



DISPLAY CONDITIONS

Ambient



CATEGORY

Breads, Rolls & Pastry



OCCASION

Afternoon Tea, BBQ, Summer



FINISHED PRODUCT

Soft Roll, Sweet Food, Sweet Good

MOIST SWISS ROLL

INGREDIENTS

Group A

Ingredient	KG
<u>APITO PLAIN MOIST CAKE MIX</u>	0.500
Water	0.125
Eggs	0.700
<u>Ovalett Special</u>	0.030
Total Weight:	1.355

Group B

Ingredient	KG
Vegetable Oil	0.125
Total Weight:	0.125

METHOD

1. Place all ingredients (A) into mixing bowl.
2. Whisk on low speed for 1 minute. Scrape down the mixture.
3. Whisk for 2 minutes on top speed.
4. Fold in ingredient (B) and continue to whisk for 1 minute on low speed.
5. Deposit 1500g batter into bun tray line with parchment paper.
6. Bake at Top: 210°C Bottom : 160°C for approximately 15 minutes.
7. Apply cream on bake sponge cake and roll up.

8. Deco as desire.

Cara-cara

1. Masukkan kumpulan A ke dalam mangkuk mixer.
2. Putar dengan kelajuan 1 selama 1 minit dan sekerap adunan bahagian bawah dengan scraper.
3. Putar dengan kelajuan tinggi selama 2 minit.
4. Masukkan Kumpulan B ke dalam dan putar dengan kelajuan 1 selama 1 minit.
5. Tuangkan adunan di atas acuan bun yang berlapis dengan kertas parchment.
6. Bakar pada suhu: Atas: 210°C Bawah : 160°C lebih kurang 15 minit.
7. Sapu krim di atas kek dan gulung, hiaskan secara kehendak persendirian.