

Recipe Sheet

Code Number: ABM/PRS/004
Name: SPONGE CAKE
Statement: SWISS ROLL USING AB MAURI PINNACLE SPONGE MIX



Recipe:	
A. Eggs	1000g
AB MAURI Pinnacle Sponge Mix	1000g
Water	250g
B. Corn oil	250g
Total weight	2.5Kg
No of trays (700g per tray)	3 trays = 6 rolls

Process:
1. Add eggs, Pinnacle Sponge Mix & Water into mixing bowl with whisk attach.
2. Mix until light & fluffy – around 5 - 6 minutes on 3 rd speed.
3. Add Group B into mixing bowl.
4. Mix at 1st speed for 30 second.
5. Collect batter and pour into greased tray.
6. Bake at 190°C for 18 minutes.
7. Allow to cool before roll into swiss roll.

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