



Caramel-Macchiato Premier



Caramel-Macchiato Premier



Vanilla-chocolate Swiss roll – 3 trays 60 x 40cm

300 g **BRAUN Bisquick**
550 g whole eggs
200 g water
400 g sugar
250 g wheat flour

See preparation

Latte Macchiato cream for 3 dome shapes

100 g **Alaska-express Latte Macchiato**
50 g **Chocolate Paillettes**
125 g water 20 °C
500 g whipped cream, unsweetened

Mix **Alaska-express Latte Macchiato** with water and fold in the whipped cream in two steps.

Caramel cream for 3 dome shapes

100 g **Alaska-express Caramel**
125 g water 20 °C
500 g whipped cream, unsweetened

Mix **Alaska-express Caramel** with water and fold in the whipped cream in two steps.

Claro Neutral basic recipe

100 g **Claro Neutral**
1000 g water
400 g sugar

Bring water to boil. Mix sugar and **Claro Neutral** and add it to the boiling water.

Preparation:

Preparation for the vanilla-chocolate Swiss roll:

- Whip up all ingredients at high speed for 7 minutes.
 - Remove 200 g of the whipped up sponge mix, add to it 50 g cocoa powder and 100 g water and mix well with a hand whisk.
 - Pipe small drops of the chocolate sponge with a piping bag onto the thin spread out vanilla sponge.
 - Baking temperature: 240 °C
 - Baking time: 4–5 minutes
-
- After cooling down, remove the skin from the Vanilla-Chocolate Swiss roll.
 - Cut the Swiss roll with the cross-cutter and put it into the dome shape.
 - Spread out the latte macchiato cream into the dome.
 - Repeat this procedure 3 times alternating the sponge layer with the caramel and the latte macchiato cream.
 - Cut out a round sponge to seal the dome.
 - Keep the dome for 2 hours in the fridge.
 - Glaze the dome with **Claro Neutral** or **Cristaline**.
 - Decorate as seen in the picture.