



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Breads, Rolls & Pastry,  
Breads, Rolls, Pastry, Cakes,  
Muffins & Sponge Products,  
Filling, Icing & Topping



## OCCASION

Afternoon Tea, Celebration,  
Festive, Summer, Valentine's Day



## FINISHED PRODUCT

Cake, Dessert, Sweet Food,  
Sweet Good, Swiss Roll

# SAKURA RASPBERRY SWISS ROLL

## INGREDIENTS

### Group A1

Ingredient	KG
<a href="#">BAKELS SAKURA CAKE MIX</a>	0.250
Eggs	0.100
Water	0.050
Corn Oil	0.100
<b>Total Weight:</b>	<b>0.500</b>

### Group A2

Ingredient	KG
Egg White	0.250
Sugar	0.125
<b>Total Weight:</b>	<b>0.375</b>

### Group A3

Ingredient	KG
<a href="#">Bakels Les Fruits Raspberry 50%</a>	0.300
<b>Total Weight:</b>	<b>0.300</b>

## Group A4

Ingredient  
Non Dairy Cream

KG  
0.100

**Total Weight:** 0.100

## METHOD

1. Whisk all ingredients (A1) on medium speed for 3mins and set aside.
2. Whisk all ingredients (A2) on high speed and fold ingredients (A1) until evenly combined then deposit into a 8" baking tray of 650g batter.
3. Baked it at 1800°C 15 - 20mins then let the Sakura cake to cool.
4. Spread ingredient (A3) on the sponge cake follow by ingredient (A4). Roll it and let it set in the chiller for an hour before divided it into 2 portions or your desired portion and it is ready to be served.