





# **DISPLAY CONDITIONS**

Ambient



## **CATEGORY**

Bakery, Breads, Rolls & Pastry, Breads, Rolls, Pastry, Other Products



### **OCCASION**

Afternoon Tea, Summer



# FINISHED PRODUCT

Dessert, Pancake, Savoury Good, Soft Roll, Sweet Food, Sweet Good

# **MANGO PANCAKE ROLLED**

# **INGREDIENTS**

### **Group A**

	Total Weight: 1.150
Eggs	0.300
Pandan Paste	0.025
Water	0.125
Milk	0.375
BAKELS PANCAKE MIX	0.325
Ingredient	KG

### Group B

IngredientKGWhipped cream0.200Mango (fresh)0.200

Total Weight: 0.400

# **METHOD**

- 1. Beat all ingredients (A) on medium speed for 3mins then filter it.
- 2. Heat a non-stick pan with a bit if oil and scoop the batter and spread it into a thin layer which will looks like a crepe.
- 3. Finally, spread some whipped cream onto the crepe and put a fresh cube mango and roll-up and ready to serve.