

WHITE CHOCOLATE PANDAN CHIFFON CAKE



PANDAN CHIFFON CAKE

- 10g Pandan Leaves
- 75g Caster Sugar
- 75g Refined Oil
- 100g Cake Flour
- 75g Milk
- 75g Egg Yolk
- 150g Egg White
- 85g Pandan Sugar
- 2g Cream of tartar

INSTRUCTIONS

1. Put the Caster Sugar and Pandan Leaves into a grinder and crush them into Pandan Sugar.
2. Mix the Refined Oil, Cake Flour, Milk and Egg Yolk.
3. Beat Egg Whites and add in Pandan Sugar and Cream of tartar in 3 section. Beat till foamy and mix into step 2.
4. Pour into the mould, cover with tin foil and bake it for 20 minutes at 165°. After 20 minutes, remove the tin foil and bake at 155° for another 20 minutes.

LEMONGRASS CREAM

- 650g Cream
- 20g Lemongrass
- 120g Cream Cheese
- 120g Aalst Baking Essentials White Chocolate Buttons

INSTRUCTIONS

1. Boil the Cream and Lemongrass. Cover with plastic wrap and let it sit for 40 minutes.
2. Put the Lemongrass Cream through the sieve and boil again.
3. Mix in Aalst Baking Essentials White Chocolate Buttons and Cream Cheese with hand-held blender.
4. Cover with plastic wrap and refrigerate for 6 hours.

WHITE CHOCOLATE COATING

- 300g Aalst Baking Essentials White Chocolate Buttons
- 50g Refined Oil
- 20g Rice Kripies
- Drop of Oil-Soluble White Pigment

INSTRUCTIONS

1. Mix the melted Aalst Baking Essentials White Chocolate Buttons and Refined Oil to temper the temperature.
2. Use hand-held blender and mix drop of Oil-Soluble White Pigment to Step 1 .
3. Stir in Rice Kripies. Use it at 29°.

ASSEMBLE INSTRUCTIONS

1. Divide Pandan Chiffon Cake into 3 layers.
2. Spread Lemongrass Cream inbetween the layers.
3. Wrap the out layer with White Chocolate Coating.
4. Decorate the surface with Aalst Baking Essentials White Chocolate Buttons.

