

Yam Pudding Cake 芋头布丁蛋糕 - Vanilla Chiffon 香草戚风(CK)

Ingredients 材料

1. Sunflower oil 葵花油	768gm
2. Unsalted butter 牛油	1532gm
3. Water 水	1020gm
4. A flour (Vanilla Chiffon) A 粉	2960gm
5. Egg yolk 蛋黄	3608gm
6. Egg white 1 蛋白 1	612gm
7. Egg white 2 蛋白 2	7000gm
8. Cream of tartar 塔塔粉	60gm
9. Sugar 白糖	3600gm

* This recipe can produces 16 trays of 1332.5gm. 1 Tray can cut 8 pieces (6"mould).

Operating Tools

1. Whisk

Prepare Procedure

		
Cook unsalted butter and sunflower oil together till melts, pour into mixer	Add in water and stir at high speed.	Add in A flour.
将牛油和葵花油煮至溶化，倒入搅拌器内。	加入水，搅拌。	加入 A 粉。
		
Add in egg yolk and egg white 1	Stir thoroughly for use.	Pour egg white2, sugar and cream of tartar into mixer.
倒入蛋黄,蛋白 1。	搅拌均匀备用。	蛋白 2, 白糖和塔塔粉倒入搅拌器内。

Yam Pudding Cake 芋头布丁蛋糕 - Vanila Chiffon 香草戚风(CK)

		
Whisk at high speed.	Whisk till peak forms and lighten.	Pour egg yolk mixture into egg white mixture to mix evenly.
高速搅拌。	打发至蛋白蓬松。	将蛋黄混合物加入，搅拌均匀。
		
Pour into baking tray, spread evenly and proceed to bake.	After baked, wait till cool down.	
倒入烤盘,每盘约 1332.5 克,抹平,进行烘烤。	烘烤完成。	

Yam Pudding Cake 芋头布丁蛋糕 - Milk Pudding 牛奶布丁(CK)

Ingredients 材料









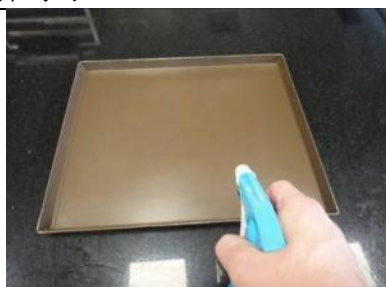
- | | |
|--|-------|
| 1. Dutch Lady UHT Full Cream Milk 全脂牛奶 | 675gm |
| 2. EV 35% Whipping Cream 動物鮮奶油 | 225gm |
| 3. TEHMAG Creme Brulee Powder | 125gm |
| 4. TEHMAG Jelly Powder | 30gm |
| 5. Gelatin Leaves 吉利丁片 | 15gm |

****This recipe can produce 1tray (39cm ×32cm).**

Operating Tools 操作工具

1. Saucepan 2. Whisk 3. Cake Tray Mould

Prepare Procedure 操作流程

		
Prepare all ingredients.	Measure UHT Milk into a saucepan as shown.	Then add EV Cream.
准备所需材料。	將牛奶秤在煮鍋中。	加入動物鮮奶油。
		
Heat mixture over induction cooker as shown.	Combine TEHMAG Cream Brulee Powder and TEHMAG Jelly Powder together as shown.	Mix well powder.
移至电磁炉上加熱。	將布蕾粉和過凍粉秤在一塊。	干拌均勻。
		
After boiling, add in the well-combined powder. Add in softened Gelatin leaves.	Continue heating while stirring continuously till there are no lumps.	Prepare a tray and spray some water on the surface.
待牛奶煮滾後加入混合好的粉類。並加入泡軟的吉利丁片	繼續中小火一邊攪拌一邊加熱，確保底部沒燒焦，繼續加熱至滾開。	取一烤盤，噴水。

Yam Pudding Cake 芋头布丁蛋糕 - Milk Pudding 牛奶布丁(CK)

		
Wrap tray with cling foil.	Smooth the surface with scraper. Do not tear the cling foil.	Pour mixture into the prepared mould. Height of Pudding mixture should be approximately 1cm.
套上保鲜膜。	刮平保鲜膜，注意不要刮破保鲜膜。	将煮好的布丁糊迅速倒入備好的烤模中，布丁高度为 1 公分左右。
		
Allow Pudding mixture to cool before wrapping it up with cling foil.	As shown.	Place in chiller and allow Pudding mixture to solidify. Remove Pudding from mould and cut it into cubes. *Can be kept for 2 days in chiller. 7 days in freezer.
在常温待冷后，表层包上保鲜膜。	如图显示。	冰入冷藏至布丁凝固，之后將布丁脱模切塊状待夹层使用。 *冷藏可冰 2 天。冷冻 1 星期

Yam Pudding Cake 芋头布丁蛋糕 - Yam Milk Filling 奶香芋头馅 (CK)





Ingredients 材料

- | | |
|---------------------------------|-------|
| 1. Yam Paste 芋头泥 (CK) | 500gm |
| 2. EV Whipping Cream 35.1%动物鲜奶油 | 150gm |

Operating Tools 操作工具

2. Mixing Bowl
3. Spatula

Prepare Procedure

		
Prepare all ingredients. 备好所有原材料。	Place CK Yam Paste into mixing bowl. 将 CK 芋头泥放入搅拌缸	Add in EV Whipping Cream 35.1% 倒入动物鲜奶油
		
Mix evenly ready to used. 拌匀即可使用		

Yam Pudding Cake -6" Cake Assembly 6 寸组合 (CK)



Ingredients 材料

- | | |
|--|------------|
| 1. 6" Vanilla Chiffon Cake 香草戚风蛋糕 (厚度 1.3cm) | 132gm=3pcs |
| 2. Milk Pudding 牛奶布丁 | 100gm |
| 3. Yam Milk Filling 奶香芋头馅 | 200gm |
| 4. Non Dairy Global Label Topping Cream 金钻石植物鲜奶油 | 13gm |
| 5. EV Whipping Cream 35.1% 动物鲜奶油 | 7gm |





Operating Tools 操作工具

1. Mixing Bowl
2. Spatula
3. Mixer
4. Mousse ring
5. Disposable piping bag
6. Mousse plastic strip

Prepare Procedure

		
Whisk Non-dairy gold label topping cream and E&V Whipping cream until fluffy and light.	Prepare 3 pieces of Vanilla Chiffon Cake	Place mousse plastic strip around the 6" circle mousse ring.
金钻石植物鲜奶油 Gold Label 和动物鲜奶油 EV35% 一起打发	准备好3片香草戚风蛋糕	在六寸慕斯圈中围上塑胶围边纸
		
Put in a piece of vanilla chiffon, squeeze 200g Yam Milk paste in.	Cover with second vanilla chiffon.	Spread 10g mixed topping cream on the second layer of vanilla chiffon.
放入第一片蛋糕, 挤上 200g 奶香芋头馅	再盖上第二片香草戚风蛋糕	抹上10g的打发鲜奶油

Yam Pudding Cake -6" Cake Assembly 6 寸组合 (CK)

		
Place evenly 100g milk pudding.	Spread 10g mixed topping cream on the milk pudding.	Place third piece of vanilla chiffon.
均匀地放上 100g 牛奶布丁	再抹上10g的打发鲜奶油	放上第三片香草戚风蛋糕
		
Keep in chiller for use.		
放入冷藏冰硬备用		

Yam Pudding Cake 芋头布丁蛋糕- Pink Heart Chocolate Deco (CK)

Ingredients 原材料 (For One Nos.)

1. Strawberry Chocolate Compound 100gm

Operating Tools / Moulds 器材/ 模具

1. Heart Shape 8cm Mould
2. Cake Scraper

Preparation Procedures 准备步骤

		
Melt strawberry chocolate compound in microwave.	Spread melted strawberry chocolate compound on the OPP sheet.	Use heart shape 8cm mould to cut out the shape. Each piece weighs 5g.
融化草莓巧克力	抹在塑膠紙上	用愛心壓模壓出愛心形狀, 每片 5g
		
Keep in chiller 18°c for use.		
放 18°C 保存備用		

Yam Pudding Cake 芋头布丁蛋糕- Deco 装饰 (Whole cake) (CK)

Product Specification

Diameter: 6'

Height: 11cm

Weight: 620gm

Ingredients 材料

- | | |
|--|---------------|
| 1. 6'' Cake Assembly 六寸蛋糕夹层 | 1no. |
| 2. Topping Light Violet Cream 装饰用浅紫色鲜奶油 | 30gm |
| 3. Non Dairy Global Label Topping Cream 金钻石植物鲜奶油 | 54gm |
| 4. EV Whipping Cream 35.1%动物鲜奶油 | 26gm |
| 5. Violet Color Paste /Redman 紫色色素 | 0.04gm=2drops |
| 6. Grand Marnier 香橙酒 | 0.8gm |
| 7. Fresh Strawberry 新鲜草莓 | 36gm=4nos. |
| 8. Fresh Blueberry 新鲜蓝莓 | 3gm=3nos. |
| 9. Roasted Almond Slices 烤香杏仁片 | 15gm |
| 10. Pink Heart Chocolate Deco 粉红大爱心巧克力 8x6cm | 5gm=1pc |
| 11. White Heart Deco 白色巧克力装饰 6x6cm/ Dobla | 8gm=1pc |
| 12. Breadtalk Mother's Day Tag 母亲节插卡 | 1pc |
| 13. Apricot Gel 杏桃果胶 | 5gm |


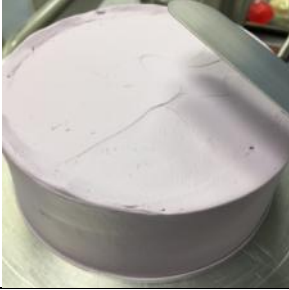
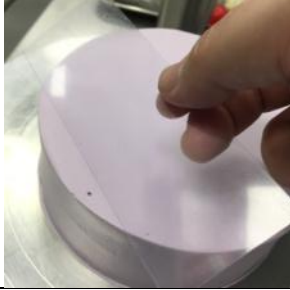
Topping Light Violet Cream 浅紫色鲜奶油材料

- | | |
|--|---------------|
| 1. EV Whipping Cream 35.1%动物鲜奶油 | 65gm |
| 2. Non Dairy Global Label Topping Cream 植物鲜奶油 | 135gm |
| 3. Violet Color Paste (red man) | 0.04gm=2drops |
| <i>*Whisk together until fluffy and light.</i> | |

Operating Tools 操作工具

1. Mixer
2. Disposable piping bag
3. 6" Cake turntable
4. Piping Tip 895

Prepare Procedure

		
Whisk Non-dairy gold label topping cream, Violet color paste, Grand marnier and E&V Whipping cream until fluffy and light.	Place cake assembly on 6" cake turntable. Spread evenly 100g of mixed topping cream on the surface and the outer side of the cake.	Spread light violet topping cream on the surface of the cake evenly.
金钻石植物鲜奶油 Gold Label, 紫色色素, 香橙酒, 和动物鲜奶油 EV35%一起打发	在6寸蛋糕台外抹上打发的鲜奶油100g	用塑胶片抹平, 圆周末必要修平

Yam Pudding Cake 芋头布丁蛋糕- Deco 装饰(CK)

		
<p>Use piping tip (895) to pipe 30g of topping violet cream on the surface.</p>	<p>Stain 15g of roasted almond slices shown as picture.</p>	<p>3 fresh strawberries cut into half, deco bevel angle on the topping violet cream, brush Apricot gel on the strawberries.</p>
<p>用扁平锯齿花嘴(895)在表面挤上装饰用浅紫色鲜奶油30g</p>	<p>蛋糕边沾上烤香杏仁片约 15g</p>	<p>3颗新鲜草莓切半，斜角摆放在紫色鲜奶油上，并刷上杏桃果胶</p>
		
<p>Cut the fourth strawberry into half, and place it at the position to ensure the chocolate deco is stable as shown.</p>	<p>Place all the White Heart chocolate deco and BreadTalk Mother's Day tag.</p>	<p>Place 3 fresh blueberries, brush Apricot gel on the blueberries.</p>
<p>第四颗草莓也切半，摆在如照片的位置，用来固定巧克力片</p>	<p>放上所有巧克力片和母亲节插卡</p>	<p>放上3颗新鲜蓝莓，并刷上杏桃果胶</p>
		
<p>Finished product. CK: Freezer, 3 days Outlet: Chiller, 3 days</p>		
<p>完成品 CK: 冷冻, 3天 门点: 冷藏, 3天</p>		

Yam Pudding Cake 芋头布丁蛋糕- Deco 装饰 (Slice cake)

Product Specification

Diameter: 7.5cm

Width: 8cm

Height: 7.3cm

Weight: 125gm

Whole Cake Ingredients 材料

- | | |
|--|---------------|
| 1. 6'' Cake Assembly 六寸蛋糕夹层 | 1no. |
| 2. Topping Light Violet Cream 装饰用浅紫色鲜奶油 | 36gm |
| 3. Non Dairy Global Label Topping Cream 金钻石植物鲜奶油 | 54gm |
| 4. EV Whipping Cream 35.1%动物鲜奶油 | 26gm |
| 5. Violet Color Paste /Redman 紫色色素 | 0.04gm=2drops |
| 6. Grand Marnier 香橙酒 | 0.8gm |
| 7. Roasted Almond Slices 烤香杏仁片 | 15gm |

*This recipe can produce 6 slice cakes

Topping Light Violet Cream 浅紫色鲜奶油材料

- | | |
|---|---------------|
| 1. EV Whipping Cream 35.1%动物鲜奶油 | 65gm |
| 2. Non Dairy Global Label Topping Cream 植物鲜奶油 | 135gm |
| 3. Violet Color Paste (red man) | 0.04gm=2drops |

**Whisk together until fluffy and light.*



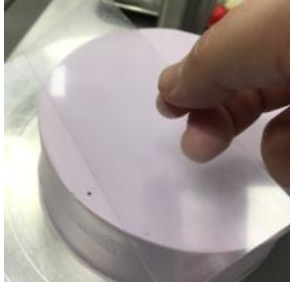
Slice Cake Ingredients 材料

- | | |
|--|------|
| 1. Sliced Yam Pudding Cake 切片蛋糕 | -1pc |
| 2. BT Purple Cake Tag 紫色蛋糕插卡 | -1pc |
| 3. Triangle Gold Base 三角形金色底盘 | -1pc |
| 4. Plastic Wrapper (5x18cm) (40305038) | -1pc |





Operating Tools 操作工具

1. Mixer
2. Disposable piping bag
3. 6" Cake turntable
4. Piping Tip 895

Prepare Procedure

		
Whisk Non-dairy gold label topping cream, Violet color paste, Grand marnier and E&V Whipping cream until fluffy and light.	Place cake assembly on 6" cake turntable. Spread evenly 100g of mixed topping cream on the surface and the outer side of the cake.	Spread light violet topping cream on the surface of the cake evenly.
金钻石植物鲜奶油 Gold Label, 紫色色素, 香橙酒, 和动物鲜奶油 EV35%一起打发	在6寸蛋糕台外抹上打发的鲜奶油100g, 圆周务必要修平整	用塑胶片抹平, 圆周务必要修平

Yam Pudding Cake 芋头布丁蛋糕- Deco 装饰 (Slice cake)

		
Use piping tip (895) to pipe 30g of topping violet cream on the surface.	Stain 15g of roasted almond slices shown as picture.	Divide the cake into half.
用扁平锯齿花嘴(895)在表面挤上装饰用紫色鲜奶油30g	蛋糕边沾上烤香杏仁片约 15g	先对切
		
Divide into 3 equal portions.	Wrap the sides with plastic wrapper (5x18cm)	Pipe cream on top as shown.
再切三等份	包上塑胶围边 (5x18cm)	顶部用花嘴挤上鲜奶油
		
Place BT cake tag as shown.	Finished product. CK: Freezer, 3 days Outlet: Chiller, 3 days	
放上 BT 紫色插卡	完成品 CK: 冷冻, 3天 门点: 冷藏, 3天	