

COCONUT SPONGE ROLLS

1 basic recipe= approx. 100 pieces

Ingredients:

10.58 oz (300g)	egg white
8.81 oz (250g)	sugar
7.05 oz (200g)	egg yolk
0.35 oz (10g)	Dreidoppel Lemon Europa (DRE 72104 0)
7.05 oz (200g)	wheat flour
1.76 oz (50g)	wheat powder
21.16 oz (600g)	white chocolate ganache
10.58 oz (300g)	butter
2.11 oz (60g)	Dreidoppel Coconut Flavor Paste (DRE 22808 2)
3.5 oz (100g)	Dreidoppel Schokoladino (DRE 36818 4)
3.5 oz (100g)	coconut flakes



Instructions:

1. Whip the egg white with sugar until fluffy and stir in the egg yolk one by one.
2. Add the sieved flour, Lemon Europa, wheat powder and spread the mixture on 3 baking trays 23.5 x 15.5 in (60 x 40 cm). Bake at 400° F (210°C) for 6-8 minutes.
3. After baking, sprinkle with sugar, allow to cool, turn and spread on the whipped coconut cream (ganache, butter and Coconut Flavor Paste)
4. Cut into 4 inch strips and roll up as mini rolls, cut to 2.5 inches wide and decorate with Schokoladino and coconut flakes.



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