



#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Cake, Sponge

## SPONGE ROUNDS AND SWISS ROLLS

### OVERVIEW

Swiss rolls and Sponge Rounds – 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
<b>Total Weight:</b>	<b>1.860</b>

### 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.