



Pandan Swiss Roll with Buttercream

SERVES 4-6

PREP TIME 1 HR 30 MINS

INGREDIENTS	METHOD
<p>4 locally farmed eggs</p> <p>50g corn oil</p> <p>70ml coconut cream</p> <p>150ml water</p> <p>20 pandan leaves</p> <p>100g caster sugar</p> <p>¼ tsp salt</p> <p>120g cake flour</p> <p>Butter cream:</p> <p>160g unsalted butter</p> <p>1 tbs icing sugar</p> <p>A pinch of salt</p>	<ol style="list-style-type: none">1. Line a baking tray (11 inches by 14 inches) with baking paper and set aside.2. Cut and blend pandan leaves with 150ml of water into a fine paste, Strain and extract pandan juice with a nut milk bag. Set aside 50ml of pandan juice.3. Separate the yolks and whites from 4 eggs. Set them each in a mixing bowl.4. Whisk corn oil, coconut cream, 20g caster sugar and salt together until well combined. Add pandan juice and mix well.5. Sift in cake flour and whisk until well mixed, followed by egg yolks. Whisk until well combined and set aside.6. Whisk egg white until foamy and slowly whisk in 80g of caster sugar. Whisk until stiff peaks form.7. Fold ⅓ of the egg white into the pandan batter. Do the same with the other ⅓ portion. For the final ⅓ portion, transfer mixture to incorporate with the meringue and fold until well combined. Do not overfold.8. Spread the batter out evenly onto the lined baking tray. Knock the tray to get rid of any air bubbles.9. Bake in a preheated oven at 150°C for 10 minutes. Then bake for another 10 minutes at 180°C.10. Once the cake is out of the oven, give it a knock to prevent shrinkage.11. Immediately turn the cake over to peel off the baking sheet.12. Trim all 4 sides of the cake.13. Roll the cake into a cylinder form while it's still warm to prevent cracks in between. Transfer to the fridge for 15 minutes.14. Mix butter with sugar and a pinch of salt. Whisk butter until soft, pale & creamy.15. Take the cake out from the fridge and unroll the cake.16. Apply buttercream and roll. Tighten the roll and refrigerate for another 15 minutes before cutting into slices. Trim off both ends before serving.

RECIPE SHARED BY

SFA in collaboration with The Meatmen