

Sautéed Jicama Cupcakes with Shredded Meat Topping



PT MANUNGGAL PERKASA

Ingredients:

1. MELATI all-purpose flour	120 g
2. Unsalted butter, chilled	100 g
3. Margarine	25 g
4. Powdered sugar	50 g
5. Egg yolks	4 pcs
6. Cornstarch	20 g
7. Liquid milk	25 ml
8. Egg whites	3 pcs
9. Fine granulated sugar	50 g
10. Cream of tartar	¼ tsp



Filling Ingredients:

1. Margarine	1 tbsp
2. Onion, finely chopped	½ pc
3. Garlic, minced	3 cloves
4. Red chilies, sliced	3 pcs
5. Jicama, coarsely grated	200 g
6. Corned beef	50 g
7. Spring onions, finely sliced	2 stalks
8. Salt	½ tsp
9. Granulated sugar	¼ tsp
10. Liquid milk	50 ml

Topping Ingredients:

• Mayonnaise	50 g
• Sweetened condensed milk	1 tbsp
• Chicken floss	100 g

How to Make:

- Filling:** Heat margarine in a pan. Sauté onion and garlic until fragrant. Add chilies and cook until wilted. Add grated jicama, corned beef, and seasonings. Pour in the milk and cook until the liquid has reduced. Set aside.
- Cake Batter:** Cream margarine, unsalted butter, and powdered sugar until light and fluffy. Add egg yolks one by one, alternating with sifted flour, while mixing.
- Add the remaining flour and cornstarch alternately with milk, sifting and mixing gently. Set aside.
- Whip egg whites with cream of tartar until half-foamy. Gradually add granulated sugar while whipping until stiff peaks form. Fold gently into the butter mixture until well combined.
- Fill cupcake molds halfway with batter, add filling, then top with more batter until ¾ full.
- Bake using bottom heat at 190°C for 25 minutes or until cooked through.
- Remove from oven. Spread the top of each cupcake with the mayonnaise and condensed milk mixture, then sprinkle with chicken floss.
- Serve.

Yield: 8 cupcakes.

Recommended flour to use

Cita Rasa Pangan Berkualitas

