

Sakura Blossom

Green House
Your Solution For BARESCA



Rose Chiffon

Corn Oil	36	g
Water	35	g
Egg Yolk	75	g
Cake Flour	65	g
Corn Flour	5	g
Baking Powder	1	g
Egg White	145	g
Cream of Tartar	2	g
Caster Sugar	72	g
Salt	1	g
GH Rose Emulco	9	g

Strawberry Cream

Non-Dairy Cream	100	g
GH Strawberry Emulco	2	g

Lychee Cream

Non-Dairy Cream	100	g
Lychee Fruit	30	g
GH Lychee Flavour	1	g

Rose Cream

Non-Dairy Cream	100	g
GH Rose Emulco	2	g

Preparation Time : 1 hour

Baking Time : 20 minutes

Makes 1 nos 6inch round cake

Directions:

Rose Chiffon

1. Preheat oven to 170°C. Line up two 6 inches round cake tins. Mix the corn oil, water, egg yolk and **GH Rose Emulco** in the bowl.
2. In another bowl, sift in the cake flour, corn flour and baking powder. Fold the flour mixture into egg mixture.
3. Whisk the egg white, cream of tartar and caster sugar to form soft peak meringue.
4. Fold the meringue into the egg mixture. Pour 215grams of cake batter into each prepared cake tins. Bake at 170°C for 20 minutes or until it cooked.
5. Take out from the oven, upside down the cake tin and let it cool down on a wire rack. Then, remove from the cake tins. Cut the cakes into 2 layers. Set aside for later use.

Green House Ingredient Sdn. Bhd.

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Strawberry Cream

1. Whisk the non-dairy cream until soft peak. Then, add in the ***GH Strawberry Emulco*** and fold well.

Lychee Cream

1. Whisk the non-dairy cream until soft peak. Then, add in the ***GH Lychee Flavour*** and fold well.

Rose Cream

1. Whisk the non-dairy cream until soft peak. Then, add in the ***GH Rose Emulco*** and fold well.

Assembling

1. Place a layer of rose chiffon on the cake board. Brush the rose chiffon with lychee syrup for each rose chiffon layers.
2. Coat with a layer of strawberry cream, continue to place another layer of rose chiffon and slightly press on the cake.
3. Coat with another layer of lychee cream, then place some lychee fruit on the cream and coat with little of lychee cream. Place another layer of rose chiffon.
4. Continue to coat with strawberry cream, place last layer of rose chiffon again and slightly press.
5. Coat the outer layer with rose cream and lychee cream. Decorate it.