

VANILLA TAISAN LOAF

OVERVIEW

19-170

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Egg Yolk	0.080	16.00
Evaporated Milk	0.210	42.00
BRITE VANILLA EXTRA STRENGTH	0.010	2.00
BAKELS OVALETT	0.020	4.00
BAKELS DAIRY BLEND (melted)	0.070	14.00
Total Weight:	0.890	

Group 2

Ingredient	KG	%
Egg white	0.180	36.00
Sugar	0.060	12.00
Cream of tartar	0.002	0.40
Total Weight:	0.242	

Group 3

Ingredient	KG	%
Sugar	0.020	-
Processed Cheese	0.100	-
BAKELS DAIRY BLEND	0.030	-
Total Weight:	0.150	

Yield: 2 loaves

METHOD

How to do it:

1. Using whisk attachment, blend Bakels Muffin Mix, egg yolks, evaporated milk, Brite Vanilla Extra Strength and Ovalett for 5 minutes or until well blended.
2. In a steady stream, pour in the melted Bakels Dairy Blend and mix for another 1 minute until well incorporated. Set aside.
3. For the meringue portion, in a separate bowl, whip the egg whites. Slowly add the sugar and cream of tartar. Beat until stiff peak.
4. Fold the egg whites mixture to the egg yolk mixture.
5. Transfer the mixture into the 2 prepared loaf pans greased and coated with sugar.
6. Bake at 180°C for 25 minutes or when toothpick inserted comes out clean.
7. Remove from the pan and while hot, brush with melted Bakels Dairy Blend, sprinkle with sugar and top with grated cheese.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake