

SPECIAL MAMON

OVERVIEW

06-086

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.213	100.00
Sugar	0.175	82.40
BAKELS BAKING POWDER	0.003	1.20
Egg Yolk	0.215	101.20
Corn Oil	0.075	35.30
Water	0.085	40.00
BAKELS OVALETT	0.004	1.88
Total Weight: 0.769		

Group 2

Ingredient	KG	%
Egg white	0.285	134.12
Sugar	0.090	42.35
Cream of tartar	0.001	0.50
Total Weight: 0.376		

Yield: 38 x 30-g batter

METHOD

How to do it:

1. Blend egg yolk portion except corn oil until smooth. Add oil gradually at the last stage of mixing. Set aside.
2. Whip egg whites and cream of tartar. Add sugar gradually until stiff and fold into the egg yolk mixture.
3. Deposit in greased and lined mamon tins and bake at 180°C for 15-20 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Sponge