

Passionfruit Honey Roll



Passionfruit Chiffon Roll

Egg Yolk	108	g
Egg White	143	g
Sugar	87	g
Cake Flour	69	g
Buuter	36	g
Milk	54	g
Honey	10	g
GH Passionfruit Emulco	10	g

Honey Cream

Non-dairy Whipping Cream	100	g
Dairy Whipping Cream	43	g
Honey	6	g

Directions:

For Vanilla Cake

1. Whisk egg white and sugar to form meringue.
2. Mix well water, oil, egg yolk and **GREEN HOUSE EMULCO** by using a mixing bowl. After that, fold in baking powder, cake flour and corn starch till well combined (paste).
3. Fold meringue into paste till well combined. Bake it in a rectangular tray (35cm X 24.5cm X 3cm) at 180°C with both heat for 14 minutes.
4. After baked, remove from oven and cool completely on wire rack about 1 hour, then release from the mould. By using another baking sheet/ parchment paper on a flat surface, overturn the cake and release baked cake from its baking sheet.

For Honey Cream

1. In a mixing bowl, whip non-dairy whipping cream till soft peak, add in dairy whipping cream and continue to whip till hard peak. Add honey and whip till well incorporated.
2. With the skin face down on a parchment paper/baking sheet, spread the honey cream on the cake, and roll the cake by pulling the baking sheet underneath while pushing the cake roll inwards. Use a plastic spatula/scrapper to tighten the roll.

Preparation Time : 15 minutes

Baking Time : 10 minutes

Makes 1 roll

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