

PUTO CAKE

OVERVIEW

01-031

INGREDIENTS

Group 1

| Ingredient | KG | % |
|------------------------------|-------|--------|
| Cake Flour | 0.350 | 100.00 |
| Sugar | 0.350 | 100.00 |
| BAKELS OVALETT | 0.021 | 6.00 |
| BAKELS BAKING POWDER | 0.014 | 4.00 |
| Water | 0.200 | 57.00 |
| BRITE VANILLA EXTRA STRENGTH | 0.005 | 1.50 |
| Eggs | 0.175 | 48.50 |
| Total Weight: 1.115 | | |

Group 2

| Ingredient | KG | % |
|---------------------|-------|---|
| Cheese (grated) | 0.057 | - |
| Total Weight: 0.057 | | |

Yield: 55 x 20-g batter

METHOD

How to do it:

1. Place all ingredients, except cheese, in a clean mixing bowl and whisk for 1 minute at low speed.
2. Scrape down and then whisk for 4 more minutes at top speed.
3. Place 20g batter into puto pans lined with paper cups and top with grated cheese.
4. Steam for 15 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty