





Ambient



Bakery



Valentine's Day

## I "LOVE" CHOCOLATE SWISS ROLL

## **OVERVIEW**

(Recipe makes 4 Swiss Rolls)

## **INGREDIENTS**

**Group 1** 

Ingredient

**Pettina Instant Choc Sponge Mix** 

Eggs

Water

**Bakels Delight Imitation Cream** 

1.000 0.800

0.500 0.400

Total Weight: 2.700

## **METHOD**

- 1. Place Pettina Instant Choc Sponge Mix, Eggs and Water in a mixing bowl and blend slowly to disperse powders.
- 2. Whisk on fast speed for 8-10 minutes.
- 3. Prepare baking tray with silicone paper.
- 4. Spread the batter evenly onto the baking tray.
- 5. Bake at 230?C for 7 10 minutes.
- 6. Place a plastic liner on the table and sprinkle White or Castor sugar all over the liner.
- 7. Flip the baked Swiss Roll sheet on to the sugared liner and top with whipped Bakels Delight Imitation Cream.
- 8. Roll and cut into 4 equal pieces.