

Macha Macha 抹茶抹茶- deco

Product Specification

Length: 17cm

Width: 17cm

Height: 11.5cm

Weight: 1106gm




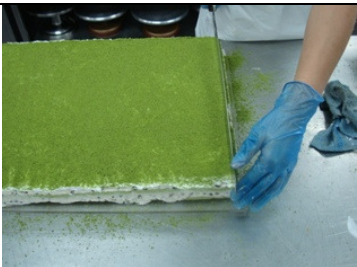
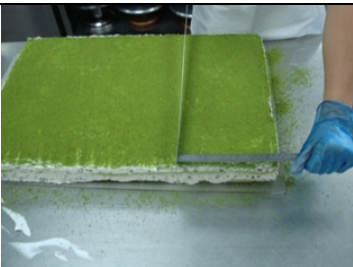
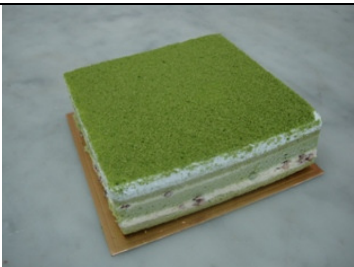



Ingredients 材料

- | | |
|--|-------------|
| 1. Macha macha sandwich 抹茶抹茶夹层 | -1no. |
| 2. Snow Powder 防潮糖粉 | -3gm |
| 3. Green Tea Macaroon 绿茶色马卡龙 | -27gm=6pcs |
| 4. Ganache Filling 甘纳许馅 | -8gm |
| 5. Icing Snowflake (Medium) 雪花糖霜 (中) (Dia: 4cm) | -3gm |
| 6. Icing Snowflake (Small) 雪花糖霜 (小) (Dia: 2.5cm) | -2gm |
| 7. Raspberry 覆盆子 | -15gm=3nos. |






Operating Tools

1. Santa Claus Deco (51371)
2. X'mas Cake Tag
3. Template

Prepare Procedure

		
Use a kitchen knife to level the surface of the topping cream.	Apply the grounded green tea on the surface of the topping cream using a soft scrapper.	Use a kitchen knife to level the cake surface.
用抹刀将植物鲜奶油均匀抹平	表面铺上一层绿茶戚风碎	用抹刀将表面抹平
		
Use a kitchen knife and trim off the ends of the cake.	Cut the cake into desired sizes.	Place the cake on a cake base.
将蛋糕边缘稍微整形，切除	依据蛋糕尺寸切成适当大小	放于蛋糕底板上
		
Pipe Ganache filling in Green tea macaroon.	Place template on cake and sift Snow powder on surface.	Place Macaroon, as shown.
绿茶马卡龙夹馅，备用	将模板放到蛋糕上，撒防潮糖粉	放上马卡龙，如图

Macha Macha 抹茶抹茶- deco

		
Place Santa Claus deco. 放上圣诞装饰	Place Raspberry. 放上覆盆子	Place Icing snowflake. 放上雪花糖霜
		
Place X'mas cake tag. 放上 X'mas 插牌	Finished Product. 完成品	

Macha Macha 抹茶抹茶- Slice deco

Product Specification

Length: 5cm Width: 5cm Height: 9.5cm Weight: 107gm


Ingredients 材料

- 1. Macha macha sandwich 抹茶抹茶夹层 (5cm x 5cm) -1no.
- 2. Green Tea Macaroon 绿茶色马卡龙 -9gm=2pcs
- 3. Ganache 甘纳许 -2.6gm

Operating Tools

- 1. X'mas Cake Tag
- 2. Non woven paper M51- yellow
- 3. Square base white with BT logo

Prepare Procedure

		
Pipe Ganache filling in Green tea macaroon.	Place assembly on Non woven paper M51 - yellow	Place Macaroon, as shown.
绿茶马卡龙夹入甘纳许，备用	夹层放在装饰纸上，再放在纸杯盘内	放上马卡龙，如图
		
Place X'mas cake tag as shown.	Finish product.	
插上圣诞节插牌	完成品	

Macha Macha 抹茶抹茶- Green Tea Macaroon 绿茶玛克隆






Ingredients 材料

- | | |
|-----------------------------------|--------|
| 1. Icing sugar 糖粉 | -240gm |
| 2. Nut almond ground blanched 杏仁粉 | -125gm |
| 3. Green tea powder 绿茶粉 | -30gm |
| 4. Egg white 蛋白 | -120gm |
| 5. Sugar 白糖 | -140gm |
| 6. Leaf green color paste 叶子绿色素 | -1gm |







Operating Tools 操作工具

1. Mixer
2. Pastry Tip (diameter 1cm)
3. Sieves
4. Silicon baking sheet

Prepare Procedure 操作流程:

		
Sift the icing sugar.	Combine the almond powder and icing sugar.	Pour the green tea powder to icing sugar. *(Green Tea mixture is made).
将防潮糖粉过筛	杏仁粉和糖粉混合	倒入绿茶粉，搅拌均匀
		
Preparation of Meringue. Pour egg white into the mixing bowl.	Pour the sugar into the egg white.	Whisk at high speed until stiff peaks form.
蛋白倒入搅拌缸内	倒入白糖	高速搅拌，将蛋白打发
		
Add in the green tea mixture to the meringue	Fold the green tea mixture using a spatula.	Add in green tea coloring and fold further.
将绿茶粉混合物倒入打发好的蛋白中。	均匀搅拌	加入叶子绿色素调色。

Macha Macha 抹茶抹茶- Green Tea Macaroon 绿茶玛克隆

		
<p>Mix the meringue evenly using spatula.</p>	<p>Scoop the mixture into a piping bag.</p>	<p>Pipe the mixture onto the silicon sheet. *Each should be Ø2.5cm.</p>
<p>搅拌均匀</p>	<p>将混合物装入挤花袋</p>	<p>在耐烤纸上挤出直径 2.5 公分的圆形</p>
		
<p>Place the baking tray into the oven.</p>	<p>Product is ready when you can remove it easily from the silicon sheet.</p>	<p>Finished Product.</p>
<p>进行烘烤，烘烤温度 150°C，烘烤 30-35 分钟</p>	<p>烘烤至产品可轻易从耐烤纸上移除，即可。</p>	<p>完成品</p>