

UBE JELLY ROLL

OVERVIEW

09-055

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.150	100.00
Sugar	0.225	150.00
BAKELS CAKE CONCENTRATE	0.008	5.00
BAKELS OVALETT	0.030	20.00
Corn Oil	0.150	100.00
Whole Eggs	0.450	300.00
APITO UBE PASTE	0.017	11.00
Total Weight:	1.029	

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	100.00
Cold water	0.090	30.00
Butter (softened)	0.075	25.00
Total Weight:	0.465	

Yield: 1 jelly roll

METHOD

How to do it:

1. Combine all ingredients in Group 1 and blend on slow speed until smooth. Set aside.
2. In a separate mixing bowl, whip egg whites and cream of tartar on high speed for 1 minute.
3. Gradually add sugar and whip until medium peaks.
4. Fold in foam portion into batter portion.
5. Deposit in a jelly roll pan.
6. Bake at 180°C for 18 minutes or until done.

Icing:

1. Place Bakels Whipping Cream and softened butter in a mixing bowl and whip using a paddle on high speed for 1 minute.
2. Add cold water gradually and whip with a wire whisk until desired volume and consistency are achieved.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge