

TARO CAKE (芋頭蛋糕)

(YIELD: 8-10)



INGREDIENTS

A (蛋糕體)

1. Egg Yolk 4 (resp. 5g)
2. Sugar 50g (resp. 62.5g)
3. Whole Milk 60g (resp. 75g)
4. Vegetable Oil 50g (resp. 62.5g)
5. Cake Flour 70g (resp. 87.5g)

B (蛋糕體)

1. Egg White 4 (resp. 5)
2. Sugar 50g (resp. 62.5g)

C (芋頭泥)

1. Meshed Taro 600g
2. Sugar 160-170g
3. Maltose (麥芽糖) 45g
4. Butter (in room temperature) 90g

D (鮮奶油)

1. Whipping cream 200g
2. Sugar 30g

PREPARATION (CAKE)

1. 粉料過塞
2. 將 B 料以中速打發, 約 8-10 分鐘, in a separate bowl.
3. 將 A 料混在一起, in a separate bowl.
4. 將 A Bowl 分三次加入 B Bowl, fold gently.
5. 倒入模型中, 放入已預熱的烤箱.
6. Rid of bubbles by bumping the mold against the table, bake in 350 degree Celsius for 30-35 minutes.