

STRAWBERRY ROLL

OVERVIEW

06-091

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.250	100.00
Water	0.063	25.00
Butter (melted)	0.063	25.00
APITO STRAWBERRY PASTE	0.015	6.00
Total Weight:	0.640	

Group 2

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	-	-
Total Weight:	0.000	

Group 3

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.200	-
Water	0.100	-
APITO STRAWBERRY PASTE	0.002	-
Total Weight:	0.302	

Group 4

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	-	-
Total Weight:	0.000	

Yield: 1 cake roll

METHOD

How to do it:

1. Whisk Pettina Sponge Mix Complete, eggs, water and Apito Strawberry Paste for 5 minutes on high speed.
2. Fold-in melted butter carefully.
3. Deposit batter in a paper-lined jelly roll pan.
4. Bake at 180°C for 13-16 minutes.
5. Spread Unifil Strawberry on cake then roll in a clean cloth dusted with sugar.

Icing:

1. Whip Bakels Whipping Cream, Apito Strawberry Paste and water for 5 minutes on high speed.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Sponge