BAKELS
BAKERY INGREDIENTS SINCE 1904

www.britishbakels.co.uk



DISPLAY CONDITIONS

Chilled

CATEGORY

Patisserie

FINISHED PRODUCT

Cake, Dessert, Sweet Good

SMOKED ROULADE RECIPE

INGREDIENTS

Group : Biscuit

Ingredient	KG
Sugar	1.000
Wheat flour	0.850
Cocoa powder	0.100
Fermdor® Smoked	0.075
Ovalett®	0.075
Salt	0.010
Egg	1.220
Water	0.300
Sorbitol	0.150
	Total Weight: 3.780

Group : Filling

Ingredient	KG
Whipping cream	3.000
Dark chocolate	1.200
Millionaires Caramel	0.600
	Total Weight: 4.800

METHOD

Biscuit

1. Add group 2 ingredients into a spiral mixing bowl.
2. Mix for 2-3 minutes on fast speed (litre weight of 0.5kg/litre).
3. Spread approximately 750g per tray (35x70cm).
4. Bake at 250°C for 4-7 minutes.

Filling

1. Heat the cream, add the chocolate and mix until the chocolate is molten.
2. Let the mixture cool down at 5°C.
3. When cool, whip the mixture.

Finishing

1. Spread the filling onto the biscuit and add **Millionaires Caramel**.
2. Roll the Roulade tight and garnish as desired.