CREAM CHEESE AND PURPLE SWEET POTATO SWISS ROLL

INGREDIENTS

MASHED PURPLE SWEET POTATO

- 350g Purple Sweet Potato
- 300g Water
- 50g Caster Sugar
- 8 pcs Pandan Leaves (Tied into a knot)

PURPLE SWEET POTATO TOPPING & FILLING

- 300g Mashed Purple Sweet Potato
- 120g Whipped Cream

MIX A

- 60g Prima Top Flour
- 20g Prima Superfine Wholegrain Flour
- 4 nos Egg Yolk
- 30g Caster Sugar
- 50g Cream Cheese
- 10g Parmesan Cheese
- 90g Milk
- 40g Sunflower Oil
- ¼ tsp Salt

MIX B

- 4 nos Egg White
- 50g Caster Sugar
- ¼ tsp Cream of Tartar

PROCEDURE

- Preheat the oven to 160°C. Line a 12” x 12” baking pan with parchment paper.

MASHED PURPLE SWEET POTATO

1. Skin the purple sweet potatoes and boil in water. Add pandan leaves knot and sugar.
2. Boil until water is partially absorbed and purple sweet potatoes are soft.
3. Mash purple sweet potatoes with remaining liquid. Let it cool down before use.

PURPLE SWEET POTATO TOPPING & FILLING

1. Mashed purple sweet potato a couple of times through a fine mesh sieve.
2. Whip the cream and add the mashed purple sweet potato.
3. Topping – Fill 140g of mash into a piping bag with a No. 4 round piping tip. Set aside until ready to use.
4. Filling – Set aside 280g of mash to spread on the cake.

MIX A

1. Mix and sift Prima Top Flour, Prima Superfine Wholegrain Flour and salt. Set aside.
2. Melt cream cheese and parmesan cheese in milk together with sunflower oil. Set aside.
3. Whisk egg yolk and sugar together until it turns pale yellow.
4. Gradually add melted cheese mixture while alternating with flour mixture. Mix until well combined.

MIX B

1. In a mixing bowl, beat the egg whites on medium-high speed until foamy. Add in cream of tartar and increase the speed to high. Gradually add caster sugar and whisk until it reaches stiff peak and glossy.
2. Add one-third of Mix A into the egg white mixture and fold gently to combine. Repeat with the remaining two-thirds of Mix A. Do not over-fold, otherwise the batter will become lumpy.
3. Pour batter onto the prepared baking pan and bake for 15 – 17 minutes.
4. Once baked, let it rest in the baking pan for 10 minutes. Remove cake from baking pan together with parchment paper.
5. Slowly roll the cake away from you and wrap it using the parchment paper. Let it cool completely before creaming.
6. Unroll the cake and spread the purple sweet potato filling. Roll up the cake and refrigerate for 1 hour.
7. Remove from the fridge and pipe the purple sweet potato topping over the surface of the cake. Dust lightly with icing sugar.
8. Serve chilled.