

SPONGE ROLLS

OVERVIEW

10-084

INGREDIENTS

Group Cake

Ingredient	KG	%
Eggs	0.313	250.00
BAKELS OVALETT	0.015	12.00
Sugar	0.175	140.00
Cake Flour	0.125	100.00
Cornstarch	0.013	10.50
BAKELS BAKING POWDER	0.002	1.60
Water	0.059	47.00
Total Weight:	0.701	

Group Flavor Variants

Ingredient	KG	%
APITO UBE PASTE	0.015	12.00
APITO PANDAN PASTE	0.010	8.00
APITO STRAWBERRY PASTE	0.013	10.00
APITO MOCHA PASTE	0.017	13.60
Total Weight:	0.055	

Group Filling

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Condensed Milk	0.045	-
Cold water	0.150	-
Total Weight:	0.495	

Group Yema Roll

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.050	-
Water	0.150	-
BAKELS DULCE DE LECHE	0.100	-
Total Weight:	0.300	

Group Mocha Roll

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Water	0.083	-
Condensed Milk	0.045	-
APITO MOCHA PASTE	0.030	-
Total Weight:	0.458	

Yield: 1 roll



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Sponge

METHOD

How to do it:

1. Combine whole eggs, Ovalett Special and sugar (Group1) in a mixing bowl, mix at 1st speed for minute.
2. Add cake flour, cornstarch and Bakels Baking Powder, shift to 3rd speed and continue mixing for 4 minutes while adding water and Apito Flavor.
3. Pour batter in a well-greased standard jelly roll pan.
4. Bake at 180°C for 15-18 minutes.
5. Roll in a clean cloth or brown paper dusted with flour or sugar.

Rainbow Sponge Rolls:

Filling:

1. Whip Bakels Whipping Cream at high speed for 1 min.
2. Combine cold water and Bakels Condensed Milk. Add solution gradually to the cream while mixing at high speed for 5 mins. or until desired volume is achieved.

To assemble:

1. Unroll sponge rolls and apply filling.
2. Roll and divide into six.
3. Place five variants (plain, strawberry, chocolate, pandan and ube flavors) of sponge rolls in each container.

Filling:

1. Mix together Bakels Bake Stable Custard Mix and water at medium speed until homogenous.
2. Add Bakels Dulce de Leche until well incorporated.

To assemble:

1. Unroll sponge and apply yema filling.
2. Roll and apply yema filling on top. Decorate as desired.

Filling:

1. Combine water, Bakels Condensed Milk and Apito Mocha Paste. Set aside.
2. Whip Bakels Whipping Cream for 5 mins. at medium speed.
3. Gradually add the liquid ingredients while mixing at medium speed.
4. Mix for another 5 mins at high speed.

To assemble:

1. Unroll sponge and apply mocha filling.
2. Roll and apply mocha filling on top. Decorate as desired.