

CHOCO PEPPERMINT ROLL

OVERVIEW

06-107

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
Preser V	0.005	1.00
Total Weight:		1.255

Group 2

Ingredient	KG	%
APITO CHOCOLATE PASTE	0.045	3.50
APITO PEPPERMINT PASTE	0.006	0.50
Total Weight:		0.051

Yield: 2 rolls (2 x 625g batter)

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.
3. Divide batter into two. Add Apito Chocolate Paste to one batter and Apito Peppermint Paste to the other batter. Fold in separately. 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