



# Swiss Rolls and Sponges (Using Bakels Swiss Roll Mix)



## Ingredients

Group 1			
Ingredient		KG	
Bakels Swiss Roll Mix		1.000	1. Place all ingredients in mixing bowl.
Egg		0.400	2. Whisk on low speed for 1 minute.
Water (Variable)		0.400	3. Scrape down.
			4. Whisk on top speed for 10 minutes.
			5. Then on second speed for 2 minutes.
			6. For Swiss Rolls, scale 1 kg batter in standard baking tray. Oven temperature 220°C.
			7. For Sponge Rounds (18 cm), scale 225 g batter. Oven temperature 190°C.
		<b>Total Weight:</b> 1.800	



### Display Conditions

Ambient



### Category

Bakery, Patisserie



### Finished Product

Sponge, Swiss Roll