CAPPUCCINO CAKE ROLL

OVERVIEW

06-043

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
Butter (melted)	0.125	25.00
Total Weight: 1.250		

Group 2

Ingredient	KG	%
APITO EXPRESSO PASTE	0.045	3.50
Total Weight: 0.045		

Yield: 2 rolls (2 x 640g batter)

METHOD

How to do it:

1. Mix all ingredients, except melted butter using wire whisk for 10 minutes on high speed.
2. Fold in melted butter by hand.
3. Divide batter into two. Add Apito Expresso Paste to one batter and leave the other plain. Fold in flavor. Place batter in two piping bags, one for each flavor.
4. Deposit batter in a paper-lined jelly roll pan, piping each flavor alternately to create a design.
5. Bake at 180°C for 13 minutes.
6. De-pan and roll cake while warm.

DISPLAY CONDITIONS

Room Temperature

CATEGORY

Cakes, Sponge

FINISHED PRODUCT

Cake, Soft Roll