



**CATEGORY**

Confectionery, Industry



**FINISHED  
PRODUCT**

Swiss roll

# CLASSIC SWISS ROLL

## INGREDIENTS

### Group 1

#### Ingredient

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.

Mixing time fast speed: 2,5 min  
Whipping volume: 550 g/l  
Steam: 2 s  
Baking temperature: 240°C  
Baking time: 6-8 min