



PANDAN CHIFFON

INGREDIENTS

Group Cake Batter

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	1.000
Eggs	1.400
Water	0.250
<u>Ovalett Special</u>	0.060
Oil	0.250
<u>Apito Pandan Paste</u>	0.060
Total Weight:	3.020

METHOD

1. Whisk ingredients (Pettina Sponge Mix Complete, eggs, water and Ovalett Special) on high speed for 2 mins.
2. Add in oil and Apito Pandan Paste then turn to low speed and whisk for 1 min.
3. Deposit batter into a 9" chiffon mold (450g).
4. Bake at 210°C for 25 mins.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Other Products



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Dessert, Sponge