



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Cakes, Muffins & Sponge  
Products, Glazes, Dips, Flans &  
Gels



## OCCASION

Afternoon Tea, BBQ, Celebration,  
Festive, Summer



## FINISHED PRODUCT

Cake, Dessert, Sweet Food,  
Sweet Good

# TEH TARIK MOUSSE CAKE

## INGREDIENTS

### Group A1

Ingredient	KG
<b>BAKELS TEH TARIK MOIST CAKE MIX</b>	0.500
Water	0.100
Eggs	0.200
Oil	0.210
<b>Total Weight:</b>	<b>1.010</b>

### Group A2

Ingredient	KG
Egg White	0.500
Sugar	0.200
<b>Total Weight:</b>	<b>0.700</b>

### Group B1

Ingredient

BAKELS TEH TARIK MOIST CAKE MIX

Water

Icing sugar

KG

0.100

0.500

0.100

**Total Weight:** 0.700

### Group B2

Ingredient

Whipped cream

KG

0.500

**Total Weight:** 0.500

### Group B3

Ingredient

Gelatine powder

Water

KG

0.020

0.050

**Total Weight:** 0.070

### Group C

Ingredient

BAKELS DIAMOND GLAZE NEUTRAL

Water

KG

0.300

0.100

**Total Weight:** 0.400

## METHOD

1. Mix all ingredients (A1) at low speed for 2 mins.
2. Mix all ingredients (A2) at high speed for 2 mins until medium peak.
3. Combine batter A1 & A2 together and fold well.
4. Deposit batter of 1.7kg into a baking tray and bake at 180°C for 23 mins - 28 mins.
5. Cut the cake into 6 inches equally into 3 pieces.
6. Cook all ingredients (B1) until hot and sieve into another bowl.
7. Add in ingredients (B2) and mix well.
8. Melt all ingredients (B3) and combine all ingredients (B1, B2 and B3) together and mix well.
9. Double boil ingredient (C) until smooth.
10. Put 1 piece of cake into the cake rind and apply ingredient Group B and freezer it for 20 mins and repeat for the rest of the other 2 layers of cake.
11. Unmold the cake and stack it together and put in freezer for another 20mins.
12. Lastly, pour ingredient (C) onto the surface of the cake and it is ready to be served.