CHOCOLATE STRAWBERRY ROLL

OVERVIEW

12-041

INGREDIENTS

Group Cake

Ingredient	KG	%
Cake Flour	0.125	100.00
Eggs	0.313	250.00
Sugar	0.175	140.00
Cornstarch	0.016	12.50
BAKELS BAKING POWDER	0.002	1.60
BAKELS OVALETT	0.015	12.00
Water	0.070	47.00
BAKELS ALKALIZED COCOA POWDER	0.025	20.00
APITO CHOCOLATE PASTE	0.014	11.20
Total Weight: 0.754		

Group Filling

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.200	-
Total Weight: 0.200		

Group Icing

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.300	-
Fresh strawberry	-	-
Total Weight: 0.300		

Yield: 1 roll

METHOD

How to do it:

Cake:
1. Combine whole eggs, Ovalett and sugar in a mixing bowl, mix at 1st speed for 1 minute.
2. Add cake flour, cornstarch, and Fino Double-Acting Baking Powder. Shift to 3rd speed and mix for 3 minutes.
3. Gradually add water wile mixing at 3rd speed for 1 minute.
4. Fold in Bakels Alkalized Cocoa Powder and Apito Chocolate Paste.
5. Pour batter in a well-greased jelly roll pan.
6. Bake at 180°C for 10-15 minutes.

Assembly:
1. Transfer the cake onto a cheese cloth. Spread Unifil Strawberry and roll.
2. Once it cools down, cover the roll with Bakels Dark Choco Fudge.
3. Decorate with fresh strawberries.

DISPLAY CONDITIONS

Chilled

CATEGORY

Cakes, Sponge

FINISHED PRODUCT

Cake, Sponge