



RED VELVET TIGER CAKE

PT MANUNGGA PERKASA

Ingredients for Red Velvet Cake :

- MELATI wheat flour 60 gr
- Cocoa powder 20 gr
- Baking powder 2 gr
- Cornstarch 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

Ingredients for Tiger Skin :

- Egg yolks 14 pcs
- Granulated sugar 70 gr
- Cornstarch 20 gr
- Cooking oil 40 gr

Ingredients for Butter Cream Filling :

- Butter 500 gr
- Granulated sugar 250 gr
- Water 60 ml
- Egg yolks 60 gr
- Whole eggs 50 gr



HOW TO MAKE :

1. **Tiger Skin** : Beat the egg yolks and granulated sugar until fluffy.
2. Add the cornstarch and mix until well combined, then add the cooking oil and mix well.
3. Pour into two 30 x 30 cm baking trays and bake at 230°C for 15 minutes.
4. **Cake** : Sift the wheat flour, cocoa powder, cornstarch, and baking powder. Set aside.
5. Beat the eggs, sugar, and emulsifier until fluffy and pale.
6. Add the flour mixture, cocoa powder, cornstarch, and baking powder. Mix until well combined.
7. Pour into two 20 x 20 cm baking trays lined with parchment paper, then bake at 190°C with top and bottom heat for 12 minutes or until done.
8. **Butter cream filling** : Heat the sugar and water until dissolved.
9. Beat the egg yolks and whole eggs until fluffy, then pour the hot sugar syrup into the egg mixture.
10. Mix until fluffy and starting to cool, then add the butter and mix until well combined.
11. Spread the cake with the butter cream filling evenly, roll it up, and then wrap the rolled cake with the tiger skin. Roll again and compact it. Ready to serve.

Makes approximately 20 pieces

FLOUR
RECOMMENDATION

Cita Rasa Pangan Berkualitas

