

# Chocolate Batik Roll Cake



PT MANUNGAL PERKASA

## INGREDIENTS I:

• MELATI flour	25 gr
• Egg	1 pce
• Granulated sugar	20 gr
• Cocoa powder	3 gr

## INGREDIENTS II:

• MELATI flour	50 gr
• Egg yolks	4 pcs
• Whole eggs	2 pcs
• Granulated sugar	60 gr
• Milk powder	10 gr
• Margarine, melted	70 gr
• Emulsifier	4 gr

## INGREDIENTS III:

• MELATI flour	85 gr
• Butter, melted	85 gr
• Cornstarch	15 gr
• Liquid milk	85 ml
• Egg yolks	150 gr
• Egg whites	250 gr
• Salt	1/4 tsp
• Granulated sugar	125 gr
• Cream of tartar	1/2 tsp
• Strawberry jam, for spreading	60 gr

## FILLING INGREDIENTS (MIX WELL):

• Butter	150 gr
• White cooking chocolate	100 gr
• Whippy cream powder	25 gr
• Ice water (to whip with the whippy cream)	40 ml



## HOW TO MAKE:

1. For Ingredients I: Beat the egg and sugar until thick and fluffy. Add sifted MELATI wheat flour and cocoa powder, then mix well. Transfer into a piping bag. Pipe the mixture onto a silicone mat or greased baking paper (30 × 40 cm) to form batik patterns. Bake in a preheated oven at 180°C (bottom heat) for 5 minutes. Remove and set aside.
2. For Ingredients II: Beat the eggs, sugar, and emulsifier until thick and fluffy. Add sifted MELATI wheat flour and milk powder, then mix well. Stir in melted margarine gently. Pour the mixture over the baked batik pattern from step 1. Bake at 200°C (bottom heat) for about 10 minutes, or until cooked. Set aside.
3. For Ingredients III: Sift MELATI wheat flour and cornstarch. Combine milk, egg yolks, and melted butter; mix well. Add the sifted flour mixture and stir until smooth. Set aside.
4. Beat the egg whites, salt, sugar, and cream of tartar until stiff peaks form.
5. Gradually fold the yolk mixture into the egg white mixture using a balloon whisk, mixing gently until evenly combined.
6. Pour the batter into a 30 × 30 × 4 cm baking pan lined with parchment paper. Bake at 160°C (bottom heat) for about 30 minutes, or until cooked.
7. Spread the cake from Ingredients II with strawberry jam. Add Ingredients III cake on top, press gently to flatten. Spread the filling over it. Roll tightly and press to shape.
8. The cake is ready to serve.

Yield 1 roll cake.

**RECOMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

