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#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Cake, Muffin

## JAM ROLL

### OVERVIEW

Jam roll – Using an orange coloured translucent paste emulsifier for cake and sponge production.

### INGREDIENTS

### Group 1

Ingredient

	KG
Egg	0.800
Water (Variable)	0.280
Balec solution	0.240
Ovalett	0.055
Sugar	1.040
Sponge Flour	1.000
Milk Powder	0.040
Hercules Baking Powder	0.055

**Total Weight:** 3.510

### METHOD

Jam Roll - Using Ovalett

1. Sieve HERCULES BAKING POWDER and milk powder with the flour.
2. Place all ingredients in bowl in above order and beat on top speed with a whisk for 4?5 minutes.
3. Oven temperature 216°C.