



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Afternoon Tea



## FINISHED PRODUCT

Cake, Sponge, Swiss Roll

# SWISS ROLL RECIPE

## SPONGE MIX COMPLETE RECIPE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Sponge Mix Complete	1.000	100.00
Water	0.620	62.00
<b>Total Weight:</b>	<b>1.620</b>	

### METHOD

1. Place all ingredients into a bowl 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 1 minute on low speed.
6. Scale at 1kg per 18x30 sheet.
7. Bake at 230°C for 4 minutes, or until lightly baked.
8. Remove from the baking tray.
9. Allow at least 30 minutes to cool and for the cake to settle before filling and rolling.