

Giant Swiss Roll

Portions

16

Ingredients

Tegral Plain Sponge	997 g
Water	570 g
(puratos) Vivafil Raspberry	2400 g
Chanty Pak	1000 g

Working Method

Add the water to the Tegral Plain Sponge slowly over 1 minute, using a balloon whisk on a planetary mixer. Then whisk on fast for 4 minutes. Then on slow for a further 2 minutes. Spread out the batter on silicone paper to about 5mm depth. Bake for 5 minutes,

Turn out the sheet cake upside down onto new silicone paper with caster sugar dusted on it. leave to cool and peel off the top paper.

Spread with Vivafil and then whipped Chanty Pak cream.

Cut even strips of the cake and roll the first, placing the roll on its end in the centre of a cake board. Then wrap the next strip around the centre roll and continue until you have the desired cake size.

🕒 5 ▶ Oven Type: Deck 🌡️ Top Temperature: 230 °C
🌡️ Bottom Temperature: 230 °C 🚪 Closed 💧 3.57% Water loss