



## SAKURA SOY BLOSSOM

### INGREDIENTS

#### Group A1: Cake Base

Ingredient	KG
<a href="#">BAKELS SAKURA CAKE MIX</a>	0.500
Water	0.300
Eggs	0.100
<b>Total Weight:</b>	<b>0.900</b>

#### Group A2: Cake Base

Ingredient	KG
Oil	0.100
<b>Total Weight:</b>	<b>0.100</b>

#### Group B1: Mousse

Ingredient	KG
Water	0.050
Gelatine powder	0.010
<b>Total Weight:</b>	<b>0.060</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Cakes, Muffins & Sponge  
Products



### OCCASION

Afternoon Tea, Mother's Day



### FINISHED PRODUCT

Cake, Dessert

### Group B2: Mousse

Ingredient	KG
Soy Milk	0.250
Sugar	0.050
<b>Total Weight:</b>	<b>0.300</b>

### Group B3: Mousse

Ingredient	KG
Whipping Cream	0.250
<b>Total Weight:</b>	<b>0.250</b>

### Group C: Topping

Ingredient	KG
Instant jelly powder	0.010
Sugar	0.100
Water	0.500
Food colouring (pink)	0.001
<b>Total Weight:</b>	<b>0.611</b>

## METHOD

#### Method (Cake base):

1. Whisk all ingredients (A1) at high speed for 7 minutes.
2. Add in ingredient (A2) at low speed, mix until well combined.
3. Pour batter into a baking mould 12"x 12" (approximately 500gm).
4. Bake at 180°C for 15 minutes.

#### Method (Mousse):

1. Soak ingredient (B1) for 10 minutes. Heat ingredients (B1) and (B2) until 80°C and mix well. Add in ingredient (B3) and continue to fold in evenly.
2. Cut the cake into small pieces. In any preferred glasses or cake mould, place cake and cover with mousse.
3. Put into the chiller for minimum 4 hours for the cake to set.

#### Method (Topping):

1. Bring ingredients (C) to boil at 100°C while stirring continuously.
2. Leave mixture at room temperature to slowly cool down to 40°C.
3. Pour the mixture on the surface of the mousse cake and allow it to set. Decorate according to preference before serving.