

# 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