

MATCHA AND KIWI CAKE

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS KIWI MUFFIN MIX	0.400	100.00
Eggs	0.328	82.00
Oil	0.072	18.00
BAKELS OVALETT	0.036	9.00
Total Weight:	0.836	

Group 2

Ingredient	KG	%
Matcha Powder	0.025	-
Water	0.250	-
BAKELS BAKE STABLE CUSTARD MIX	0.100	-
Total Weight:	0.375	

Group 3

Ingredient	KG	%
CREMESS SUPERIOR	0.300	100.00
Fresh Milk (cold)	0.300	100.00
Total Weight:	0.600	

Yield: 1 – 9" round cake

METHOD

How to do it:

Cake:

1. Place all Group 1 ingredients except oil in a mixing bowl.
2. Using a cake whisk, blend on low speed for approximately 1 minute.
3. Scrape down and mix on high speed for 6 minutes.
4. Slowly add oil while mixing on low speed for 1 minute.
5. Deposit into greased and lined 8" round pans.
6. Bake at 170-180°C until done.

Icing:

1. Beat cremess superior and cold fresh milk until double in volume.

Filling:

2. Mix custard mix, matcha powder and water for about 1 minute.

Assembly:

1. Cut cake horizontally into 2 layers.
2. Spread filling in between the layers.
3. Cover with the remaining icing and decorate as desired.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake