



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, BBQ, Celebration,
Festive, Summer



FINISHED PRODUCT

Cake, Sweet Food, Sweet Good

CHOCOLATE KIWI SWISS ROLL

INGREDIENTS

Group A

Ingredient	KG
APITO CHOCOLATE MOIST CAKE MIX	1.000
Eggs	1.400
Ovalett Special	0.060
Water	0.250
Oil	0.250
Total Weight:	2.960

Group B

Ingredient	KG
Bakels Kiwifruit Filling	0.050
BAKELS BAKE STABLE CUSTARD MIX	0.100
Water	0.250
Total Weight:	0.400

METHOD

1. Mix all ingredients in (A) except oil and mix at low speed for 1min then 3min at high speed.
2. Add on the oil and mix at low speed for 1min.
3. Deposit the 900g batter into a baking tray, 36cm x 36cm.
4. Then bake at 180°C for 20mins.

5. Mix all ingredients (B) at low speed for 1min then 2mins on high speed.
6. Apply filling onto the cake and roll it as swiss roll.

Cara-cara

1. Campurkan semua bahan dalam (A) kecuali minyak dan campurkan pada kelajuan rendah untuk 1min kemudian 3min pada kelajuan tinggi.
2. Tambah minyak dan kacau pada kelajuan rendah selama 1min.
3. Masukkan adunan 900g ke dalam dulang penaik, 36cm x 36cm.
4. Kemudian bakar pada suhu 180 ° C selama 20 minit.
5. Campurkan semua bahan (B) pada kelajuan rendah untuk 1min kemudian 2mins pada kelajuan tinggi.
6. Sapukan pengisian ke kek dan gulungkannya sebagai gulungan swiss.