



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Dessert, Sponge, Swiss Roll



RED VELVET SWISS ROLL

INGREDIENTS

Group Red Velvet Batter

Ingredient	KG
BAKELS RED VELVET CAKE MIX	0.500
Egg Yolk	0.200
Water	0.100
Oil	0.200
Egg White	0.500
Icing sugar	0.200
Total Weight:	1.700

Group Butter Cream

Ingredient	KG
Icing sugar	0.400
Water -hot	0.150
Unsalted Butter	1.000
Bakels Cremello	1.000
Apito Vanilla Vanola	0.050
Total Weight:	2.600

METHOD

Red Velvet Batter

1. Whisk ingredients (Bakels Red Velvet Cake Mix, egg yolk, water and oil) on low speed for 2 mins then set aside.
2. Beat egg white and sugar with high speed for 3 mins.
3. Fold the batter with the egg white mixture until evenly mix.
4. Deposit batter into a 8" tray (650g).
5. Bake at 210°C for 25mins.

Butter Cream

1. Dissolved sugar with water and mix in unsalted butter and whisk at high speed for 10mins.
2. Add Bakels Cremello and continue to whisk on high speed for 10 mins until it's soft and fluffy.
3. Lastly, add in Apito Vanilla Vanola and mix evenly.
4. Spread the cream onto cake and roll it gently. Set it in the fridge and ready to be served.