

Honey Roll

Enjoy this delicious sponge roll that combines the richness of buttercream with soft sponge cake, all infused with the golden sweetness of honey. Just perfect for any afternoon tea delight!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE CAKE	
Classic Arana Silky Sponge Mix 15kg	1.000kg
Egg	0.400kg
Water	0.400kg
Honey	0.130kg
Cinnamon	0.008kg
Ginger	0.008kg
Caster sugar for dusting	
BUTTERCREAM	
Butter (room temperature)	0.320kg
Icing Sugar	0.540kg
Thickened Cream	0.055kg

PRODUCTS

102058 Classic Arana Silky Sponge Mix 15kg

This recipe is a general description of ingredients and method only, for use by qualified experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



METHOD

SPONGE CAKE

1. Combine all ingredients in a bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 8 minutes.
4. Whisk on low speed for 2 minutes.
5. Deposit into a paper lined sponge roll tray.
6. Bake at 210°C until baked through.
7. Turn out immediately onto a sheet of paper dusted with caster sugar.
8. Allow to cool for 5 minutes. The sponge roll tray should be at room temperature.

BUTTERCREAM

1. Place butter into a bowl.
2. Using a paddle, mix on high speed until butter is light and pale in colour.
3. Add the icing sugar and blend on low speed for 2 minutes.
4. Add cream and blend on high speed until the mixture is light.

ASSEMBLY

1. Spread the buttercream evenly over the sponge sheet using a pallet knife.
2. Roll up as a swiss roll and allow to chill until firm.

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