



RASPBERRY SWISS ROLLS

INGREDIENTS

Group : Sponge

Ingredient	KG	%
Sponge Mix Complete	1.000	100.00
Water	0.620	62.00
Total Weight:	1.620	

Group : Cream

Ingredient	KG	%
Instant Cream	0.200	20.00
Chilled water	0.250	25.00
Total Weight:	0.450	

METHOD

Sponge

1. Add all sponge ingredients into a mixing bowl and fitted with a whisk.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on high speed
5. Mix for a further minute on low speed.
6. Scale at 1kg per 18x30 sheet.
7. Bake at 230°C for 5 minutes or until lightly baked.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Dessert, Sweet Good, Swiss Roll

8. Allow at least 30 minutes to cool and for the cake to settle, before filling and rolling.
9. Pipe ropes of Bakbel Raspberry Fruitojam accross the swiss roll sponge.

Cream

1. Whisk the chilled water and [Bakels Instant Cream](#) for 3-4 minutes.

Finishing

1. Pipe the cream over the swiss roll sponge, covering the raspberry jam.
2. Roll up tight into a swiss roll and dust the top with icing sugar to finish.