

# PANDAN JELLY ROLL

## OVERVIEW

12-068



### DISPLAY CONDITIONS

Room Temperature



### CATEGORY

Cakes, Sponge



### FINISHED PRODUCT

Cake, Sponge











## INGREDIENTS

### Group 1

Ingredient	KG	%
Cake Flour	0.150	100.00
Sugar	0.116	77.27
BAKELS CAKE CONCENTRATE	0.015	10.00
BAKELS OVALETT	0.006	4.00
APITO PANDAN PASTE	0.015	10.00
Oil	0.038	25.00
Water	0.087	58.18
Egg Yolk	0.082	54.54

**Total Weight:** 0.509

### Group 2

Ingredient	KG	%
Egg white	0.164	109.10
Sugar	0.058	38.64
Cream of tartar	0.001	0.77

**Total Weight:** 0.223

### Group Filling

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.200	100.00
Cold water	0.100	50.00
APITO UBE PASTE	0.020	10.00

**Total Weight:** 0.320

### Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	100.00
Cold water	0.090	30.00
Butter (softened)	0.075	25.00

**Total Weight:** 0.465

**Yield:** 1 x jelly roll (12 X 16" pan)

## METHOD

How to do it:

1. Combine all ingredients in Group 1 and blend on slow speed until smooth. Set aside.
2. In a separate mixing bowl, whip egg whites and cream of tartar on high speed for 1 minute.
3. Gradually add sugar and whip until medium peaks.
4. Fold in foam portion into batter portion.
5. Deposit in a jelly roll pan.
6. Bake at 180°C for 15 minutes or until done.

Filling:

1. Place Bakels Whipping Cream in a mixing bowl and whip using a paddle on high speed for 1 minute.
2. Add cold water gradually and whip with a wire whisk until desired volume and consistency are achieved.
3. Add Apito Ube Paste and whip for 1 minute on high speed.

Icing:

1. Place Bakels Whipping Cream and softened butter in a mixing bowl and whip using a paddle on high speed for 1 minute.
2. Add cold water gradually and whip with a wire whisk until desired volume and consistency are achieved.