



Mocca Dates Roulade

1 portion



Ingredients

Sponge cake A

Egg yolk 6 pcs	120 gr
Baking soda	3 gr
Chocolate powder	35 gr
Sugar	130 gr
Blue Band Master	
Cake Margarine	80 gr
All purposes flour	120 gr

Sponge B Ingredients

White egg 6 pcs	180 gr
Sugar	75 gr
Cashew nuts, ground, chopped dates	

Butter Cream Mocca

Blue Band Master	
White Cream Fat	500 gr
Blue Band Master	
Cake Margarine	75 gr
Simple syrup	250 gr
Soft Cream	100 gr
Pasta Mocca to taste	

Cooking Methods

1. Beat the sugar, egg yolks till white, add dry ingredients, mix well. Add Blue Band Master Cake Margarine that already melted.
2. Put the whipped egg whites, then stiff gradually.
3. Pour into 2 pieces pan size 30x30 cm, bake with temperature 190°C until cooked
4. Prepare a dry cloth, sprinkle chocolate powder and lift cake roll, open the cake and polish butter cream mocca, then sprinkle peanuts and chopped dates, and roll.
5. Roll on top of the cake which has been polished butter cream and cover with white butter cream, decorate according to taste.