



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Confectionery, Dessert, Swiss roll

SAFFRON SWISSROLL

INGREDIENTS

Group Batter

Ingredient	KG	%
Wheat flour	0.450	28.00
Egg	0.400	25.00
Sugar	0.375	24.00
Water	0.175	11.00
Glucose	0.060	4.00
Wheat starch	0.037	2.00
<u>Bakels Ovalett Special</u>	0.030	1.90
<u>Aromatic Saffron Extract</u>	0.030	1.90
<u>Aromatic Baking Powder</u>	0.030	1.90

Total Weight: 1.587

Group Filling 1

Ingredient	KG	%
<u>Bakels Dark Truffle</u>	0.200	-

Total Weight: 0.200

Group Filling 2

Ingredient	KG	%
Water	0.500	37.00
Whipped double cream	0.500	37.00
<u>Bakels Fond Suisse</u>	0.330	21.00
<u>Aromatic Orange Flavour</u>	0.050	4.00
Total Weight: 1.380		

METHOD

- 1: Mix all ingredients on high speed for about 2.5 min.
- 2: Measure the whipping volume, preferably reach 55-60g / 100ml.
- 3: Baking temp 240C
- 4: Steam 2 sec
- 5: Baking time: 6-8 min
- 6: Whisk together Fond Suisse, water and cream for about 7 minutes, mix in the aroma now.
- 7: When the bottom is cool, apply Bakels Mörk Truffel all over.
- 8: There after spread the Fond Suisse on top.
- 9: Roll it up and dust with icing sugar.