



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Sponge, Swiss Roll

SPONGE ROUNDS AND SWISS ROLLS (USING BAKELS MULTI-PURPOSE SPONGE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Water (Variable)	0.460
Egg	0.400
Bakels Multi-Purpose Sponge Mix	1.000
Total Weight:	1.860

METHOD

1. Place ingredients in mixing bowl.
2. Whisk together on low speed.
3. Scrape down.
4. Whisk on top speed for 6-8 minutes.
5. Then on second speed for 2 minutes.
6. For Sponge Rounds (18 cm) scale 230 grams sponge batter. Oven temperature 190°C.
7. For Swiss Rolls scale 1.000 to 1.200 kg sponge batter in standard baking tray. Oven temperature 220°C.
8. For Slabs scale half 1500g in standard coffin trays. Full 3000g in standard coffin trays. Oven temperature 210°C-220°C.