

UBE ROLL

OVERVIEW

12-071

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.123	100.00
Cornstarch	0.013	10.50
Sugar	0.171	139.75
Water (1)	0.057	46.60
BAKELS BAKING POWDER	0.002	1.63
BAKELS OVALETT	0.015	12.24
Eggs	0.300	244.89
APITO UBE PASTE	0.007	6.00
Total Weight:		0.688

Yield: 1 roll

METHOD

How to do it:

1. Combine whole eggs, Ovalett, sugar and Apito Ube Paste in a mixing bowl. Mix at 1st speed for 1 minute.
2. Add sifted dry ingredients, shift to 3rd speed and continue mixing for 4 minutes while adding water.
3. Pour batter in a well-greased baking sheet.
4. Bake at 180°C for 15-18 minutes.
5. Roll in a clean cloth or brown paper dusted with flour or sugar.
6. Top with desired icing.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge