



# SWISS BISQUIT

*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 BISQUIT VANILLA**

Preparing the perfect soft, light & airy vanilla flavoured sponge base with high stability.

**INGREDIENTS**  
 BISQUIT MIX 1000 g  
 Fresh Eggs 120 g  
 Water 180 g

**BAKING METHOD**  
 Place all the ingredients in a mixing bowl, whisk on high speed to form an aerated sponge batter. If using an electric mixer with a whisk attachment, whisk on high speed for about 6 minutes to 8 minutes or until the batter is soft in the bowl. Pour the batter into a cake tin or tray. Bake the tin for 30 min in a preheated oven at 180°C or 350°F for 20 to 25 minutes or until a knife inserted comes out clean. For preparing Swiss rolls, bake at 200°C for 17 to 20 minutes.

**INGREDIENTS**  
 BISQUIT MIX 1000 g  
 Fresh Eggs 120 g  
 Water 180 g

Nutritional facts per 100 g net	
Energy (kJ)	1573
Protein (g)	8.5
Carbohydrate (g)	80.8
Fat (g)	8.2
Fiber (g)	0.4
Sodium (g)	0.2

Product #C13010

## SWISS BISQUIT

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 food service industry.



### SWISS BISQUIT - VANILLA

**C13010**

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

#### RECIPE

SWISS BISQUIT - 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 BISQUIT - SCHOCO

**C13020**

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

#### RECIPE

SWISS BISQUIT - 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 BISQUIT 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.

