

PANDAN GULA MELAKA CHEESE CAKE

INGREDIENTS

Group A

Ingredient	KG
Bakels Light Cheese Cake Mix	0.300
Whipping Cream	0.300
Egg Yolk	0.150
Water	0.100
Total Weight:	0.850

Group B

Ingredient	KG
Egg White	0.170
Sugar	0.120
Total Weight:	0.290

Group Mousse:

Ingredient	KG
Bakels Mousse Mix	0.100
Water	0.120
Whipping Cream	0.300
Coconut Milk	0.200
Total Weight:	0.720

Group Topping

Ingredient	KG
Fresh Grated Coconut	0.200
Butter	0.070
Gula Melaka	0.080
Black Colouring	-
Total Weight:	0.350

METHOD

1. Whisk Ingredients A on medium speed for 3 minutes, till well combined.
2. Whisk Ingredients B until soft peak.
3. Fold Mixture A into Mixture B. Divide the batter into two parts, first part batter, pour into the lined baking tray 12" x 12", second part batter add a few drops of Bakels Pandan Paste and pour into the second lined baking tray 12" x 12". Bake at 180°C for 15 minutes.
4. Let it cool and cut into 2 pieces of 6"x6" for both cakes. This recipe can make 2 of 6" x 6" cakes.
5. To make mousse: Whip the whipping cream till soft peak, set aside. Mix well mousse mix and water, then add in coconut milk. Fold in whipping cream. Divide the whipping cream into 4 parts.



CATEGORY

Cakes, Muffins & Sponge
Products