



CATEGORY

Bakery



FINISHED PRODUCT

Egg-Free Swiss Roll Mix

EGG-FREE SWISS ROLL MIX

INGREDIENTS

Group 1

Ingredient	KG
Egg-Free Swiss Roll Mix	1.000
Water	0.600
Oil	0.075
Liquid Glucose	0.025
Total Weight:	1.700

METHOD

EGG-FREE SWISS ROLL MIX

1. Take EGG-FREE SWISS ROLL MIX & water in the mixing bowl altogether using whisk.
2. Mix for 1 minute on slow speed.
3. Scrap down.
4. Mix for 3 minutes on fast speed.
5. Add oil & mix for 1 minute on slow speed.
6. Pour the batter in desire mould.
7. Bake at 180°C for 25-30 minutes (Note: Deck Oven).