



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Soft Roll, Sponge

# SWIRL ROLL

## OVERVIEW

06-094

## INGREDIENTS

### Group 1

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.280	100.00
Whole Eggs	0.210	75.00
Water	0.070	25.00
Butter (melted)	0.070	25.00
<b>Total Weight:</b>	<b>0.630</b>	

### Group 2

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
<b>Total Weight:</b>	<b>0.625</b>	

**Yield:** 2 rolls (2 x 627g batter)

## METHOD

How to do it:

1. Mix all ingredients of Group 1 except melted butter using wire whisk for 10 minutes on high speed.
2. Fold in butter gradually. Set aside.
3. Mix all ingredients of Group 2 except melted butter using wire whisk for 10 minutes on high speed.
4. Fold in butter gradually. Set aside.
5. Place Group 1 and 2 batters in separate piping bags.
6. Deposit batter in paper-lined jelly roll pan creating a design of your choice.
7. Bake at 180°C for 12-13 minutes.