



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER SWISS ROLL

INGREDIENTS

Group Ingredients

Ingredient	KG
Eggs	1.800
Water (1)	0.400
<u>Swiss roll mix</u>	2.000
Water (2)	0.600
Glycerine	0.400
<u>Bakels Delight Imitation Cream</u>	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 ± 10 minutes. Allow to cool then spread the 0.300 Bakels Delight Imitation Cream filling per sheet. Roll and cut into 17.5cm pieces.