

Winter Tree Trunk

Green house
Your Solution For BARESCA



CHA THAI CARAMEL CREAM

Sugar	120	g
Water	58	g
Cha Tea Leaves	4	g
Dairy Whipping Cream	113	g
Non-Dairy Whipping Cream	120	g
Dairy Whipping Cream	54	g
Gelatin	3	g
Water	9	g

COFFEE CHIFFON CAKE

Egg White	145	g
Sugar	72	g
Cream of Tartar	1.6	g
Salt	0.8	g
Water	35	g
Oil	36	g
Egg Yolk	75	g
GH COFFEE EMULCO		g
Baking Powder	0.4	g
Cake Flour	65	g
Corn Starch	5	g

WHIPPED CREAM FROSTING

Non-dairy Whipping Cream	126	g
Dairy Whipping Cream	54	g
GH COFFEE EMULCO	3.5	g

Preparation Time : 120 minutes

Baking Time: 28 minutes

For Coffee Earl Grey Chiffon Cake

1. Whisk egg white, sugar, cream of tartar and salt to form meringue.
2. Mix well water, oil, egg yolk and **GREEN HOUSE COFFEE EMULCO** by using a mixing bowl. After that, fold in baking powder, cake flour and corn starch till well combined (paste).
3. Fold meringue into paste till well combined. Place it in a 7 inch cake mould. Bake at 180°C with both heat for 28 minutes.
4. After baked from oven and direct turn over the cake mould for cooling about 1 hour, then release from the mould.

For Cha Thai Caramel Filling

1. Heat up cream and add in tea leaves to infuse. Strain and left aside for later use. In a pot, combine sugar and water and boil the mixture till the caramel turns amber colour (~170C). Immediately remove from heat and pour the infused cream into the caramel and mix vigorously with a heat proof spatula. Leave aside to cool down.
2. In a mixing bowl, whip non-dairy whipping cream till hard peak, add in dairy whipping cream and continue to whip till well mixed. Combine the caramel sauce with the whipped cream mixture.

For Frosting

1. In a mixing bowl, whip non-dairy whipping cream till soft peak, add in dairy whipping cream and continue to whip till hard peak. Decorate as needed.

Green House Ingredient Sdn. Bhd.

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BUATAN MALAYSIA
MADE IN MALAYSIA

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Assembling Instructions:

1. Slice cake into 3 even layers. Place a slice of coffee sponge cake on the bottom, and spread the earl grey caramel cream. Dap sugar syrup on the second layer and spread the earl grey caramel cream, dap sugar syrup on the third layer and place on top of the cake.
2. Spread whipped cream frosting on cake and decorate accordingly.

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