



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter

# EASTER SWISS ROLL

## INGREDIENTS

### Group Ingredients

Ingredient

Eggs

Water (1)

Swiss roll mix

Water (2)

Glycerine

Bakels Delight Imitation Cream

KG

1.800

0.400

2.000

0.600

0.400

0.600

**Total Weight: 5.800**

## METHOD

Place all ingredients except Cold Water (2) and Glycerine into the mixing bowl. Blend slowly to disperse powders. Whisk on fast speed for 7 minutes. Add Cold Water (2) on slowest speed. Add Glycerine and mix for 1 minute on slow speed. Prepare baking trays (750mm x 450mm) with grease proof paper. Scale out 4 x 0.830 batches and colour 3 of the batches with different colours using 0.005 Bakels Colour Powders leaving one batch plain white. Pour the different colour batters onto the baking trays. Bake at  $\pm 230^{\circ}\text{C}$  for  $\pm 10$  minutes. Allow to cool then spread the 0.300 Bakels Delight Imitation Cream filling per sheet. Roll and cut into 17.5cm pieces.