

# TIGER ROLLS

## OVERVIEW

10-088

## INGREDIENTS

### Group Jelly Roll

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.300	100.00
Whole Eggs	0.225	75.00
Water	0.068	22.50
Butter (melted)	0.045	15.00
<b>Total Weight:</b>	<b>0.638</b>	

### Group Tiger lining

Ingredient	KG	%
Egg Yolk	0.175	-
Sugar	0.075	-
Cornstarch	0.020	-
BAKELS BAKE STABLE CUSTARD MIX	0.005	-
<b>Total Weight:</b>	<b>0.275</b>	

### Group Filling

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

**Yield:** 1 roll

## METHOD

How to do it:

Jelly Roll:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 minutes at high speed.
2. Fold in melted butter carefully.
3. Deposit batter in a paper-lined jelly roll pan. (16"x12"x1" jelly roll pan)
4. Bake at 180 °C.
5. Put filling and roll.

Tiger Lining:

1. Whisk egg yolk and sugar for 4 minutes.
2. Add cornstarch and Bakels Bake-stable Custard Mix gradually.
3. Place in a wax paper-lined jelly roll pan and bake at 220C for 5 minutes.

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



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake

mins. or until desired volume is achieved.