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## SWISS-ROLL



- Different methods are applied in making Swiss rolls. What is important is to make sure how to identify the peak level of mixing, before adding flour for a better sponge cake layer.
- Cake flour make the swiss roll sheet more firm and easy to roll out without any breakups in the sheet.
- Different types of fillings and colors can be used according to the requirement of the end user.

### Utensils / Equipment

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- Cake Beater -Making the cream
  - Oven -Baking
  - Tray/Pan -Putting the cream

## INGREDIENTS

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	Ingredients	Weight (g)	Steps	Remarks
	Eggs	375	1	
	Sugar	190	1	
	Salt	5	1	
	Cake flour	130	2	
	Vanilla	3	3	

## PREPARATION

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### Process

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1. Beat sugar, Eggs, salt to peak consistency (Approximately 7 to 10 minutes)
  2. Sieve the cake flour for three times
  3. Bring bowl out of the machine, fold in the flour mix and gently mix by hand without breaking the volume of the batter
  4. Put the batter into a flat greased pan and bake for 8 to 9 minutes at 210c/230c
  5. Dust some sugar on top of the sheet as soon as the sheet taken out from the oven after baking
  6. Spread whipped fresh cream, Chopped strawberry and jam on the sheet and roll it slightly tight
  7. Keep it in a fridge before serving will further enhance the eating quality.

### **Garnish**

1. Strawberry flavor flavor.
2. Use fruit & fresh cream

### **Critical Points**

1. Checking the peak level of mixing
2. How to fold the flour
3. How to check the baking
4. Pasting of Jam
5. How to roll the sheet