

# CHOCOLATE SWISS ROLL

With Ryoto Ester SP

200g Eggs

Mix together  
at low speed

110g Sugar

8g Ryoto Ester SP

Mix until  
required specific  
gravity of cake  
batter is  
obtained

100g Cake Flour

10g Powdered Milk

1g Baking Powder

10g Butter

Essence (cocoa etc) to taste

15g Cocoa

Cocoa  
solution

15g Water

5g Rum

Add  
carefully

Butter:  
Heat to  
60deg to  
melt, then  
add

Batter Temperature: 2.0-2.5 deg  
Batter Specific Gravity: 0.56-0.5  
Baking Temperature: 180-200 deg

