

TAISAN CAKE

OVERVIEW

10-087

INGREDIENTS

Group Egg yolk portion

Ingredient	KG	%
Cake Flour	0.250	100.00
Sugar	0.159	63.50
Egg Yolk	0.159	63.50
Water	0.025	10.00
Vegetable Oil	0.063	25.00
Butter	0.063	25.00
BAKELS OVALETT	0.020	8.00
BAKELS BAKING POWDER	0.005	2.00
BRITE VANILLA EXTRA STRENGTH	0.001	0.50
Total Weight: 0.744		

Group Egg white portion

Ingredient	KG	%
Egg white	0.159	63.50
Sugar	0.159	63.50
Cream of tartar	0.001	0.20
Total Weight: 0.318		

Yield: 3 x 300g batter

METHOD

How to do it:

Egg yolk portion:

1. Combine cake flour, Bakels baking powder, sugar, ovalett, egg yolk, water, vegetable oil and butter in a mixing bowl.
2. Using a paddle, mix on low speed for 10 seconds.
3. Shift to high speed and mix for 4 minutes.

Egg white portion:

1. In a separate mixing bowl, combine egg whites and cream of tartar.
2. Using a wire whisk, mix on high speed for 30 seconds.
3. Gradually add sugar while mixing on high speed for 1 minute and 30 seconds.

Assembly:

1. Fold in egg white portion into egg yolk portion using a wire whisk.
2. Deposit 300 g batter in small rectangular pans or loaf until half- full.
3. Cover rectangular pans using aluminum foil.
4. Bake at 180°C for 25 minutes.
5. Brush taisan cake with melted sugar and sprinkle with sugar.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge