deposit into baking tray as 1200gm, baking 180°C top 180°C bottom for 25mins.
3. Mix all ingredients (B) at low speed for 1min then on medium speed for 3mins.
4. Apply filling onto the cake and make a swiss roll or a birthday cake to your preferred choice.

Cara-cara

1. Campurkan bahan-bahan (A) kecuali minyak dengan kelajuan perlahan selama 1 minit dan kelajuan cepat selama 3 minit. Tambahkan minyak dalam campuran dengan kelajuan perlahan selama 1 minit.
2. Masukkan ke dalam dulang pembakar sebagai 1200gm, bakar 180°C atas 180°C bawah selama 25min.
3. Gaulkan bahan-bahan (B) dengan kelajuan perlahan selama 1min dan kelajuan sederhana selama 3min.
4. Sapukan krim ke atas kek dan buat swiss roll atau kek hari jadi dengan sukahati anda.