



RECIPES

SAKURA SWISS ROLL



INGREDIENTS

WHIPPED CREAM

- 250g** Whipping Cream
- 2 tbsp** Icing Sugar

MIX A

- 60g** Prima Top Flour
- 20g** Prima Superfine Wholegrain Flour
- 4 nos** Egg Yolk
- 30g** Caster Sugar
- 80g** 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.
- Dried the sakura on paper towels. Line the top half of the baking pan with the dried sakura. Set aside.

WHIPPED CREAM

1. Whisk whipping cream and icing sugar 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. Whisk egg yolk and sugar together until it turns pale yellow.
3. Gradually add milk 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. Unroll the cake gently. Spread a layer of desired jam and top it off with a layer of whipped cream. Roll up the cake and refrigerate.
7. Serve chilled.