

# CHOCO ROLL

## OVERVIEW

07-015

## INGREDIENTS

### Group Cake

Ingredient	KG	%
Cake Flour	0.150	100.00
BAKELS BAKING POWDER	0.005	3.00
Whole Eggs	0.350	233.00
BAKELS OVALETT	0.009	6.00
Sugar	0.225	150.00
BAKELS ALKALIZED COCOA POWDER	0.015	10.00
Butter (softened)	0.030	20.00
APITO CHOCOLATE PASTE	0.015	10.00

**Total Weight:** 0.798

### Group Chocolate Frosting

Ingredient	KG	%
BAKELS ALKALIZED COCOA POWDER	0.018	-
Condensed Milk	0.350	-
Vegetable Oil	0.010	-
Butter	0.056	-

**Total Weight:** 0.434

**Yield:** 1 jelly roll

## METHOD

How to do it:

Cake:

1. Place cake flour, Bakels Baking Powder, whole eggs, Ovalett, sugar and Bakels Alkalized Cocoa Powder in a mixing bowl and whisk for 5 minutes at high speed. Fold in butter and Apito Chocolate Paste.
2. Pour in a jelly roll pan, lined with grease-proof paper.
3. Bake at 180°C for 16 minutes or until toothpick inserted in cake center comes out clean.
4. Remove from pan immediately after baking. Spread chocolate frosting and roll. Cool.
5. Cover and decorate rolled cake using prepared chocolate frosting.

Chocolate Frosting:

1. Blend Bakels Alkalized Cocoa Powder, Bakels Condensed Milk, vegetable oil and butter until smooth.
2. Heat in a double boiler and stir until thick.
3. Apply on prepared cake.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake, Sponge