



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS MINI MILK TART SWISS ROLLS

OVERVIEW

(Recipe makes 12 Mini Swiss rolls)

INGREDIENTS

Group I

Ingredient

Swiss roll mix

Eggs

Water

KG

1.000

0.800

0.200

Total Weight: 2.000

Group II

Ingredient

Water

Sorbitol or Glycerine

KG

0.300

0.100

Total Weight: 0.400

Group III

Ingredient

Pettina Castor Sugar

KG

0.150

Total Weight: 0.150

Group IV

Ingredient

Instant Milk Tart Mix

Cold Water

KG

0.200

1.000

Total Weight: 1.200

Group V

Ingredient

Cinnamon

KG

0.100

Total Weight: 0.100

METHOD

1. Mix all ingredients from Group I in a mixing bowl.
2. Mix on slow speed for 2 minutes and then for 8 minutes on high speed.
3. Add ingredients from Group II and mix on slow speed for 1 minute.
4. Prepare 2 baking trays with silicone paper.
5. Scale 1 150g mixture and spread evenly onto each of the baking trays.
6. Bake at 230°C for 10 minutes in a rotary oven or 7 minutes in a deck oven.
7. To make the Milk Tart mixture for the filling, blend ingredients from Group IV on fast speed ensuring that there are no lumps.
8. Once the Swiss Roll mixture has baked, remove from the oven and dust with Group III.
9. Allow to cool and apply 400g of the Milk Tart mixture evenly over the Swiss Roll sheet and then sprinkle Group V over the top.
10. Cut the Swiss Roll sheet long ways down the middle.
11. Roll into Swiss Rolls and then cut into equal size Mini Swiss Roll pieces.
12. Decorate as desired.