



RECIPES

COFFEE PEANUT ROLLCAKE



INGREDIENTS

100g	Prima Top Flour
7	Eggs
120g	Caster Sugar
1 tbsp	Ovalett
1 tbsp	Coffee Granules
1 tbsp	Hot Water
1 tsp	Baking Powder
60g	Ground Peanut Powder
80ml	Melted Butter
1 tbsp	Coffee Emulco

FILLING

200ml	Non-Dairy Whipping Cream
1 tbsp	Coffee Emulco

PROCEDURE

1. Whisk all Ingredients (except melted butter and coffee emulco) till thick.
2. Add in coffee emulco and fold in melted butter. Mix well.
3. Deposit mixture into 3 lined trays of 9 x 9 x 1 inch.
4. Bake at 200°C for 10 minutes.
5. Once cooled, spread cream and decorate with chopped peanuts.

FILLING

Whip non-dairy whipping cream till thick and add in coffee emulco.

DECORATION

Mix chopped peanuts and chocolate rice together.



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