



## SWISS BISQUIT

*Mixes for fine quality cakes and swiss rolls.*

- ✓ Reliable & tolerant whipping behavior
- ✓ Moist & fine textured crumb
- ✓ Very good crumb stability
- ✓ Appealing volume and softness

## SWISS BISQUIT

A premium range of Sponge Mixes for the production of soft, light & airy sponge bases with high volume & perfect stability. These mixes yield soft and light bases which are perfect for the preparation of egg sponge cakes and swiss rolls. This range has been formulated to meet the evolving need of the market and delivers consistent results every time you bake. Its convenient and simple-to-bake recipe, makes it ideal for professional chefs and bakers in the foodservice industry.



### SWISS BISQUIT - VANILLA

**C13010**

A complete mix for the preparation of the perfect soft, light and airy vanilla flavoured sponge bases.

#### RECIPE

SWISS BISQUIT - VANILLA	1000 gm
Water (cold)	160 gm
Fresh eggs (cold)	750 gm / 15 eggs

#### INGREDIENTS

Wheat Flour, Sugar, Edible Starch, Raising Agents (E500, E541), Edible Vegetable Oil, Emulsifier (E475, E471, E481), Salt, Nature Identical Flavorings.

### SWISS BISQUIT - SCHOCO

**C13020**

A complete mix for the preparation of the perfect soft, light and airy chocolate flavoured sponge bases.

#### RECIPE

SWISS BISQUIT - SCHOCO	1000 gm
Water (cold)	160 gm
Fresh eggs (cold)	750 gm / 15 eggs

#### INGREDIENTS

Wheat Flour, Sugar, Cocoa Solids, Edible Starch, Raising Agents (E500, E541), Edible Vegetable Oil, Emulsifier (E475, E471, E481), Nature Identical Flavorings.

### SWISS ROLLS (VANILLA & CHOCOLATE)

#### RECIPE

SWISS BISQUIT MIX	1000 gm
Water (cold)	250 gm
Fresh eggs (cold)	750 gm / 15 eggs

#### BAKING METHOD

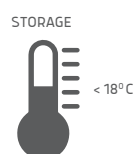
Place all the ingredients except oil in a mixing bowl. Using a planetary mixer with the whisk attachment, mix at high speed for 6 minutes to 8 minutes. Scale the batter into a cake tin or baking tray as required. Bake at 200°C under a falling temperature to 180°C for approximately 20 minutes to 25 minutes. For preparing Swiss rolls, bake at 200°C for 17 to 20 minutes.



PAPER BAG



100%


 DRY AND HYGIENIC  
ENVIRONMENT


FROM MFG. DATE