

FLUFFY MAMON

OVERVIEW

16-041

INGREDIENTS

Group Mamon

Ingredient	KG	%
Chiffon Oil	0.600	60.00
Egg Yolk	0.450	45.00
Water	0.600	60.00
Granulated Sugar	0.375	38.00
Cake Flour	1.000	100.00
BAKELS MONOFRESH PLUS	0.008	0.80
BAKELS BAKING POWDER	0.030	3.00
Total Weight: 3.063		

Group Filling

Ingredient	KG	%
Egg white	0.800	80.00
Cream of tartar	0.003	0.30
Granulated Sugar	0.375	37.50
Total Weight: 1.178		

Yield: 47 pieces

METHOD

How to do it:

Batter:

1. Place chiffon oil, egg yolks and water in a mixing bowl.
2. Using a paddle attachment, blend on low speed for approximately 3 minutes.
3. In a separate bowl, mix the granulated sugar, cake flour, Monofresh and Bakels Baking Powder.
4. Add the dry ingredients into the bowl of wet ingredients and mix on low speed for 1 minute.
5. Scrape down and mix on medium speed for 2-3 minutes. Set aside.
6. In a clean mixing bowl. Place egg whites and cream of tartar.
7. Using a wire whisk, mix on medium to high speed for approximately 5-6 minutes while adding the granulated sugar gradually or in 3 parts. Whisk until it reaches medium peak.
8. Fold the beaten egg white in the cake batter in 3 parts.
9. Drop the batter in the prepared ensaymada tin with muffin liners.
10. Bake at 180°C for 20-25 minutes until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet



FINISHED PRODUCT

Soft Roll, Sweet Food