



DISPLAY CONDITIONS

Ambient, Chilled



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Festive



FINISHED PRODUCT

Cake, Sponge, Swiss Roll

ONDEH-ONDEH PANDAN SWISS ROLL

INGREDIENTS

Group A

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	0.500
Eggs	0.650
Water	0.125
<u>Apito Pandan Paste</u>	0.010
<u>OVALETT SPECIAL</u>	0.030
Total Weight:	1.315

Group B

Ingredient	KG
Corn Oil	0.125
Total Weight:	0.125

Group C

Ingredient	KG
Gula Melaka	0.065
	0.001
Water	0.020
Pandan leaves (pcs)	2.000
Total Weight: 2.086	

Group D

Ingredient	KG
Fresh Grated Coconut	0.125
Total Weight: 0.125	

METHOD

Method :Cake base

- Whisk all ingredients A at top speed for 2 minutes.
- Add in ingredient B and continue mixing at low speed until batter is well combined.
- Pour 750gm cake batter into baking tray (recommended size: 14"x14").
- Bake at 200°C for 15 minutes and leave it to cool.

Method:Ondeh-ondehfiling

- Bring all ingredients C to boil in a pot.
- Add in ingredient D and mix well. Leave it to cool.
- Spread the filling it onto the cake and roll up the cake.
- Finally spread a layer of cream on the surface of the cake and sprinkle with fresh grated coconut.