



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Cake, Confectionery, Dessert,
Soft Roll, Sponge, Sweet Food,
Sweet Good

RAYA SWISS ROLL

INGREDIENTS

Group A

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	0.100
Eggs	0.050
<u>BAKELS BUTTA BLENDS</u>	0.050
Yellow Coloring	0.100
Total Weight:	0.300

Group B

Ingredient	KG
<u>PETTINA CHOCOLATE SPONGE MIX COMPLETE</u>	0.500
Egg Yolk	0.200
Water	0.100
Corn Oil	0.200
Total Weight:	1.000

Group C

Ingredient	KG
Egg White	0.500
Sugar	0.250
Total Weight:	0.750

Group D

Ingredient

Whipped cream

Bakels Les Fruits Dark Cherry 50%

KG

0.400

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Total Weight: 0.400

METHOD

1. Hand whisk all ingredients (A) until evenly mix and put batter in the pipping bag.
2. Beat all ingredients (B) at medium speed for 3mins and set it aside.
3. Beat all ingredients (C) until medium foam. Fold (A) until evenly mix.
4. On the baking sheet, draw the pattern you desire and pour into the 12" x 12" baking tray.
5. Bake the 750g batter at 210°C for 15mins and let it cool.
6. Mix all ingredients (D) and wipe on the cake surface. Roll up to a swiss roll shape and let it set in the freezer for minimum an hour and it is ready to served.