



RECIPES

YUZU SWISS ROLL WITH HONEY MASCARPONE CREAM



INGREDIENTS

HONEY MASCARPONE CREAM

- 200g** Mascarpone Cheese
- 115g** Whipping Cream
- 2 tsp** Good Quality Honey

MIX A

- 75g** Prima Top Flour
- 25g** Prima Superfine Wholegrain Flour
- 4 nos** Egg Yolk
- 30g** Caster Sugar
- 90g** Water
- 60g** Honey Citron Tea
- 1 tsp** Yuzu Concentrate
- 40g** Sunflower Oil
- 1/8 tsp** Salt

MIX B

- 4 nos** Egg White
- 50g** Caster Sugar
- 1/4 tsp** Cream of Tartar

PROCEDURE

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

HONEY MASCARPONE CREAM

- Whisk mascarpone cheese on medium speed until fluffy. Gradually add whipping cream and whisk until it reaches medium peak.
- Add in honey and whisk until combined.

MIX A

- Mix and sift Prima Top Flour, Prima Superfine Wholegrain Flour and salt. Set aside.
- Dissolve the honey citron tea and yuzu concentrate into water. Set aside.
- Whisk egg yolk and sugar together until it turns pale yellow.
- Gradually add yuzu syrup mixture while alternating with flour mixture and oil. Mix until well combined.

MIX B

- 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.
- 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.
- Pour batter onto the prepared baking pan and bake for 15 – 17 minutes.
- Once baked, let it rest in the baking pan for 10 minutes. Remove cake from baking pan together with parchment paper.
- Slowly roll the cake away from you and wrap it using the parchment paper. Let it cool completely before creaming.
- Unroll the cake and spread a thin layer. Roll up and refrigerate.
- Served chilled.