

MOCHA ROLL

OVERVIEW

00-034

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.113	100.00
Cornstarch	0.013	10.50
Sugar	0.171	139.75
Water	0.057	46.61
BAKELS BAKING POWDER	0.002	1.63
Eggs	0.300	224.90
Fino Cake Emulsifier	0.015	12.24
APITO CHOCOLATE PASTE	0.010	8.16
Coffee	0.005	4.08
Total Weight: 0.686		

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 and coffee, shift to 3rd speed and continue mixing for 4 minutes while adding water and Apito Chocolate Paste.
3. Pour batter in a well-greased baking sheet.
4. Bake at 180°C for 16 minutes.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake