



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Soft Roll, Sweet Food

CHOCOLATE COFFEE ROULADE

OVERVIEW

19-013

INGREDIENTS

Group Sponge Cake

Ingredient	KG	%
Whole Eggs	0.200	100.00
Water	0.050	25.00
BAKELS DAIRY BLEND	0.050	25.00
PETTINA SPONGE MIX COMPLETE	0.200	100.00
APITO EXPRESSO PASTE	0.018	9.00
Total Weight:	0.518	

Group Filling

Ingredient	KG	%
BAKELS COCOA CREAM	0.260	-
BAKELS HAZELNUT TRUFFLE	0.040	-
Total Weight:	0.300	

Group Topping

Ingredient	KG	%
FINO DUSTING SUGAR	0.020	-
Total Weight: 0.020		

Yield: 25 pieces

METHOD

How to do it:

Sponge Cake:

1. Mix all ingredients, except melted Dairy Blend, using wire whisk for 10 minutes on high speed.
2. Fold in melted butter.
3. Deposit batter in greased and lined pan (16 x 12 x 1-inch jelly roll pan).
4. Bake at 180°C for 13 minutes.
5. De-pan and roll cake while still warm.

Filling:

1. Place Cocoa Cream and Bakels Hazelnut Truffle in a mixing bowl with paddle attachment, and mix at medium speed for 2 to 3 minutes.
2. Set aside until ready to use.

Assembly:

1. Using a spatula, spread prepared filling onto warm sponge cake.
2. Carefully roll the sponge cake.
3. Dust top with Fino Dusting Sugar.