



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

KIWI FRUIT ROULADE

OVERVIEW

19-082

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS KIWI MUFFIN MIX	1.000	100.00
Egg Yolk	0.450	45.00
Water	0.280	28.00
Corn Oil	0.400	40.00
Total Weight:	2.130	

Group Whipped Eggwhite

Ingredient	KG	%
Egg white	1.000	100.00
White Sugar	0.240	24.00
Cream of tartar	0.015	1.50
Total Weight:	1.255	

Group Topping

Ingredient	KG	%
CREMESS SUPERIOR	0.400	-
Water (ice cold)	0.400	-
Total Weight: 0.800		

Yield: 6 pieces 11" x 15" x 2"

METHOD

How to do it:

1. In a clean bowl, add all the batter ingredients and whisk for 4 minutes at full speed. Set aside.
2. For the whipped egg white, whip all the ingredients except sugar at medium speed for 1 minute.
3. Gradually add the sugar and continue whisking in full speed for 5 minutes till medium peak stage.
4. Fold the batter ingredients and whipped egg white.
5. Bake at 190°C for 14-17 minutes.
6. Cool down and set aside.
7. For the Crème Chantilly, whipped the Cremess Superior with Ice Cold Water for 3-4 minutes at high-speed.