



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Sponge, Swiss Roll

SWISS ROLL

INGREDIENTS

Group 1

Ingredient
Sponge Mix Complete
Water

KG
1.000
0.620

Total Weight: 1.620

METHOD

Swiss Roll

1. Blend all ingredients together using whisk for 1 minute on slow speed.
2. Scrape down.
3. Whisk on top speed for 5 minutes.
4. Whisk for a further 1 minute on slow speed.
5. Scale at 1kg per 18x30 sheet.
6. Bake at approximately 230°C (445°F) for 4 minutes or until lightly baked.
7. Remove from the baking tray and cool.
8. Allow at least 30 minutes to cool and for the cake to settle before filling and rolling.