



RECIPES

VANILLA & STRAWBERRY SWISS ROLL



INGREDIENTS

VANILLA SWISS ROLL

260g	Prima Sponge Cake Mix
7 nos	Eggs
65ml	Water
70ml	Vegetable Oil

WHIPPED CREAM

300g	Dairy Cream 35% Fat
1 tbsp	Sugar
1 tsp	Vanilla Extract

As needed	Strawberries
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PROCEDURE

VANILLA SWISS ROLL

1. Mix Prima Sponge Cake Mix, eggs and water on maximum speed for 7-10 minutes until batter turn pale yellow, fluffy and thick. Set aside.
2. Reduce to speed 1 and gradually add in vegetable oil. Gently fold with a spatula until the oil is evenly mixed into the batter.
3. Pour batter evenly onto a 40cm x 30cm pan and bake at 190°C for about 10-12 minutes.
4. Unmould the sheet cake and place a piece of plastic wrap over the sheet cake to prevent it from drying out.

WHIPPED CREAM

1. Whisk ingredients till medium peaks.

ASSEMBLE

1. Place the vanilla sheet cake on a large piece of parchment paper, preferably larger than the dimensions of the sheet cake.
2. Spread a layer of whipped cream on the vanilla sheet cake.
3. Line the strawberries wrapped along the length of the vanilla sheet cake nearer. Leave a 2cm distance between the end of the sheet cake and the strawberries.
4. Roll up the vanilla sheet cake using the parchment paper.
5. Vanilla & Strawberry Swiss Roll is ready to serve.

**Tips: Cake is done when skewer stick inserted in center comes out clean*