

TORTA DE BANANA CON LANGKA

OVERVIEW

08-055

INGREDIENTS

Group Cake Batter

Ingredient	KG	%
Bread Flour	0.200	66.67
Soft Flour	0.100	33.33
BAKELS BAKING POWDER	0.010	3.33
Baking soda	0.003	1.00
Fino Cake Emulsifier	0.020	6.67
Iodized salt	0.003	1.00
Refined Sugar	0.180	60.00
Whole Eggs	0.100	33.33
Vegetable Oil	0.150	50.00
Ripe bananas	0.300	100.00
Total Weight:		1.066

Group Langka Filling

Ingredient	KG	%
Ripe jackfruit strands	0.150	50.00
Water	0.100	33.33
Refined Sugar	0.020	6.67
Jackfruit flavor	0.000	0.08
Total Weight:		0.270

Yield: 8 piece x 120g batter

METHOD

How to do it:

Langka filling:

1. Dissolve sugar in water and add jackfruit flavor (if needed). Combine with ripe jackfruit strands then boil over medium heat until strands are soft. Cool and set aside.

Cake:

1. Place bananas in a mixing bowl. Mash using a cake paddle.
2. Add the remaining ingredients to the mixing bowl including langka filling. Blend on medium speed for 5 minutes.
3. Deposit 120-g batter in greased mamon tins. Place tins on a flat tray. (Option: Cooked langka strands may be placed on top of batter for aesthetic and identification purposes)
4. Bake at 180°C for 20-25 minutes.
5. De-pan immediately after baking.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes