



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge
Products, Colouring & Flavouring,
Filling, Icing & Topping



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Cake, Dessert, Savoury Good,
Sweet Food, Sweet Good

EID MUBARAK CAKE

INGREDIENTS

Group A1

Ingredient	KG
Chocolate Chip Crème Cake	0.500
Eggs	0.200
Water	0.100
Oil	0.150
Total Weight:	0.950

Group A2

Ingredient	KG
Egg White	0.500
Sugar	0.250
Total Weight:	0.750

Group B1

Ingredient	KG
Whipped cream	0.300
Yuzu Cream Filling	0.150
Yellow Coloring	0.006
Total Weight:	0.456

Group C1

Ingredient
Dark Chocolate
Whipped cream

KG
0.200
0.200
Total Weight: 0.400

Group C2

Ingredient
Gelatine powder

KG
0.007
Total Weight: 0.007

Group C3

Ingredient
Whipped cream

KG
0.300
Total Weight: 0.300

Group C4

Ingredient
Yuzu Cream Filling

KG
0.120
Total Weight: 0.120

Group D1

Ingredient
Yellow Coloring

KG
0.010
Total Weight: 0.010

Group D2

Ingredient
Bakels Diamond Glaze White

KG
0.200
Total Weight: 0.200

METHOD

1. Whisk all ingredients (A1) until evenly mix.
2. Whisk all ingredients (A2) on high speed until hard peaks.
3. Fold the meringue into the batter mix and pour the cake batter into a baking tray.
4. Bake at 190°C (top) and 180°C (bottom) for 15 - 18mins or until well-baked.
5. Whip up all ingredients (B1) to form a firm consistency.
6. Bain-marie ingredients (C1) to form a ganache.
7. Add in ingredient (C2) into the chocolate ganache.
8. Fold ingredient (C3) into the chocolate ganache.
9. Finally, mix all ingredients (D1 and D2) and decorate to your desire preference.