

BLUEBERRY SWISS ROLL

OVERVIEW

06-017

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.250	100.00
Water	0.063	25.00
Butter (melted)	0.063	25.00
BAKELS UNIFIL BLUEBERRY	0.025	10.00
Total Weight:		0.650

Group 2

Ingredient	KG	%
BAKELS UNIFIL BLUEBERRY	-	-
Total Weight:		0.000

Group 3

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.200	-
Water	0.100	-
BAKELS UNIFIL BLUEBERRY	0.020	-
Total Weight:		0.320

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	-	-
Total Weight:		0.000

Yield: 1 cake roll

METHOD

How to do it:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 minutes on high speed.
2. Fold-in melted butter and Unifil Blueberry carefully.
3. Deposit batter in a paper-lined jelly roll pan.
4. Bake at 180°C for 13-16 minutes.
5. Spread Unifil Blueberry on cake then roll in a clean cloth dusted with sugar.

Icing:

1. Whip Bakels Whipping Cream, water, food color (optional) and Unifil Blueberry for 5 minutes on high speed.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Sponge