DISPLAY CONDITIONS

Chilled, Room Temperature

CATEGORY

Cakes, Sponge

FINISHED PRODUCT

Cake

UBE MARBLE INIPIT

OVERVIEW

20-020

INGREDIENTS

Group Cake Base

Ingredient	KG	%
APITO PLAIN MOIST CAKE MIX	0.420	100.00
Water	0.084	20.00
Eggs	0.210	50.00
Vegetable Oil	0.155	37.00
APITO UBE PASTE	0.005	8.00
Total Weight: 0.875		

Group Filling

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.250	-
Cold water	0.300	-
Total Weight: 0.550		

Yield: 1 jelly roll pan (38 pcs inipit sandwiches)

METHOD

How to do it:

Cake Base:
1. Combine all ingredients except for Apito Ube Paste in a mixing bowl.
2. Blend on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 2 minutes.
4. Get 67g batter and combine it with Apito Ube Paste (Batter A) until uniform in color. From this mixture, place 26g in a piping bag (Batter B).
5. Combine Batter A with the plain batter and mix lightly with a spatula to create a marbled appearance.
6. Pour the marbled batter into a greased and lined jelly roll pan. Spread the batter by tilting the pan in different directions, as needed. Do not spread it using a spatula as it might ruin the marbled appearance.
7. Pipe straight lines of Batter B on the surface (parallel to the long end of the pan).
8. Create a feather design using a toothpick or a barbecue stick.
9. Bake at 165°C for 20-30 minutes or until done.

Filling:
1. Combine all ingredients in a mixing bowl.
2. Mix on high speed for 1 minute using a wire whisk. Scrape down.
3. Continue mixing on high speed for 3-4 minutes until light.
4. Transfer the mixture into a bowl and chill for 35-40 minutes or until easy to handle.

Assembly:
1. Cut the cake crosswise into half.
2. Spread the chilled filling on the surface of the cake that does not contain the design.
3. Sandwich the filling by covering it with the other half of the cake, making sure that the design is on the outside.
4. Chill before cutting it into 1"x 2" pieces.