



## Mango Mochi Swiss Roll

### Overview

**Difficulty:** Medium

**Servings:** 8

**Preparation Time:** 1 hour

**Cooking Time:** 2 hours

## Ingredients

### Mango Cream

40g Sugar

60g Mango Purée

1 nos Egg Yolk

150ml Milk

20g Pastry Flour (sifted)

### Swiss Roll Sponge Cake

50g Pastry Flour (sifted)

3 nos Egg Yolk

30g Sugar

4 nos Egg White

60g Sugar

30g Vegetable Oil

30ml Milk

### Mochi

100g Cooked Japanese Rice

30g Corn Flour

10ml Water

# 1. Methods for Mango Cream

## **Step 1**

Add mango purée, egg yolk and sugar into a saucepan and mix well. Add milk and mix again.

## **Step 2**

Add the sieved pastry flour into the saucepan.

## **Step 3**

Heat the mixture in the saucepan over medium heat. Remove the saucepan when the mixture thickens, and let it cool.

## 2. Methods for Swiss Roll Sponge Cake

### Step 4

Preheat your oven to 180°C using Top and bottom heat mode. Line a shallow 30cm square baking tray with parchment paper.

### Step 5

Add the egg yolks and sugar into the MUM Series 2 Kitchen Machine mixing bowl. Mix until the mixture turns pale in colour.

### Step 6

Prepare the meringue by using the whisk attachment of the MUM Series 2 Kitchen Machine to whisk the egg whites at high speed until the mixture turns foamy. Add a third of the sugar and continue whisking until the egg whites are no longer in liquid form.

### Step 7

Add another third of the sugar and whisk until the meringue is voluminous. Add the remaining sugar and whisk until the meringue is glossy and forms stiff peaks.

### Step 8

Add vegetable oil and milk into a separate MUM Series 2 Kitchen Machine mixing bowl and mix well. Add the sieved pastry flour into the bowl. Mix the oil, milk and flour mixture with a rubber spatula.

### Step 9

Transfer half of the meringue to the mixing bowl with the flour mixture and mix gently. Repeat the same step with the remaining meringue.

### Step 10

Pour the batter into the prepared baking tray. Bake for 12 minutes.

### Step 11

Place the sponge cake on a wire rack and leave it to cool for about 30 minutes. Peel off the parchment paper.

**Chef's Tip:**

If you're saving it for later, cover the sponge cake tightly with a plastic wrap and store it in the refrigerator. The sponge cake will remain fresh for up to 1 day.

## 3. Methods for Mochi

### Step 12

Prepare the mochi by adding rice, corn flour and water into the MUM Series 2 Kitchen Machine mixing bowl. Using the paddle attachment, mix the ingredients well together.

### Step 13

Use your hand to roll the mochi out, forming a log-like structure.

### Step 14

Spread the mango cream and place the mochi horizontally on the sponge cake.

### Step 15

Using a long knife, make a parallel line on one side of the cake, 2 cm from the edge. Use this line as the starting point to roll up the cake. Roll the cake up with parchment paper, using a long ruler to keep the roll straight.

### Step 16

Keep cake wrapped up and refrigerate for at least 30 minutes. Trim the ends of cake before decorating with mango cubes, enjoy!

The mango mochi swiss roll will remain fresh in the refrigerator for up to 2 days.