



SWISS ROLL

INGREDIENTS

Group 1

Ingredient	KG
Ovalett	0.075
Cake flour	2.600
Sugar	2.700
Hercules Baking Powder	0.150
Egg	2.000
Water	1.400
Total Weight:	8.925

METHOD

Swiss Roll

1. Place all of the ingredients into a mixing bowl.
2. Mix on top speed for 5 minutes.
3. Mix on second speed for 4 minutes.
4. Spread onto prepared tray.
5. Bake at approximately 235°C (450°F) for 5-6 minutes.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Sponge, Swiss Roll