

Christmas Trees

Pinnacle Sponge Mix, Mauri Non-Dairy Whip Topping



Ingredients:

Group A	Weight (g)
Pinnacle Sponge Mix	500
Whole eggs	500
Water	125
Group B	
Corn Oil	125

Production Method:

1. Mix Group 1 ingredients for 1 minute at low speed.
2. Scrape down sides to ensure no lumps sticking to the bowl.
3. Change to high speed and mix for about 6 minutes.
4. Gradually add in Group 2 and blend at slow speed for about 30 seconds.
5. Fill batter into rectangular tray.
6. Bake at 190°C for 10 - 13 minutes. Baking conditions vary depending on batter scaling weight and oven characteristics.
7. Remove from oven and let it cool and roll.

Ingredients:

	Weight (g)
Mauri Non-Dairy Whip Topping	500

Production Method:

1. Whip non-dairy until soft peak.
2. Apply non-dairy on top cake and roll.

Assemble:

1. Swiss roll to assemble a trees shape.
2. Using round nozzle to pipe a round shape cream and use spoon to make Christmas trees shape.
3. Using strawberry to decoration the Christmas trees.



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