

CHOCOLATE CHIFFON CAKE

OVERVIEW

09-049

INGREDIENTS

Group Batter portion

Ingredient	KG	%
Cake Flour	0.220	100.00
Oil	0.110	50.00
Water	0.110	50.00
Sugar	0.100	45.45
Egg Yolk	0.240	109.09
Salt	0.004	1.91
BAKELS CAKE CONCENTRATE	0.012	5.45
BAKELS ALKALIZED COCOA POWDER	0.040	18.00
APITO CHOCOLATE PASTE	0.011	5.00
Total Weight: 0.847		

Group Foam portion

Ingredient	KG	%
Egg white	0.500	227.27
Sugar	0.200	90.91
Cream of tartar	0.002	0.91
Total Weight: 0.702		

Yield: 1 chiffon cake

METHOD

How to do it:

Batter portion:

1. Combine cake flour, Bakels Cake Concentrate, Bakels Alkalized Cocoa Powder, sugar and salt in a bowl.
2. Add vegetable oil, egg yolk and water. Mix by hand until smooth.
3. Set aside.

Foam portion:

1. Using a wire whisk, whip egg white and cream of tartar for 1 minute.
2. Gradually add sugar and continue mixing until medium stiffness is obtained.

Assembly:

1. Fold in batter portion into foam portion.
2. Deposit in a tube pan.
3. Bake at 180°C until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Chiffon