



SWISS BISKUIT

Mixes for fine quality cakes and swiss rolls.

- ✓ Reliable & tolerant whipping behavior.
- ✓ Moist & fine textured crumb.
- ✓ Very good crumb stability.
- ✓ Appealing volume and softness.

SWISS BISKUIT

A premium range of Sponge Mixes for the production of soft, light & airy sponge bases with high volume & perfect stability. These mixes yield soft and light bases which are perfect for the preparation of egg sponge cakes and swiss rolls. This range has been formulated to meet the evolving need of the market and delivers consistent results every time you bake. Its convenient and simple-to-bake recipe, makes it ideal for professional chefs and bakers in the foodservice industry.



SWISS BISKUIT - VANILLA

C13010

A complete mix for the preparation of the perfect soft, light and airy vanilla flavoured sponge bases.

RECIPE

SWISS BISKUIT - VANILLA	1000 gm
Water (cold)	160 gm
Fresh eggs (cold)	750 gm / 15 eggs

INGREDIENTS

Wheat Flour, Sugar, Edible Starch, Raising Agents (E500, E541), Edible Vegetable Oil, Emulsifier (E475, E471, E481), Salt, Nature Identical Flavorings.

SWISS BISKUIT - SCHOCO

C13020

A complete mix for the preparation of the perfect soft, light and airy chocolate flavoured sponge bases.

RECIPE

SWISS BISKUIT - SCHOCO	1000 gm
Water (cold)	160 gm
Fresh eggs (cold)	750 gm / 15 eggs

INGREDIENTS

Wheat Flour, Sugar, Cocoa Solids, Edible Starch, Raising Agents (E500, E541), Edible Vegetable Oil, Emulsifier (E475, E471, E481), Nature Identical Flavorings.

SWISS ROLLS (VANILLA & CHOCOLATE)

RECIPE

SWISS BISKUIT MIX	1000 gm
Water (cold)	250 gm
Fresh eggs (cold)	750 gm / 15 eggs

BAKING METHOD

Place all the ingredients except oil in a mixing bowl. Using a planetary mixer with the whisk attachment, mix at high speed for 6 minutes to 8 minutes. Scale the batter into a cake tin or baking tray as required. Bake at 200°C under a falling temperature to 180°C for approximately 20 minutes to 25 minutes. For preparing Swiss rolls, bake at 200°C for 17 to 20 minutes.

