

# CHOC SPONGE ROUNDS AND SWISS ROLLS

## OVERVIEW

A recipe for chocolate sponge cakes or to make chocolate Swiss rolls.

## INGREDIENTS

### Group 1

Ingredient	KG
Water (Variable)	0.420
Egg	0.400
<a href="#">Bakels Choc Royale Sponge Mix</a>	1.000
<b>Total Weight: 1.820</b>	

## METHOD

1. Place ingredients in mixing bowl.
2. Whisk together on low speed.
3. Scrape down.
4. Whisk on top speed for 10 minutes.
5. Oven temperature for sponge rounds 190°C.

Notes: For sponge rounds (18cm) scale 230g sponge batter. For Swiss rolls scale 1-1.2kg sponge batter in standard baking tray. Oven temperature 220°C.



### CATEGORY

Bakery



### FINISHED PRODUCT

Sponge, Swiss Roll