

Splendid

White Russian Swiss Roll



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Composition

1. X-Press sponge cake
2. Splendid mokka cream
3. Belcolade white chocolate shavings



Ingredients

X-press sponge cake

| | |
|----------------|-------|
| X-Press Sponge | 500 g |
| Water | 375 g |
| Classic Mokka | 40 g |

Splendid mokka cream

| | |
|---------------|--------|
| Splendid | 1000 g |
| Classic Mokka | 30 g |

Decoration

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|--------------------|
| Splendid |
| Chocolate shavings |
| Coffee beans |

Working method

X-press Sponge

First pour water and **Classic Mokka** in the mixing bowl and add the **X-Press Sponge** on top. Mix for 5 minutes with a whisk at high speed. Make trays of 40 x 60 cm with a thickness of approximately 3 mm. Bake the trays at 210°C for approximately 6 minutes. After baking remove directly from the hot tray to avoid drying out. Pack the sponge if you don't use it directly.

Splendid mokka cream

Whip the **Splendid** together with the **Classic Mokka** at medium speed until soft peaks are obtained.

Make and bake a tray of **X-Press Sponge**. Allow to cool down. Apply a layer of **Splendid** mokka cream on the sponge and make a Swiss roll. Freeze the roll for minimum 1 hour. Once frozen cut it into pieces of 12 cm. Cover the outside of the roll with softly whipped **Splendid**. Scatter white chocolate shavings over the outside. Place vertically and finish with dots of **Splendid** and small chunks of coffee beans on top.

TIP FROM CARLOS

For Christmas you can serve this cake as a complete roll to share with family and friends.

