



TEH TARIK CAKE

INGREDIENTS

Group A1

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.500
Eggs	0.200
Water	0.100
Total Weight:	0.800

Group A2

Ingredient	KG
Corn Oil	0.200
Total Weight:	0.200

Group B1

Ingredient	KG
Gelatine powder	0.010
Total Weight:	0.010



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Celebration



FINISHED PRODUCT

Cake

Group B2

Ingredient	KG
Water	0.050
Sugar	0.100
Total Weight:	0.150

Group B3

Ingredient	KG
Whipped cream	0.500
Food colouring (brown)	0.001
Total Weight:	0.501

METHOD

Method: Cake base

1. Whisk all ingredients (A1) at medium speed for 4 minutes.
2. Add ingredient (A2) at low speed until it's evenly combined.
3. Pour the batter into a 12"x12" cake mould and bake at 180°C for 30 minutes.

Method: Milk Mousse

1. Soak ingredient (B1) for 10 minutes. Heat ingredients (B1) and (B2) until 80°C. Leave mixture to cool.
2. Fold in the mixture with ingredients (B3) until even.

Method: Assembling the Cake

1. Prepare a Teh Tarik mug or cake mould. Cut the cake and put in the centre of the mug. Then, pour the brown milk mousse to cover the cake.
2. Leave cake to set in the chiller for 4 hours.