



# 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><b>Butter cream:</b></p> <p>160g unsalted butter</p> <p>1 tbs icing sugar</p> <p>A pinch of salt</p>	<ol style="list-style-type: none"><li>1. Line a baking tray (11 inches by 14 inches) with baking paper and set aside.</li><li>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.</li><li>3. Separate the yolks and whites from 4 eggs. Set them each in a mixing bowl.</li><li>4. Whisk corn oil, coconut cream, 20g caster sugar and salt together until well combined. Add pandan juice and mix well.</li><li>5. Sift in cake flour and whisk until well mixed, followed by egg yolks. Whisk until well combined and set aside.</li><li>6. Whisk egg white until foamy and slowly whisk in 80g of caster sugar. Whisk until stiff peaks form.</li><li>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.</li><li>8. Spread the batter out evenly onto the lined baking tray. Knock the tray to get rid of any air bubbles.</li><li>9. Bake in a preheated oven at 150°C for 10 minutes. Then bake for another 10 minutes at 180°C.</li><li>10. Once the cake is out of the oven, give it a knock to prevent shrinkage.</li><li>11. Immediately turn the cake over to peel off the baking sheet.</li><li>12. Trim all 4 sides of the cake.</li><li>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.</li><li>14. Mix butter with sugar and a pinch of salt. Whisk butter until soft, pale &amp; creamy.</li><li>15. Take the cake out from the fridge and unroll the cake.</li><li>16. Apply buttercream and roll. Tighten the roll and refrigerate for another 15 minutes before cutting into slices. Trim off both ends before serving.</li></ol>

RECIPE SHARED BY

*SFA in collaboration with The Meatmen*