

JAFFA ROLL WITH ORANGE ICING

OVERVIEW

12-042

INGREDIENTS

Group Cake

Ingredient	KG	%
Cake Flour	0.125	100.00
Eggs	0.313	250.00
Sugar	0.175	140.00
Cornstarch	0.013	10.50
BAKELS BAKING POWDER	0.002	1.60
BAKELS OVALETT	0.015	12.00
Water	0.059	47.00
APITO ORANGE PASTE	0.013	10.00
Total Weight: 0.714		

Group Icing

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.500	-
Orange rind	-	-
Total Weight: 0.500		

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 while mixing at 3rd speed for 1 minute.
4. Fold in Apito Orange Paste.
5. Pour each 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 Bakels Dark Choco Fudge and roll.
2. Once it cools down, cover the roll with Bakels Dark Choco Fudge.
3. Decorate with grated orange rind.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake