

CREAMY BLUEBERRY LOG

OVERVIEW

12-026

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.125	100.00
Eggs	0.312	250.00
Sugar	0.175	140.00
Cornstarch	0.130	10.50
BAKELS BAKING POWDER	2.000	1.60
BAKELS OVALETT	0.015	12.00
Water	0.059	47.00
Total Weight: 2.816		

Group 2

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	0.200	-
BAKELS WHIPPING CREAM	0.250	-
Cold water	0.063	-
All Purpose Cream	0.063	-
Cream Cheese	0.050	-
Total Weight: 0.626		

Yield: 1 roll

METHOD

How to do it:

Cake:

1. Combine eggs, Ovalett and sugar in a mixing bowl. Mix on low speed for 1 minute.
2. Add cake flour, cornstarch and Bakels Baking Powder. Mix on high speed for 3 minutes.
3. Gradually add water while mixing on a high speed for 1 minute.
4. Pour batter in a jelly roll pan.
5. Bake at 180°C for 15 minutes.

Filling/Topping:

1. Mix Bakels Whipping Cream and cream cheese with a paddle on a high speed for 3 minutes.
2. Shift to wire whisk. Gradually add water and all purpose cream while mixing on a high speed for 3 minutes or until desired volume and consistency are achieved.

Assembly:

1. Spread Les Fruits Blueberry 50% on the jelly roll followed by the whipped mixture.
2. Roll.
3. Cover the roll with the remaining whipped mixture once the roll cools down.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge