



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

YEMA STRAWBERRY CAKE WITH SALTED EGG

OVERVIEW

15-006

INGREDIENTS

Group Chiffon Cake

Ingredient	KG	%
Egg white	0.250	200.00
Sugar	0.100	80.00
Cream of tartar	0.001	0.80
Egg Yolk	0.090	72.00
Sugar	0.065	52.00
Oil	0.065	52.00
Water	0.060	48.00
Cake Flour	0.125	100.00
BAKELS BAKING POWDER	0.003	2.40
APITO BUTTA VANILLA ESSENCE	0.006	4.80

Total Weight: 0.765

Group Glaze

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.040	-
BAKELS SAPHIRE NEUTRAL	0.008	-
Water	0.008	-
Total Weight:	0.056	

Group Filling

Ingredient	KG	%
Egg Yolk	0.100	-
Condensed Milk	0.290	-
Evaporated Milk	0.470	-
BAKELS BAKE STABLE CUSTARD MIX	0.050	-
Total Weight:	0.910	

Group Coulis

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.100	-
BAKELS UNIFIL STRAWBERRY	0.100	-
BAKELS SAPHIRE NEUTRAL	0.060	-
Water	0.050	-
Total Weight:	0.310	

Group Finishing

Ingredient	KG	%
Fresh strawberry	-	-
Salted egg	0.300	-
Total Weight:	0.300	

Yield: 1 cake x 8-inch diameter

METHOD

How to do it:

Chiffon Cake:

1. Mix egg yolk, sugar, oil, water, evaporated milk and Butta Vanilla together.
2. Add cake flour and Bakels baking powder and mix until smooth. Set aside the cake batter.
3. Whip egg white, sugar and cream of tartar until soft peaks form.
4. Fold in one third of the egg white mixture into the batter. Then gently but thoroughly fold the remaining egg white mixture with a rubber spatula until well blended.
5. Transfer cake batter mixture into an 8-inch round pan or ring pan.
6. Bake at 180 °C for 40- 45 minutes.

Yema Filling And Icing:

1. Dissolve Bakels Bake Stable Custard Mix and evaporated milk together.
2. Combine condensed milk and egg yolk
3. Place the 2 mixture in a double boiler. Cook until the mixture thickens.
4. Using a paddle, mix the yema filling while still hot until smooth
5. Set aside.

Strawberry Coulis:

1. Bring to boil Saphire and water.
2. Add Les Fruit Strawberry 50% and Unifil Strawberry.
3. Divide the filling equally between 2 pcs. cake rings with 8 inches diameter.
4. Place in the refrigerator until firm.

Assembly:

1. Slice the chiffon cake into 3 layers.
2. Put yema filling, strawberry coulis and sliced/crumbled salted egg in between each cake layer.
3. Cover the cake with yema filling then blast freeze or use a regular freezer.
4. Boil together Diamond Glaze Toffee Caramel, Saphire Neutral and water. Cool slightly and use this solution to glaze the cake.
5. Decorate the cake with fresh strawberry and sliced salted egg.