

BIBINGKKA

OVERVIEW

17-009

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS CARAMEL LAVA CAKE MIX	1.000	100.00
Glutenous Rice Flour	1.000	100.00
Eggs	1.000	100.00
Coconut Milk	2.000	200.00
Total Weight:		5.000

Group Topping

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.050	-
Grated Coconut	0.050	-
Salted egg	0.240	-
Total Weight:		0.340

Yield: 40 pieces x 125g

METHOD

How to do it:

1. Combine all cake ingredients.
2. Mix for 30 seconds at low speed using a paddle.
3. Pour batter into ensaymada pan lined with banana leaves.
4. Bake at 180°C for 30-35 minutes.
5. Spread Caramel Cream on top.
6. Sprinkle with grated coconut.
7. Top with salted egg.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Semi-sweet



OCCASION

Christmas



FINISHED PRODUCT

Sweet Food