



CATEGORY

Confectionery, Industry



FINISHED PRODUCT

Swiss roll

CLASSIC SWISS ROLL

INGREDIENTS

Group 1

Ingredient	KG
Soft wheat flour	0.450
Wheat starch	0.037
Skim milk powder	0.025
<u>Aromatic Colco Swiss</u>	0.025
<u>Aromatic Baking Powder</u>	-
Sugar	0.375
Egg	0.400
Water	0.175
Glucose	0.030
Total Weight:	1.517

METHOD

Add all ingredients (all-in-one) and mix for 2 ½ minutes.
Steam bake in oven at 240 degrees for 6-8 minutes.



BAKERY INGREDIENTS SINCE 1904

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Mixing time fast speed: 2,5 min

Whipping volume: 550 g/l

Steam: 2 s

Baking temperature: 240°C

Baking time: 6-8 min