



TEH TARIK SWISS ROLL

INGREDIENTS

Group Teh Tarik Batter

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	1.000
Eggs	1.400
Water	0.250
OVALETT SPECIAL	0.060
Oil	0.250
Total Weight:	2.960

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

Teh Tarik Batter

1. Whisk ingredients (Bakels Teh Tarik Moist Cake Mix, eggs, water and Ovalett Special) on high speed for 2 mins.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, Festive, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

2. Add in oil and turn to low speed and whisk for 1 min.
3. Deposit batter into a 8" tray (650g).
4. Bake at 180°C for 15 - 20mins.

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.