

# PIANONO

## OVERVIEW

08-033

## INGREDIENTS

### Group 1

Ingredient	KG	%
3rd Class Flour	0.250	100.00
BAKELS OVALETT	0.010	4.00
Salt	0.003	1.20
Sugar	0.250	100.00
BALEC Solution (25g BALEC, 125g water)	0.150	60.00
BAKELS BAKING POWDER	0.007	2.80
Water	0.170	6.80
BRITE VANILLA EXTRA STRENGTH	0.003	1.00
<b>Total Weight: 0.843</b>		

**Yield:** 1 jelly roll pan

## METHOD

How to do it:

1. Mix third class flour, Ovalett, salt, sugar, Balec solution, Fino Double Acting Baking Powder, water, Brite Vanilla Regular and egg yellow color for 1 minute at first speed. Scrape down.

Note: Place liquid ingredients first then add the dry ingredients to prevent formation of cluster solid ingredients at the bottom.

2. Shift to 2nd speed and continue mixing for 4 minutes.
3. Place batter in a 16" x 12" x 1" jelly roll pan.
4. Bake at 180°C for 20 minutes.
5. Roll and cut into 1-inch thick slices.
6. Re-bake for 10 minutes.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Soft Roll, Sponge