

Make Up Instructions

10538 SUPER SWISS MIX

Recipe

Pinnacle Super Swiss Mix	1000 g
Egg	400 ml
Water	350 ml

Method

- 1. Blend egg and water on low speed using sponge whisk.
- 2. Add Pinnacle Super Swiss Mix and blend for 1 minute on low speed. Scrape down.
- 3. Mix for 6–8 minutes on high speed.
- 4. Mix for 2 minutes on medium speed.

Please note: Longer mixing time is recommended for a finer texture.

Suggested Batter Weights and Baking Times (Guide Only)

Swiss Roll	1000g bake at 220°C for 7-9 minutes, standard baking tray.
Sheets	2000g bake at 200-210°C for 15-18 minutes, standard baking tray.
Rounds	220g bake at 190°C for 18-20 minutes, 7" round.

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.