



21102006

X'mas in SANTA

Bite into the luscious texture of fresh strawberries with smooth cream, coupled with tasty layers of sponge cake, and be transported to SANTA



RECIPE

Sponge Cake

Egg	1800
Sugar	1000
EO-H	150
Water	80
Low protein flour	900
Corn flour	100
BP	10
EO-L	120

- Mix EO-H and sugar in a mixing bowl
- Add eggs and water slowly in.
- Add in sifted flour and B.P.
- Melt EO-L and add in to the mixture.
- Whip in high speed until SG0.45.

All in Method SG 0.45

Baking temperature 180°C 30 mins

Portion Weight :18cm Cake Tin=250g

Cut 1.5cm cm thick into three Layer

Coating and Filling Cream

EO-Topping ACE M3S

Composition

*Every layer of sponge coat with whipped Topping ACE M3S and sliced strawberry, until the last layer.

*The whole cake coat with whipped Topping ACE M3S.

*Last décor with strawberry and X'mas ornaments.

Refer to the below illustration

