

Puratos Malaysia

Tegral Satin Creme Cake Gula Melaka



Tegral Satin Creme Cake Gula Melaka

A complete cake mix containing caramel pieces with distinctive flavour and smooth texture



contain caramel pieces

Packaging

15kg multiply paper bag.

Storage & Shelf life

When stored in a cool and dry place (R.H.: max 65%) at max 25 C, this product can be kept for 6 (six) months. Close packaging tightly after every use. Separate from potential insects contaminated ingredients/storage places. Dry storage and transportation.

Ingredients

Egg	200 g
Water	100 g
Tegral Satin Creme Cake	500 g
Gula Melaka	
Oil	175 g
Mug Bean Cream	
Cremfil Talas	300 g
Egg Yolk	120 g
Cream	200 g
Milk	200 g
Cooked Mug Bean	
Vanilla Custard Mousse	
Milk	80 g
Cream	20 g
Egg Yolk	30 g
Sugar	20 g
Whipping Cream	120 g
Gelatin Powder	3 g
Miroir Glaze	
Miroir Glassage	100 g
Harmony Sublimo	100 g



Working method

Cake Base	Mix all ingredient in medium speed for 1 minutes. Bake at 180°C for 10-15 minutes
Mug Bean Yam Custard	Cook mug bean. Mix with egg yolk, cream, milk and Cremfil Talas. Pour the mixture on tray and sprinkle mug bean on it. Bake at 150°C for 15-20 minutes
Vanilla Custard Mousse	Soak gelatin with water for 5 minutes Mix sugar and egg yolk Boil cream and milk Add egg yolk and sugar into milk mixture and cook until 80°C - 82°C Gently fold in whipping cream

Try our recipes