

# CHOCOLATE SPONGE ROLL

## OVERVIEW

01-010

## INGREDIENTS

### Group 1

Ingredient	KG	%
Cake Flour	0.250	100.00
Sugar	0.325	130.00
Water	0.050	20.00
Whole Eggs	0.425	170.00
BAKELS ALKALIZED COCOA POWDER	0.050	20.00
BAKELS BAKING POWDER	0.011	4.50
Baking soda	0.010	4.00
Fino Cake Emulsifier	0.021	-
Total Weight: 1.143		

Yield: 1 roll

## METHOD

How to do it:

1. Combine whole eggs, Fino Cake Emulsifier and sugar in a mixing bowl. Mix at 1st speed for 1 minute.
2. Add sifted dry ingredients, shift to 3rd speed and continue mixing for 4 minutes while adding water.
3. Pour batter in a paper-lined jelly roll pan.
4. Bake at 180°C for 15-18 minutes.
5. Roll in a clean cloth or brown paper dusted with flour or sugar.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Sponge