



RASPBERRY SWISS ROLL

INGREDIENTS

Group : Cake

Ingredient	KG
Sponge Mix Complete	0.660
Glucose	0.010
Water	0.380
Total Weight:	1.050

Group : Assembly/Decoration

Ingredient	KG
Fruit Filling - Raspberry 50%	0.700
Instant Cream	0.210
Water	0.300
Total Weight:	1.210

Yield: 4 Swiss Rolls

METHOD

Method Cake

1. Add all the cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Cake, Confectionery, Sweet Good
, Swiss Roll

3. Scrape down.
4. Mix for 5 minutes on high speed.
5. Pour mixture into a lined 30 x 18 baking tray.
6. Bake at 230°C for 6 minutes.
7. Once cool slightly, turn out onto a sugared table and cut into four quarters.

Method Instant Cream

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the [Instant Cream](#).
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.

Assembly/Decoration

1. Spread each rectangle with 175g of [Fruit Filling – Raspberry 50%](#) and 125g of [Instant Cream](#).
2. Roll each one and top with sweet snow.