

CHIFFON SWIRLS

OVERVIEW

12-051 to 12-054

INGREDIENTS

Group Egg yolk portion

Ingredient	KG	%
Cake Flour	0.200	100.00
BAKELS BAKING POWDER	0.008	4.00
Sugar	0.100	50.00
Salt	0.002	0.80
Corn Oil	0.110	55.00
Egg Yolk	0.210	105.00
Water	0.090	45.00
Total Weight:		0.720

Group Egg white portion

Ingredient	KG	%
Egg white	0.350	175.00
Cream of tartar	0.001	0.50
Sugar	0.200	100.00
Total Weight:		0.551

Group Topping

Ingredient	KG	%
APITO STRAWBERRY PASTE	0.025	0.00
APITO MOCHA PASTE	0.013	0.00
APITO BLUEBERRY PASTE	0.015	0.00
APITO PANDAN PASTE	0.022	0.00
Total Weight:		0.075

Yield: 1 chiffon cake

METHOD

How to do it:

1. Combine cake flour, Bakels Baking Powder, sugar (1), and salt in a bowl. Set aside.
2. Combine corn oil, egg yolk, water, and the dry ingredients from step 1 in a mixing bowl. Mix on low speed until smooth.
3. In a separate mixing bowl, combine egg whites and cream of tartar. Whip on high speed for 1 minute.
4. Gradually add sugar (2) while mixing on high speed. Whip until medium peak.
5. Fold egg white portion in egg yolk portion until well-combined.
6. Divide the batter into 750g and 300g. Set aside the 750-g portion and combine the 300-g portion with the desired Apito flavocol. Mix until well-combined.
- Deposit approximately 20g of the flavored batter in a piping bag.
7. Combine plain batter (750g) and flavored batter (approximately 300g) to create a marbled effect.
8. Deposit in a tube pan.
9. Pipe three thin rings of flavored batter on top of the cake. Swirl using a barbecue stick.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Chiffon



FINISHED PRODUCT

Cake

10. Bake at 180°C for 50-60 minutes or until done.