



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**OCCASION**

Christmas

# BUTTERSCOTCH SWISS ROLL

## OVERVIEW

Recipe makes 8 Swiss Rolls

## INGREDIENTS

### Group I

Ingredient	KG
Butterscotch Cake Mix	2.000
Eggs	1.000
Water	0.650
<b>Total Weight:</b>	<b>3.650</b>

### Group II

Ingredient	KG
Oil	0.300
<b>Total Weight:</b>	<b>0.300</b>

### Group III

Ingredient	KG
Orley Caramel Spread	-
<b>Filling</b>	<b>0.800</b>
<b>Topping</b>	<b>0.800</b>
<b>Total Weight:</b>	<b>1.600</b>

**Group IV**

Ingredient

Flaked Almonds (Optional)

KG

0.160

**Total Weight:** 0.160**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 fast speed.
3. Add ingredients from Group II and mix on medium speed for 1 minute.
4. Prepare baking trays with silicone paper.
5. Scale and spread 1975g of the mixture evenly into two baking trays
6. Bake at 230°C for ±12 minutes.
7. Remove from the oven and allow to cool.
8. Once cool, top each slab with 400g Orley Caramel Spread.
9. Roll up each of the slabs.
10. Pipe 100g of Orley Caramel Spread on to each Swiss Roll and spread nicely with a palate knife.
11. Cut each roll into 4 equal pieces.
12. Sprinkle 20g of Flaked Almonds on to each Swiss Roll or decorate as desired.