



CATEGORY

Confectionery, Industry



FINISHED PRODUCT

Swiss roll

JILK SWISS ROLL

INGREDIENTS

Group 1

Ingredient	KG	%
Egg	-	32.70
Water	-	7.87
<u>Aromatic Jilk</u>	-	1.97
Sorbitol, liquid	-	3.94
Sugar	-	27.25
Wheat flour	-	26.25
Salt	-	0.26
Total Weight: 0.000		

METHOD

1. All-in-one method.
2. Mix for 2-3 min at highest speed.
3. Spread the batter evenly and with a thickness of 6-7 mm.
4. Bake for 4-7 min at 240-250 °C, draught open.