



Swiss Roll - standard recipe

<u>Ingredients</u>	Gram	%
Eggs	480	19,0
Water	430	17,0
Sugar	660	26,1
2285 Colco Swiss*	24	1,0
Soft wheat flour	780	30,9
Wheat starch	90	3,6
Skim milk powder	40	1,6
4420 Aromatic Baking powder*	21	0,8
Total	2525	100

Open mixing system

Mixing time, high speed: 3-4 min.

Volume: 450-500 g/l

Baking temperature: 240° C

Baking time: approx. 5-7 min.

Please note that the recipe may need adjustments because of variations in local ingredients. Our Bakery Advisory Team will be happy to assist you.

* Product from Aromatic

Aromatic

www.aromatic.se