

TIGER VELVET LAPIS SISIR



PT MANUNGGAL PERKASA

SISIR BREAD INGREDIENTS :

- **KANTIL** Flour **500 gr**
- Granulated Sugar **125 gr**
- Instant Yeast **5 gr**
- Salt **2.5 gr**
- Milk Powder **25 gr**
- BOS **50 gr**
- Margarine **35 gr**
- Egg Yolks **3 pcs**
- Bread Improver **3 gr**
- Evaporated Milk **200 ml**

RED VELVET CAKE INGREDIENTS :

- **MELATI** Flour **60 gr**
- Cocoa Powder **20 gr**
- Baking Powder **2 gr**
- Cornstarch (Maizena) **20 gr**
- Milk Powder **20 gr**
- Eggs **300 gr**
- Granulated Sugar **120 gr**
- Emulsifier **14 gr**
- Melted Butter **100 gr**
- Red Velvet Paste **as needed**
- Vanilla Esens **as needed**



TIGER SKIN ROLL CAKE INGREDIENTS :

- Egg Yolks **14 pcs**
- Granulated Sugar **70 gr**
- Cornstarch (Maizena) **20 gr**
- Vegetable Oil **40 gr**

HOW TO MAKE :

Tiger Skin Layer:

1. Beat egg yolks and granulated sugar until fluffy.
2. Add cornstarch, mix until well combined, then add vegetable oil and mix evenly.
3. Pour into two 30 x 30 cm baking pans, bake at 230°C for 15 minutes.

Cake:

1. Sift flour, cocoa powder, cornstarch, and baking powder. Set aside.
2. Beat eggs, sugar, and emulsifier until fluffy and pale.
3. Add the flour, cocoa powder, cornstarch, and baking powder mixture. Stir until well combined.
4. Pour into two 20 x 20 cm baking pans lined with parchment paper, then bake at 190°C top and bottom heat for 12 minutes or until done.
5. Pour the cake, spread with chocolate jam, then roll up.

Tiger Skin:

1. Spread tiger skin over the roll cake, roll tightly, compress, then set aside.

Bread:

1. Mix all dry ingredients except salt, stir well. Then add liquid milk and egg yolk. Stir until a third is mixed.
2. Add BOS, margarine and salt, stir until smooth. Lift and weigh @ 40 gr, round it up, do it until the dough runs out.
3. Twist the dough, wrap it around the roll cake to cover the length of the roll cake. Let it rise optimally, then brush the surface of the bread with egg yolks added with liquid milk.
4. Bake the bread at 200 ° C for 20 minutes or until cooked. Ready to serve.

Yield for ± 2 rolls

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

