

YEMA ROLL

OVERVIEW

10-095

INGREDIENTS

Group Roll

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
Eggs	0.450	300.00
Oil	0.150	100.00

Total Weight: 1.013

Group Yema

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.050	-
Water	0.150	-
BAKELS DULCE DE LECHE	0.100	-

Total Weight: 0.300

Yield: 1 roll

METHOD

How to do it:

1. Combine all ingredients except oil.
2. Using a wire whisk, mix on low speed for 30 seconds.
3. Shift to high speed and mix for 5 minutes.
4. Shift to low speed and mix for 30 seconds.
5. Fold in oil.
6. Deposit in a jelly roll pan.
7. Bake at 200°C for 10 minutes.
8. Remove from the pan.
9. Apply filling and roll.
10. Cool and spread prepared topping.

Filling/Topping:

1. Mix together Bakels Bake Stable Custard Mix and water at medium speed until homogenous.
2. Add Bakels Dulce de Leche until well incorporated.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake