



# RECIPES

## LYCHEE ROSE SWISS ROLL



### INGREDIENTS

#### LYCHEE WHIPPED CREAM

- 250g** Whipping Cream
- 2 tbsp** Icing Sugar
- 2 tsp** Lychee Flavouring

#### MIX A

- 75g** Prima Top Flour
- 25g** Prima Superfine Wholegrain Flour
- 4 nos** Egg Yolk
- 30g** Caster Sugar
- 80g** Water
- 1 ½ tsp** Rose Concentrate Paste
- ½ tsp** Rose Flavouring
- 3 drops** Rose Pink Colouring
- 40g** Sunflower Oil
- ¼ tsp** Salt

#### MIX B

- 4 nos** Egg White
- 50g** Caster Sugar
- ¼ tsp** Cream of Tartar
- 5 nos** Canned Lychee Meat (Pat dry and chop to pieces)

### PROCEDURE

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

#### LYCHEE WHIPPED CREAM

1. Whisk whipping cream, icing sugar and lychee flavouring on medium speed until thick and fluffy. Do not over-beat the cream.

#### MIX A

1. Mix and sift Prima Top Flour, Prima Superfine Wholegrain Flour and salt. Set aside.
2. Mix rose concentrate paste, rose flavouring and rose pink colouring in water.
3. Whisk egg yolk and sugar together until it turns pale yellow.
4. Gradually add rose water mixture while alternating with flour mixture and oil. 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. Gently unroll the cake, spread a layer of lychee whipped cream. Place the chopped lychee all over the cake.
7. Roll up the cake and refrigerate for an hour. Decorate with whipped cream as desired.
8. Serve chilled.