BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Chilled

CATEGORY

Cakes, Muffins & Sponge Products

FINISHED PRODUCT

Cake|Cheesecake

PANDAN GULA MELAKA CHEESE CAKE

INGREDIENTS

Group A

Ingredient	KG
Bakels Light Cheese Cake Mix	0.300
Dairy Whipping Cream	0.300
Egg Yolk	0.150
Water	0.100
Total Weight:	0.850

Group B

Ingredient	KG
Egg White	0.170
Sugar	0.120
Total Weight:	0.290

Group Mousse:

Ingredient	KG
Bakels Mousse Mix	0.100
Water	0.120
Dairy Whipping Cream	0.300
Fresh Grated Coconut	0.200
Total Weight:	0.720

Group Topping:

Ingredient	KG
Coconut Milk	0.200
Butter	0.070
Gula Melaka	0.080
Black Colouring	-

Total Weight: 0.350

METHOD

Method:
1. Whisk Ingredients A on medium speed for 3 minutes, till well combined.
2. Whisk Ingredients B until soft peak.
3. Fold Mixture A into Mixture B. Divide the batter into two parts, first part batter, pour into the lined baking tray 12" x 12", second part batter add a few drops of Bakels Pandan Paste and pour into the second lined baking tray 12" x 12". Bake at 180°C for 15 minutes.
4. Let it cool and cut into 2 pieces of 6"x6" for both cakes. This recipe can make 2 of 6” x 6” cakes.
5. To make mousse: Whip the whipping cream till soft peak, set aside. Mix well mousse mix and water, then add in coconut milk. Fold in whipping cream. Divide the whipping cream into 4 parts.
6. To make Topping: In a saucepan, heat up butter and gula melaka until is melted. Add in the grated coconut, a few drops of black colouring and mix well. Set aside to let it cool.
7. To assemble: Place one layer of pandan cake, then pour in one part of the mousse mixture. Place the original cake on top of the mousse layer and pour another part of mousse on top of the cake. Follow the same process for the second cake. Set the cake in the freezer for at least 2 hours.
8. Decorate the cake by putting the coconut mixture on top of the cake.