

## Roasted Sunflower Seeds Swiss Roll



Based on Bunge FarmOrigin First Pressed Sunflower Oil

Ingredients		Weight, g
<b>Sponge</b>		
A	Bunge FarmOrigin First Pressed Sunflower Oil	80
	Water	75
	Castor Sugar	25
	Superfine Flour	85
	Corn Flour	20
	Egg Yolk	120
B	Egg White	225
C	Castor Sugar	112.5
	Cream of Tartar	1
<b>Cream</b>		
A	WHIPPEE Non-Dairy Whip Topping	150
	Bunge FarmOrigin First Pressed Sunflower Oil	22.5
B	Roasted Sunflower Seeds	30

\*Hobart mixer – Speed 1 (low), Speed 2 (medium), Speed 3 (high)

\*Attachment – Whisk

\*\*Chill WHIPPEE Non-Dairy Whip Topping for a minimum of 12 hours before use and use a chilled mixing bowl for whipping.

## Method:

### Sponge

1. Put A in a large mixing bowl, using a hand whisk, thoroughly mix the mixture until well combined.
2. Pour B into the mixing bowl, using a whisk attachment and Speed 3, start the mixer until B become foamy, it should take about 30 seconds.
3. Mix C and with 3 inclusions, pour C into B without stopping the mixer.
4. Stop the mixer when the mixture reaches stiff peak, with smooth and shiny appearance.
5. With 3 inclusions, fold the meringue into A.
6. Spread the batter evenly onto a lined 12" x 12" square baking pan.
7. Bake at 195°C (top heat) and 160°C (bottom heat) for a total of 18 minutes, with a tray turn after the first 9 minutes.
8. Immediately remove the baking paper from the sponge after baked and let cool.

### Cream

1. Combine A in the chilled mixing bowl, using a whisk attachment and Speed 2, whip the mixture to medium peak.
2. Fold B into the whipped cream and ready to use.  
\*Keep the prepared cream in chiller whenever not in use.  
\*If the amount of A is too little for the stand mixer to operate at its optimum, use a hand mixer or hand whisk instead.

### To Assemble:

1. Put the sponge on a clean baking paper. Trim both ends of the sponge diagonally and discard the trimming.
2. Spread the cream evenly on the sponge.
3. Start rolling the sponge from one end to the other.
4. Trim both ends of the swiss roll and slice according to your preferred width.