



BANOFFEE ROLL

Ingredients

Group 1

Ingredient	KG	%
Water	0.600	19.00
Egg	0.750	25.00
BAKELS HONEY SPONGE MIX	1.700	56.00

Total Weight: 3.050

Place eggs and water in mixing bowl followed by BAKELS HONEY SPONGE MIX. Whisk on low speed for 1 minute. Scrape down. Whisk on top speed for 5 minutes followed by 1 minute on second speed. Scale 1 kg of batter onto a standard baking tray grease sides and line bottom with of the tray with greaseproof paper. Bake at 210; C for approximately 13 minutes. Blend 0.250 kg Banana and 0.300 kg BAKELS CARAMEL FILLING on second speed until smooth. Fold in 0.600 kg WHIP 'n' ICE (whipped). Spread the Banoffee filling over the Honey Roll sheet roll up then dust with FIL-O-FINE DUSTING SUGAR.



Category

Cakes and Muffins, Sponge Premixes



Finished Product

3 standard baking tray rolls at 1000g.

