

Chocolate Browkus with Guava Sponge Cake Layers



PT MANUNGGAL PERKASA

CHOCOLATE BROWKUS INGREDIENTS:

• MELATI flour	75 gr
• Granulated sugar	150 gr
• Egg yolks	4 pcs
• Egg whites	5 pcs
• Emulsifier	5 gr
• Margarine (melted)	110 gr
• Cooking chocolate	50 gr
• Milk powder	8 gr
• Cocoa powder	25 gr
• Baking powder	1 gr

GUAVA SPONGE CAKE INGREDIENTS:

• MELATI flour	150 gr
• Red guava (roughly chopped)	200 gr
• Liquid milk	100 gr
• Eggs	3 pcs
• Granulated sugar	100 gr
• Emulsifier	¼ sdt
• Cooking oil	as needed

ADDITIONAL INGREDIENTS:

• Whipping cream	as needed
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HOW TO MAKE CHOCOLATE BROWKUS:

1. To make the Chocolate Browkus: Prepare two baking pans sized 30 x 10 x 3 cm, line with parchment paper.
2. Melt cooking chocolate and margarine together, set aside.
3. Beat the eggs, emulsifier, and sugar until pale and fluffy.
4. Add sifted flour mixed with baking powder, milk powder, and cocoa powder. Mix well.
5. Pour in the melted margarine-chocolate mixture, mix until smooth.
6. Divide the batter into two portions and pour into the prepared pans.
7. Steam until fully cooked. Set aside.

Yields about 15 slices.

HOW TO MAKE:

1. To make the Guava Sponge Cake: Blend the chopped red guava and milk in a blender, then strain. Set aside.
2. Beat the eggs, sugar, and emulsifier until fluffy and pale.
3. Gradually add flour while mixing gently. Slowly pour in the guava juice while mixing evenly.
4. Add food coloring if desired.
5. Prepare two baking pans (same size as above) lined with parchment paper.
6. Divide the batter into two portions and pour into the pans.
7. Steam in a preheated steamer for about 20 minutes or until fully cooked.
8. Remove from the pans and let cool.
9. Assembly: Slice both the chocolate browkus and guava sponge cake into long strips, about 1 cm wide.
10. Take one slice of chocolate browkus, spread with whipping cream.
11. Arrange the strips alternately (browkus – guava – browkus – guava), layer again, spread more whipping cream.
12. Top with a final layer of guava sponge cake.
13. Chill in the fridge for a while so the whipping cream sets slightly before cutting.

**RECOMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

