

MANGO MAMBO

OVERVIEW

09-056

INGREDIENTS

Group Leche Flan

Ingredient	KG
Sugar	0.080
Condensed Milk	0.250
Egg Yolk	0.125
Total Weight:	0.455

Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.700	100.00
Mango Puree	0.042	6.00
Water	0.115	16.40
Eggs	0.245	35.00
Vegetable Oil	0.196	28.00
Total Weight:	1.298	

Group Topping

Ingredient	KG	%
Mangoes	0.500	-
BAKELS DIAMOND GLAZE NEUTRAL	0.020	-
Total Weight:	0.520	

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.200	-
Cold water	0.100	-
Total Weight:	0.300	

Yield: 8 slices

METHOD

How to do it:

Leche Flan:

1. In a saucepan, bring sugar to boil until the it caramelizes.
2. Pour in 8" diameter pan.
3. Mix well the egg yolk and condensed milk by hand blender.
4. Pour mixture on top of the caramel.
5. Steam until it gets sticky.

Cake:

1. Combine water, eggs and Bakels Muffin Mix in a mixing bowl.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Breads, Cakes



FINISHED PRODUCT

Cake

2. Blend using a cake paddle for approximately 1 minute at low speed.
3. Scrape down and mix at medium for 4 minutes
4. Deposit on top of steamed leche flan.
5. Place pan in a bain marie.
6. Bake at 180°C for 30-40 minutes.

Icing:

1. Beat Bakels Whipping Cream with a paddle on high speed for 3 minutes.
2. Gradually add cold water while mixing with a wire whisk on high speed for 3 minutes or until desired volume and consistency are achieved.

Assembly:

1. Slice fresh mango and arrange on top. Coat with Diamond Glaze Neutral.
2. Pipe whipped-up Bakels Whipping Cream on top of the fresh mango.