



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Confectionery



OCCASION

Afternoon Tea, BBQ, Celebration,
Festive, Summer



FINISHED PRODUCT

Cake, Sweet Food, Sweet Good

MANGO CASTELLA CAKE

INGREDIENTS

Group A

Ingredient	KG
<u>PETTINA CHIFFON CAKE MIX</u>	1.000
Eggs	1.100
Water	0.150
Vegetable Oil	0.200
<u>APITO MANGO PASTE</u>	0.035
Total Weight:	2.485

METHOD

1. In a stand mixer use whisk attachment combine PETTINA CHIFFON CAKE MIX, eggs and water at low speed for 1 minute.
2. Whisk the mixture for 10 minutes at high speed.
3. Gradually add in vegetable oil and Apito Mango Paste for 1 minute at slow speed and combine well.
4. Deposit 1800gm batter into ungreased rectangle cake mould.
5. Bake at 180°C for approximately 70 minutes.

Cara-cara

1. Dalam pengadun menggunakan alat whisk bancuh PETTINA CHIFFON CAKE MIX, telur dan air pada kelajuan

- perlahan selama 1 minit.
2. Pukul adonan selama 10 minit dengan kelajuan tinggi.
 3. Masukkan minyak sayuran dan Apito Mango Paste secara beransur-ansur selama 1 minit pada kelajuan perlahan dan gaul rata.
 4. Masukkan 1800gm adonan ke dalam segi empat tepat acuan tanpa minyak.
 5. Bakar pada suhu 180°C dengan masa lebih kurang 70 minit.