



THE TEA SPECIAL

INGREDIENTS

Group A1

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.500
Eggs	0.200
Water	0.100
Vegetable Oil	0.200
Total Weight:	1.000

Group A2

Ingredient	KG
Egg White	0.400
Sugar	0.200
Total Weight:	0.600

Group B

Ingredient	KG
Milk chocolate	0.200
Cream	0.300
Total Weight:	0.500



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Celebration



FINISHED PRODUCT

Cake

Group C1

Ingredient	KG
Condensed milk	0.150
Milk	0.200
Tea powder	0.020
Total Weight:	0.370

Group C2

Ingredient	KG
Gelatine powder	0.015
Total Weight:	0.015

Group C3

Ingredient	KG
Whipped cream	0.400
Sugar	0.030
Total Weight:	0.430

Group D

Ingredient	KG
Black pearl	0.100
<u>BAKELS DIAMOND GLAZE NEUTRAL</u>	0.100
Total Weight:	0.200

METHOD**Method: Sponge Cake**

1. Mix all ingredients (A1) in a mixing bowl at low speed for 1-2 minutes. Then continue at top speed for 2 minutes.
2. Combine ingredients (A2) in another mixing bowl. Whisk continuously until sugar is completely melted and mixture is light and fluffy.
3. Fold in ingredients (A2) meringue into the batter until well mixed.
4. Bake at 180°C for 18 minutes or until well baked.

Method: Chocolate Ganache

1. Melt ingredients (B) in the microwave and mix well.

Method: Tea Mousse

1. Heat up ingredients (C1) to 70°C in the microwave and let the mixture infuse for 30 minutes. Next, strain the mixture.
2. Soak or melt ingredient (C2) in the microwave and mix in the tea mixture.
3. Whisk ingredients (C3) in a mixing bowl to a soft peak.
4. Fold the tea mixture into the whipped cream until it's fully incorporated.

Method: Black Pearl

1. Bring 6 cups of water to boil in a stock pot and add 1 cup of pearls. Gradually stir until the pearls float.
2. Adjust to low fire and cover the pot with a lid for 30 minutes.
3. Turn off fire and steep for another 30 minutes.
4. Drain off water and rinse with cold water.
5. Add ½ cup of refined sugar and stir evenly. Set aside for use later.

Method: Assembling the cake

1. Cling wrap a cake ring and place a cake board underneath.
2. Put cooked black pearl on the cling-wrapped cake ring and add a layer of tea mousse.
3. Layer a sponge on top of the tea mousse and spread 200gm of chocolate ganache over it.

4. Then layer a sponge on top of the ganache and add a layer of tea mousse over it.
5. Finally lay the last sponge on top. Freeze the cake overnight.
6. Remove the cake from the freezer and pour a thin layer of glaze on the surface (boba tea mousse).
7. Decorate according to preference before serving.