



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS SWISS ROLL

OVERVIEW

(Recipe makes 4 Swiss rolls)

INGREDIENTS

Group I

Ingredient

Swiss roll mix

Eggs

Water

KG

2.000

1.600

0.400

Total Weight: 4.000

Group II

Ingredient

Water

Sorbitol or Glycerine

KG

0.600

0.200

Total Weight: 0.800

Group III

Ingredient

Bakels Delight or Caramel

KG

0.400

Total Weight: 0.400

METHOD

1. Mix all ingredients from Group I in a mixing bowl.
2. Mix on slow speed for 2 minutes and then for 8 - 10 minutes on high speed.
3. Add ingredients from Group II and mix on medium speed for 1 minute.
4. Prepare baking tray with silicone paper.
5. Spread evenly onto the baking tray.
6. Bake at 230°C for ±12 minutes.
7. Once cool, top with Bakels Delight Imitation Cream or or Bakels Caramel (Group III).
8. Roll and cut into 4 equal pieces.
9. Pour Ganache over the Swiss Rolls and cover with Bakels Chockex shavings (or decorate as desired).
10. For Chocolate Swiss Rolls, replace the Bakels Swiss Roll Mix with Bakels Instant Choc Sponge Mix and for Red Velvet Swiss Rolls, replace the Bakels Swiss Roll Mix with Bakels Red Velvet Cake Mix.