TIRAMISU

PT MANUNGGAL PERKASA

Sponge Cake Ingredients :

1. MELATI wheat flour	110	gr
2. Granulated sugar	100	gr
3. Eggs	200	gr
4. Margarine	60	gr
5. Emulsifier	20	gr
6. Dark compound chocolate (DCC)	50	gr
7. White compound chocolate (DCC)	50	gr
8. Baking powder	3	gr
9. Vanilla	3	gr
10. Red velvet crumb		

Coffee Layer:

1. Warm Water	150 ml
2. Coffee	20 gr

Milk Cream:

1. Flour	2 gr
2. Liquid Milk	300 ml
3. Sweetened condensed milk	50 gr
4. Dark compound chocolate (DCC)	75 gr
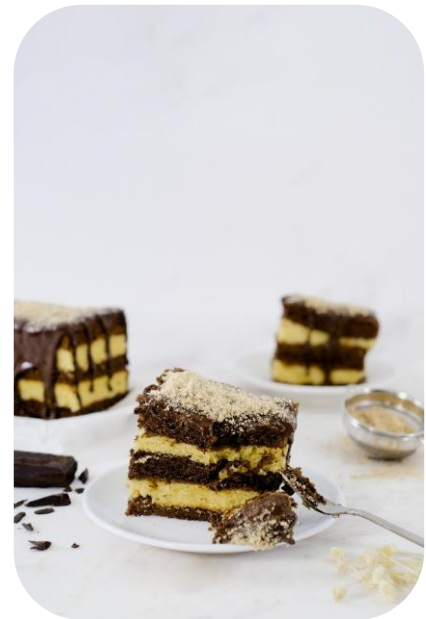
How to Make :

1. Whisk the eggs, sugar, emulsifier, and vanilla essence until fluffy.
2. Add sifted flour and baking powder, mix until well combined.
3. Divide the batter into two portions.
4. Prepare 2 bowls with melted margarine + dark compound chocolate and melted margarine + white compound chocolate.
5. Mix one portion of the batter with the dark chocolate + margarine mixture.
6. Mix the other portion with the white chocolate + margarine mixture.
7. Pour the white and chocolate batters into separate baking pans.
8. Smooth the surface and bake at 160°C for 20–30 minutes.
9. Once baked, remove and cut into 3 parts, then divide each part into two.
10. Assemble the cake in alternating layers (start with the chocolate layer at the bottom).
11. Brush the white layer with the coffee mixture (coffee mixed with warm water).
12. Spread with the chocolate milk cream.
13. Sprinkle with red velvet or chocolate crumbs.

How to Make the Milk Cream Layer:

1. Mix flour, liquid milk, dark compound chocolate, vanilla essence, and sweetened condensed milk.
2. Cook over low heat until thickened.

Yields: 2 baking pans.

Recommended flour to use

Cita Rasa Pangan Berkualitas