



STRAWBERRY JAM ROLY-POLY

INGREDIENTS

Group A1

Ingredient	KG
APITO PLAIN MOIST CAKE MIX	0.500
Eggs	0.200
Water	0.100
Oil	0.200
Total Weight:	1.000

Group A2

Ingredient	KG
Egg White	0.400
Sugar	0.250
Total Weight:	0.650

Group B1

Ingredient	KG
BAKELS BAKE STABLE CUSTARD MIX	0.100
Water	0.220
Apito Vanilla Vanola	0.030
Total Weight:	0.350



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Cake, Soft Roll, Sponge, Sweet
Food

Group B2

Ingredient
Whipped cream

KG
0.250

Total Weight: 0.250

Group C

Ingredient
Cake Crumbs

KG
0.250

Bakels Les Fruits Strawberry 50%

0.250

Total Weight: 0.500

METHOD

1. Mix all ingredients (A1) in a mixing bowl and beat for 1min at low speed or until evenly mix.
2. Scarpe down the mixture and beat at medium speed for 2mins then set is aside.
3. To prepare meringue (A2), mix egg white into a mixing bowl and hand whisk mixture becomes foamy. Then gradually add sugar and continue to whisk until light and fluffy at medium speed.
4. Pre-heat oven at 170°C (bottom heat) or 180°C (top heat), mix meringue into the cake batter and pour cake batter on a baking tray lined with parchment paper and bake it for 12mins or until it's well-baked.
5. Mix all ingredients (B1) in a mixing bowl and hand whisk until evenly mix then set aside.
6. Hand whisk ingredient (B2) to firm foam then mix with mixture B1 and set the custard cream aside.
7. Finally, decorate custard cream and ingredients (C) to your desire preference and it is ready to be serve.