Yuzu Marmalade

Orange Jelly	
Milk	250 g
Caster Sugar	50 g
Gelatin Powder	10 g
Water	30 g
GH Orange Emulco	7 g

Yuzu Roll	
Egg Yolk	108 g
Egg White	143 g
Caster Sugar	87 g
Cake Flour	69 g
Unsalted Butter	36 g
Milk	54 g
GH Yuzu Emulco	10 g

Yuzu Cream	
Non-Dairy Cream	100 g
Dairy Cream	43 g
GH Yuzu Emulco	3 g

Preparation Time : 1 hour 30 minutes
Baking Time : 18 minutes
Makes 1 roll

Directions:

Orange Jelly

1. Boil the milk and sugar. Then, bloom the gelatin and add into the milk. Add in *GH Orange Emulco* and mix well. Pour into a rectangle mould. Set it in the chiller.

Yuzu Roll

1. Preheat oven to 190°C / 170°C at top and bottom; line the rectangular tray (35 cm X 24.5cm X 3cm). Sift cake flour into a bowl. Warm the milk and butter. Add in *GH Yuzu Emulco* and mix well.

2. Whisk egg white and sugar to form meringue. Double-boil the egg yolk until slightly warm. Add into meringue until well incorporated. Add in flour until mix well. Last, add the milk mixture till well combined.

3. Pour the cake mixture into the rectangular tray and bake for 18 minutes or until the cake is completely baked.

4. After baked, remove from oven and place the cake on wire rack, then leave it cool aside. By using another baking sheet/ parchment paper on a flat surface, overturn the cake and release baked cake from its baking sheet.

Yuzu 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 *GH Yuzu Emulco* and whip till well incorporated.

2. With the skin face down on a parchment paper/baking sheet, spread the yuzu cream on the cake, then place the jelly on top 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. Chill it in the chiller and slice into 6 pcs. Decorate it and serve.