

MAMON

OVERVIEW

12-035

INGREDIENTS

Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.125	71.43
Cake Flour	0.050	28.57
Egg Yolk	0.250	142.86
Oil	0.050	28.57
Water	0.050	28.57
Total Weight:		0.525

Group 2

Ingredient	KG	%
Egg white	0.250	142.86
Sugar	0.075	42.86
Cream of tartar	0.001	0.57
Total Weight:		0.326

Yield: 21 pieces x 40g batter

METHOD

How to do it:

1. Combine all the ingredients in Group 1. Mix on low speed for 1 minute. Set aside.
2. In a separate mixing bowl, whip egg whites and cream of tartar on high speed for 30 seconds.
3. Gradually add sugar while mixing on high speed. Whip until medium peak.
4. Carefully fold the foam in Group 1 mixture.
5. Deposit 40g batter in greased mamon tins.
6. Bake at 180°C until done.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge