

# BRAZO DE MERCEDES

## OVERVIEW

06-013

## INGREDIENTS

### Group 1

Ingredient	KG
Egg white	0.415
Sugar	0.208
Cream of tartar	0.005
Cornstarch	0.008
Total Weight: 0.636	

### Group Filling

Ingredient	KG
Egg Yolk	0.245
Condensed Milk	0.300
BRITE VANILLA EXTRA STRENGTH	0.010
Butter	0.070
Total Weight: 0.625	

**Yield:** 1 piece x 15 x 4 x 2.25 inches

## METHOD

How to do it:

1. Prepare jelly roll pan, 13 x 18, grease lined.
2. Beat egg whites and cream of tartar at high speed.
3. When bubbles are formed, gradually add the sugar until soft peak but not dry.
4. Then add cornstarch.
5. Pour the mixture to prepared jelly roll pan. Bake at 180°C for 30 mins. Or until done.

Filling:

1. Place egg yolks and Bakels Condensed Milk in a saucer pan.
2. Cook in a double boiler.
3. Continue stirring until becomes creamy.
4. Add the flavorings and butter last.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake