



SAKURA SWISS ROLL

INGREDIENTS

Group A

Ingredient	KG
<u>BAKELS SAKURA CAKE MIX</u>	0.500
Egg Yolk	0.200
Water	0.200
Corn Oil	0.400
Food colouring (pink)	0.001
Total Weight:	1.301

Group B

Ingredient	KG
Egg White	0.500
Sugar	0.250
Total Weight:	0.750

METHOD



DISPLAY CONDITIONS

Ambient, Chilled



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Celebration



FINISHED PRODUCT

Cake, Swiss Roll

1. Place all ingredients (A) into a mixing bowl and whisk at medium speed for 3 minutes.
2. Whisk ingredients (B) at high speed for 3 minutes, combine and mix batter (A) and batter (B) until even.
3. Pour batter into a 12"x12" baking tray and bake at 200°C for 25 minutes and leave to cool.
4. Once cooled, roll up like a swiss roll and put into freezer for 30minutes. Add any filling according to preference before rolling.