

Black Sesame Mochi Chocolate Shiopan



INGREDIENTS

Dough ingredients	g	%
Bread Flour	900	90
Easy Baguette	100	10
Water	550	55
O-Tentic Durum	40	4
Sugar	50	5
Butter	50	5
Black Sesame Powder	80	8
Soff'r Intens Freshness	1	0.1
Total Dough	1771	177.1
Filling ingredients	g	
Carat Supercrem	600	
Mochi Sheet	Q.S	
Coating ingredients	g	
Black Sesame Seeds	Q.S	

WORKING METHOD

Mixing	
Mixing spiral	Mix all ingredients at slow speed 5mins; fast speed, 6mins.
Dough temperature	26°C
Scale	60g- lightly shape it teardrop shape
Intermediate proof	1 hour in chiller
Make up/filling	
Make up	Cut Mochi Sheet into 2.5cmx 2.5cm. Shape into Shiopan shape with 20g of Carat Supercrem at the bottom. While rolling brush some oil at the side of the dough. Coat in black sesame seeds,
Final fermentation	±90 mins at 32°C and 80% R.H.
Decoration before baking	
Score	Spray water on top then sprinkle sea salt on the top.
Baking	
Oven temperature	Top 210°C, bottom 180°C – Steam for 10 sec
Baking time	±15 mins



Bonito Pretzel Sticks

INGREDIENTS

Dough ingredients	g	%
Bread Flour	900	90
Easy Baguette	100	10
Water	530	53
O-Tentic Durum	40	4
Sugar	50	5
Butter	50	5
Soff'r Intens Freshness	1	0.1
Total Dough	1671	167.1

Dipping Ingredients	g
Lye Water	Q.S

Seaweed Sauce	g
Mayonaise	500
Seaweed Seasoning	10

Topping	g
Bonito Flakes	100

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients at slow speed 5mins; fast speed, 6mins.

Dough temperature

26°C

Scale

200g- lightly shape it log

Intermediate proof

30 mins in chiller

Make up/filling

Make up

Roll into baguette shape 25 cm long. Keep into the freezer for 1 hour or until frozen.

Decoration before baking

Score

Once the pretzel defrosted slightly, score 1 lines on top. Fill with 20g of the seaweed sauce.

Baking

Oven temperature

Top 200°C, bottom 180°C

Baking time

±15 mins

Decoration After baking

Pipe 30g of seaweed sauce on top. Place 10-15g of bonito flakes on top.



Gochujang Cheese Swirl Bun

INGREDIENTS

Dough ingredients	g	%
Bread Flour	500	50
Easy Soft'r Potato	500	50
Water	380	38
Instaf Yeast	15	1.5
Butter	100	10
Egg	100	10
Soft'r Intens Freshness	1	0.1
Total Dough	1596	1596

Filling Dough	g
Gochujang Paste	80
Shreaded Cheddar Cheese	150
Black Sesame	Q.S
White Sesame	Q.S

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients except the butter at slow speed ± 4 min, fast speed ± 5 min. Mix until gluten is almost fully developed. Mix in the butter at slow speed for ± 2 min,

Intermediate Proofing

± 15 min

Intermediate proof

1 hour in the freezer

Moulding

Moulding

Roll out the dough to a rectangle. Spread the gochujang evenly over the surface. Cover evenly with cheese and sesame seeds, then give a dough a single fold.

Roll out the dough to 4mm thick and cut 35cm x 3 cm strips. Twist the strips and roll it into a spiral shape.

Final fermentation

± 60 mins at 32°C and 80% R.H.

Baking

Oven temperature

Top 190°C, bottom 180°C

Baking time

± 10 mins

Decoration before baking

Brush Sunset glaze and sprinkle sesame seeds on top



INGREDIENTS

Dough ingredients	g	%
Bread Flour	500	50
Easy Soff'r Potato	500	50
Water	380	38
Instat Yeast	15	1.5
Butter	100	10
Egg	100	10
Soff'r Intens Freshness	1	0.1
Total Dough	1596	1596
Hojicha Dough		
Dough	800	
Hojicha powder	20	
Water	20	
Filling Dough		
Mini Red Bean Paste	550	
Red Bean Tong Yuen	Q.S	
Kinako Powder	Q.S	

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients except the butter at slow speed ± 4 min, fast speed ± 5 min. Mix until gluten is almost fully developed. Mix in the butter at slow speed for ± 2 min.

Hojicha Dough

Mix the hojicha powder and water together to form a paste. Mix the paste with the dough until fully combined.

Dough temperature

26°C

Intermediate Proofing

± 15 min

Scale

10g dough - shape it round

Moulding

Moulding

Roll redbean paste into 20g balls. Place 6 peices alternating colour on a papper cup in a flower pattern. Place red bean ball in the middle.

Final fermentation

± 60 mins at 32°C and 80% R.H.

Baking

Oven temperature

Top 190°C, bottom 180°C

Baking time

± 10 mins

Decoration before baking

Brush Sunset glaze

Decoration after baking

Red Bean Tong Yuen

Boil the red bean tong yuen according to pakaging. Then coat in kinako powder
Place 3-4 of the tong yuen on top of the bun.

Assembly



INGREDIENTS

Dough ingredients	g	%
Bread Flour	900	90
Easy Baguette	100	10
Water	800	80
O-Tentic Durum	40	4
Sugar	50	5
Matcha Powder	50	5
Belcolade Selection Noir K-10 Grains	200	20
Soff'r Intens Freshness	1	0.1
Total Dough	2141	214.1

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients except for Belcolade Selection Noir K-10 Grains at slow speed ± 6 min with 80% of the water, fast speed ± 4 min. slowly adds in the rest of the water for 4 mins on fast. Mix until gluten is almost fully developed. Then add in Belcolade Selection Noir K-10 Grains and mix well.

Dough temperature

26°C

Bulk fermentation

17 Hours (in chiller)

Intermediate proof

10 min.

Moulding

Moulding

Gently flatten down the dough until obtaining a rectangle and 1.5cm thickness. Cut bands of 1cm large, and cut 30cm long pieces. Stretch the dough to 50 cm long and fold it to half and twist. The length should be 25 cm

Final fermentation

± 30 mins at 32°C and 80% R.H.

Baking

Oven temperature

Top:250°C \pm ; Bottom:230°C \pm

Baking time

± 15 mins with steam

Mentaiko Cream Cheese Sourdough



INGREDIENTS

Dough ingredients	g	%
Bread Flour	900	90
Easy Baguette	100	10
Water	700	70
O-Tentic Durum	40	4
Sapore Carmen 50	60	6
Soff'r Intens Freshness	1	0.1
Total Dough	1801	180.1

Mentaiko Sauce	g
Cream Cheese	800
Kewpie Menta Mayo	600

Filling	g
Imitation Crab Stick	500
Mentaiko Sauce	250

WORKING METHOD

Mixing	
Mixing spiral	Mix all ingredients slow speed ± 6 min, fast speed ± 4 min. Mix until gluten is almost fully developed.
Dough temperature	26°C
Bulk fermentation	1 hour (fold 30mins)
Scale	80g dough - lightly shape it round
Intermediate proof	20 mins
Moulding	
Moulding	Shape into baguette shape.
Final fermentation	± 45 mins at 32°C and 80% R.H.
Baking	
Oven temperature	Top:240°C \pm ; Bottom:220°C \pm
Baking time	± 15 mins with steam
Before Baking	Dust flour on top and score .
After Baking Assembly	
Mentaiko Sauce	Mix all the Ingredients together
Filling	Shred the imitation crab stick and mix with the sauce
Assembly	Cut the bread in the center and fill it with 50g of filling. Pipe on 60g of the mentaiko sauce on top. Bake at Top:210°C \pm ; Bottom:200°C \pm in the deck oven for 10mins. Blow torch the top of the sauce till lightly char and top with a bit more filling.



INGREDIENTS

Dough ingredients	g	%
Bread Flour	700	70
Easy Royal Sweet Potato	300	30
Water	520	52
O-Tentic Durum	40	4
Salt	5	0.5
Soff'r Intens Freshness	1	0.1
Total Dough	1566	156.6

Sweet Potato Paste ingredients	g
Sweet Potato	500
Butter	100
Salt	Q.S
Brown Sugar	Q.S
Soy Sauce	Q.S

WORKING METHOD

Mixing

Mixing spiral	Mix all ingredients at slow speed ± 6 min, fast speed ± 4 min.
Dough temperature	26°C
Scale	80g dough - lightly shape it round
Intermediate proof	30 min (in Chiller)
Yield	20

Make up/filling

Sweet Potato Paste	Cut sweet potato into small cubes then season with salt and brown sugar. Bake till tender, mash it afterwards. Brown the butter and add into the sweet potato paste, then season with soy sauce.
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Make up

Make up	Roll out the dough, spread 40g of sweet potato paste on the surface and roll down the dough 3 times into a log, use roller pin roll a side of the log, put the other side of the dough on it and wrap it together to the ring shape.
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Final fermentation

± 90 mins at 30°C and 80% R.H.

Baking

Oven temperature	Top 220°C, bottom 190°C
Baking time	± 15 mins



INGREDIENTS

Dough ingredients	g	%
Bread Flour	900	90
Easy Baguette	100	10
Water	530	53
O-Tentic Durum	40	4
Sugar	50	5
Butter	50	5
Soff'r Intens Freshness	1	0.1
Total Dough	1671	167.1
Dipping Ingredients		
	g	
Lye Water	Q.S	
Filling ingredients		
	g	
Teriyaki Chicken Filling	850	

WORKING METHOD

Mixing

Mixing spiral

Mix all ingredients at slow speed 5mins; fast speed, 6mins.

Dough temperature

26°C

Scale

50g- lightly shape it round

Intermediate proof

30 mins in chiller

Make up/filling

Make up

Roll into a rectangle Then place 25g of filling onto it the roll it down tightly. Keep into the freezer for 1 hour or until frozen.

Decoration before baking

Score

Take the frozen pretzel and dip in lye water, then place it on top of the cheese. Once the pretzel defrosted slightly, score 2 lines on top.

Baking

Oven temperature

Top 200°C, bottom 180°C

Baking time

±15 mins



INGREDIENTS

Reduced Sugar Vanilla Sponge

Tegral Satin Reduced Sugar Cake Vanilla	350 g
Egg yolks	200 g
Water	80 g
Vegetable oil	80 g
Egg white	300 g
Sugar	150 g
Lemon Juice	2-3 g

Vanilla Sponge

Tegral Sponge Gold	250 g
Whole eggs	250 g
Water	63 g
Vegetable oil	63 g

WORKING METHOD

Reduced Sugar Vanilla Sponge

1. In a mixing bowl fitted with a paddle attachment, combine the cake mixes, egg yolks, water, and vegetable oil.
2. Mix on low speed for 1–2 minutes until a homogeneous batter forms.
3. In another mixing bowl fitted with a whisk attachment, whisk the egg whites, sugar, and lemon juice on high speed until a soft peak meringue forms.
4. Fold one-third of the meringue into the cake batter, then gently fold in the remaining meringue until fully incorporated.
5. Spread 570–580 g of the batter onto a baking tray lined with parchment paper.
6. Bake in a deck oven.

⌚ 5-7 min ▶ Oven Type: Deck

🔥 Top Temperature: 210°C

🔥 Bottom Temperature: 170°C

👉 Closed Damped

Vanilla Sponge

1. Mix all the ingredients except the vegetable oil in a mixing bowl fitted with a whisk attachment.
2. Mix on low speed for 1 minute until well combined, then increase to high speed and whisk for 3–4 minutes until a fluffy batter forms. (Specific gravity: 38–40/100g)
3. Reduce to low speed, slowly add the vegetable oil, and mix for 1–2 minutes until fully incorporated. (Specific gravity: 42–45/100g)
4. Spread the batter onto a baking tray lined with parchment paper to a thickness of about 1 cm.
5. Bake in a deck oven.

⌚ 12-15 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 170°C

👉 Closed Damped

Green Velvet Cake

Tegral Satin Creme Cake Green Velvet	250 g
Whole eggs	100 g
Water	50 g
Vegetable oil	63 g

Cheesecake Cream

Deli Cheesecake	300 g
Ambiante Non-dairy Topping Cream	75 g
Whipping cream	75 g

Assembling

Vivafil Strawberry	Q.S.
Topfil Pineapple Cubes 40%	Q.S.
Seaweed sheets	Q.S.

Green Velvet Cake

1. Mix all the ingredients together for 2–3 minutes until a homogeneous batter forms.
2. Spread the batter into a small baking tin to a thickness of about 0.5 cm.
3. Bake in a deck oven.

- ⌚ 15-20 min ▶ Oven Type: Deck
- 🔥 Top Temperature: 180°C
- 🔥 Bottom Temperature: 180°C
- 👉 Closed Damped

Cheesecake Cream

1. Whip the whipping cream and **Ambiante Non-dairy Topping Cream** until soft peak.
2. Fold it with the **Deli Cheesecake**.
3. Use it when assembling the cake roll.

Assembling

1. Cut the green velvet cake and vanilla sponge cake into strips about 0.5 cm thick.
2. Divide the reduced-sugar vanilla sponge into 4 pieces (35 cm × 14 cm each).
3. Spread approximately 100–110 g of cheesecake cream evenly over the sponge.
4. Arrange the green velvet cake strips and vanilla sponge strips along one edge of the cake.
5. Pipe some **Vivafil Strawberry** and **Topfil Pineapple Cubes 40%** close to the cake strips.
6. Roll the cake from bottom to top, tighten the roll, and freeze for 2–3 hours.
7. Take a sheet of seaweed, lightly brush it with water, then wrap the frozen cake roll with the seaweed sheet.

Jjondeugi Peach Lychee Cake



INGREDIENTS

Vanilla Sponge

Tegral Sponge Gold	500 g
Whole eggs	500 g
Water	125 g
Vegetable oil	125 g

Lychee Cheesecake Cream

Vivafil Lychee	150 g
Deli Cheesecake	300 g
Water	20 g
Ambiante Non-dairy Topping Cream	120 g
Whipping cream	120 g

Dark Chocolate Feuilletine Crunch

Belcolade Selection Lait Cacao-trace	100 g
Cocoa butter	20 g
Feuilletine	140 g
Pistachio nibs	40 g

WORKING METHOD

Vanilla Sponge

1. Mix all the ingredients except the vegetable oil in a mixing bowl fitted with a whisk attachment.
2. Mix on low speed for 1 minute until well combined, then increase to high speed and whisk for 3–4 minutes until a fluffy batter forms. (Specific gravity: 38–40/100g)
3. Reduce to low speed, slowly add the vegetable oil, and mix for 1–2 minutes until fully incorporated. (Specific gravity: 42–45/100g)
4. Spread the batter onto a baking tray lined with parchment paper to a thickness of about 1 cm.
5. Bake in a deck oven.

⌚ 12-15 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 170°C

🔒 Closed Damped

Lychee Cheesecake Cream

1. Mix well **Vivafil Lychee**, **Deli Cheesecake**, and water.
2. Whip the whipping cream and **Ambiante Non-dairy Topping Cream** until soft peak.
3. Fold it with the mixture.
4. Ready for assembling.

Dark Chocolate Feuilletine Crunch

1. Melt the chocolate and cocoa butter together and then mix the rest of the ingredients together.
2. Spread it on the parchment paper and keep it in the chiller to let it set.
3. Ready for assembling.

Peach Marshmallow Skin

Plain Marshmallow	283 g
Unsalted Butter	42 g
Milk Powder	30 g
Peach Powder	26 g

Assembling

Topfil Peach Cubes 50%	Q.S.
Ambiante Non-dairy Topping Cream	Q.S.
Fresh strawberries	Q.S.

Peach Marshmallow Skin

1. Melt the unsalted butter in a cooking pot over low heat.
2. Once the butter has melted, add the plain marshmallows and continue stirring until fully melted.
3. Remove from the heat and add the cocoa powder and milk powder.
4. Return the pot to the stove over low heat and continue stirring until well combined, forming a soft and runny dough.
5. Divide the dough into portions of 100g each.

Assembling

1. Assemble the cake from bottom to top. Cut the strawberry sponge using a 4-inch cake ring, preparing 3 pieces per cake.
2. Spread the first layer of vanilla sponge with 50 g of **Topfil Peach Cubes 50%**, then pipe approximately 80–90 g of lychee cheesecake cream.
3. Sprinkle some dark chocolate feuilletine crunch, then layer with the second piece of vanilla sponge.
4. Repeat the same steps and finish with the third piece of vanilla sponge.
5. Place the assembled cake in the freezer.
6. Once the peach marshmallow is ready for wrapping, cover the frozen cake with the peach marshmallow layer.
7. Decorate the cake as desired.



INGREDIENTS

Kimchi Cheesy Scone

Tegral Satin Reduced Sugar Cake Vanilla	260 g
All purpose flour	400 g
Unsalted butter	160 g
Cream	80 g
Whole eggs	20 g
Kimchi (fine chopped)	200 g
Cheddar cheese sliced	Q.S.
Sunset Glaze	Q.S.

WORKING METHOD

Kimchi Cheesy Scone

1. Mix the unsalted butter and dry ingredients together until a sandy texture is achieved.
2. Add the liquid ingredients, followed by chopped kimchi.
3. Mix until a homogeneous dough forms.
4. Divide the scone dough into 35 g portions.
5. Shape them irregularly and glaze with Sunset Glaze.
6. Place a piece of cheddar cheese on top and bake in a convection oven.

🕒 20-25 min ▶ Oven Type: Convection

🔥 Top Temperature: 180°C

🔥 Bottom Temperature: 180°C

🚪 Closed Damped

Notes: Dilute 10% of water based on the amount of the **Sunset Glaze**.



INGREDIENTS

Chocolate Cookie

Unsalted butter	128 g
Icing sugar	120 g
Egg whites	128 g
All-purpose flour	120 g
Ground almond	40 g
Cocoa powder	16 g

Raspberry Minty Ganache

Belcolade Selection Blanc Cacao-trace	280 g
Classic Raspberry CL	65 g
Cream	70 g
Unsalted butter	25 g
Mint essence	4 g

WORKING METHOD

Chocolate Cookie

1. Mix the unsalted butter and icing sugar until just creamy.
2. Add the egg whites and continue mixing until well combined.
3. Add the dry ingredients and mix until fully incorporated.
4. Using a rectangular Shiroi Koibito mould, spread the batter evenly onto a baking tray lined with a silicone mat.
5. Bake in a convection oven.

🕒 9-10 min ▶ Oven Type: Convection

🔥 Top Temperature: 150°C

🔥 Bottom Temperature: 150°C

Raspberry Minty Ganache

1. Warm the cream and **Classic Raspberry CL** to 70°C.
2. Pour it onto the **Belcolade Selection Blanc Cacao-trace** and emulsify well using hand blender, followed by mint essence.
3. When the ganache temperature reaches 37-38°C, add soft unsalted butter and continue mix well with the hand blender.
4. Keep it in the chiller and allow it to crystallize.
5. Assemble and pipe it on the chocolate cookies.



INGREDIENTS

Choux Paste

Tegral Choux	500 g
Eggs	315 g
Water	400 g
Vegetable oil	350 g
Matcha powder	8 g

Chocolate Craquelin

Unsalted butter	250 g
All purpose flour	310 g
Cocoa powder	50 g
Sugar	310 g

Matcha Pudding

Ambiante Non-dairy Topping Cream	240 g
Milk	180 g
Matcha powder	15 g
Gelatine mass (1:5)	75 g

WORKING METHOD

Choux Paste

1. Mix well matcha powder and vegetable oil, and then mix all the ingredients in a mixing bowl fitted with paddle attachment.
2. Mix for a minute until well combined, then increase to medium speed for 3 minutes.
3. Pipe it on the baking tray around 3.5cm diameter, place a chocolate craquelin on top of the choux.
4. Bake it in the deck oven.

⌚ 30-35 min ▶ Oven Type: Deck

🔥 Top Temperature: 180°C

🔥 Bottom Temperature: 170°C

🔒 Closed Damped for 10 minutes – Opened Damped until finish baking.

Chocolate Craquelin

1. Put all the ingredients in a mixing bowl and mix using a beater.
2. Laminare it to a thickness of 2mm.
3. Cut with a 5cm circular cookie cutter and place on a choux.

Matcha Pudding

1. Mix 100 g of **Ambiante Non-Dairy Topping Cream** with matcha powder until well combined.
2. Warm the remaining **Ambiante Non-Dairy Topping Cream** and milk to 60°C, then add the matcha mixture and mix well.
3. Add the gelatine mass and stir until fully dissolved.
4. Sift the mixture to remove any lumps, then fill the baked choux shells about halfway with the matcha pudding mixture.

Vanilla Sponge

Tegral Sponge Gold	250 g
Whole eggs	250 g
Water	63 g
Vegetable oil	63 g

Black Sesame Custard Cream

Cremyvit Classic	150 g
Cold water	420 g
Black sesame paste 100%	40 g

Vanilla Sponge

1. Mix all the ingredients except the vegetable oil in a mixing bowl fitted with a whisk attachment.
2. Mix on low speed for 1 minute until well combined, then increase to high speed and whisk for 3–4 minutes until a fluffy batter forms. (Specific gravity: 38–40/100g)
3. Reduce to low speed, slowly add the vegetable oil, and mix for 1–2 minutes until fully incorporated. (Specific gravity: 42–45/100g)
4. Spread the batter onto a baking tray lined with parchment paper to a thickness of about 1 cm.
5. Bake in a deck oven.

⌚ 12-15 min ▶ Oven Type: Deck

🔥 Top Temperature: 200°C

🔥 Bottom Temperature: 170°C

🔒 Closed Damped

Black Sesame Custard Cream

1. Mix **Cremyvit Classic** and cold water together until well combined. Then rest for 4-5 minutes.
2. Mix again until smooth and silky texture, add black sesame paste 100% and mix well.
3. Assemble on the choux.

Assembling

1. Cut off about ¼ from the top of the baked choux.
2. Fill the choux shells about halfway with the matcha pudding mixture, then allow it to set in the chiller.
3. Cut the vanilla sponge using a round cutter, making it slightly smaller than the choux.
4. Place the vanilla sponge on top of the matcha pudding, then fill with black sesame custard cream until full, allowing it to slightly overflow.
5. Sprinkle brown sugar over the surface of the black sesame custard cream, then torch until nicely caramelized and golden brown.
6. Finish with a touch of gold leaf.



INGREDIENTS

Matcha Cookie

Unsalted butter	128 g
Icing sugar	120 g
Egg whites	128 g
All-purpose flour	120 g
Ground almond	40 g
Matcha powder	10 g

Hojicha Namelaka

Belcolade Selection Blanc Cacao-trace	170 g
Milk	100 g
Cream	200 g
Hojicha powder	8 g
Gelatine mass (1:5)	20 g

Hojicha Chocolate Coating

Belcolade Selection Lait Cacao-trace	100 g
Cocoa butter	100 g
Hojicha powder	8 g

WORKING METHOD

Matcha Cookie

1. Mix the unsalted butter and icing sugar until just creamy.
2. Add the egg whites and continue mixing until well combined.
3. Add the dry ingredients and mix until fully incorporated.
4. Using a square Shiroi Koibito mould, spread the batter evenly onto a baking tray lined with a silicone mat.
5. Bake in a convection oven.

⌚ 9-10 min ▶ Oven Type: Convection

🔥 Top Temperature: 150°C

🔥 Bottom Temperature: 150°C

Hojicha Namelaka

1. Melt **Belcolade Selection Blanc Cacao-trace** with hojicha powder.
2. Warm the milk and cream to 70°C, add into the hojicha chocolate and mix well, followed by gelatine mass and mix well.
3. Pour it onto the desired tray or container, the mixture is about 1cm thick.
4. Keep it in the freezer for 2-3 hours.
5. Cut the hojicha namelaka in frozen, 3cm X 3cm.

Hojicha Chocolate Coating

1. Melt all ingredients together.
2. Dip the frozen hojicha namelaka with the coating.
3. Assemble the hojicha namelaka with 2 pieces of matcha cookies.



Matcha Strawberry Castella Cake

INGREDIENTS

Matcha Castella Cake

Tegral QQ Castella Cake	340 g
Tegral Sponge Gold	140 g
Matcha powder	20 g
Whole eggs	250 g
Water	65 g
Vegetable oil	50 g
Honey	30 g

Strawberry Castella Cake

Tegral QQ Castella Cake	350 g
Tegral Sponge Gold	150 g
Classic Strawberry CL	90 g
Whole eggs	250 g
Water	65 g
Vegetable oil	50 g
Red food coloring	Q.S.

WORKING METHOD

Matcha Castella Cake

1. Mix all the ingredients except the vegetable oil in a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until well combined, then increase to high speed and whisk for 5-6 minutes until a fluffy batter forms. (Specific gravity: 63-68/100g)
3. Reduce to low speed, slowly add the vegetable oil, and mix for 1-2 minutes until fully incorporated. (Specific gravity: 68-70/100g)
4. Spread the batter onto a baking tin lined with parchment paper to a thickness of about 2 cm.
5. Then followed by the strawberry castella cake batter on top of the matcha castella cake batter.

Strawberry Castella Cake

1. Mix all the ingredients except the vegetable oil in a mixing bowl fitted with a paddle attachment.
2. Mix on low speed for 1 minute until well combined, then increase to high speed and mix for 5-6 minutes until a fluffy batter forms. (Specific gravity: 63-65/100 g)
3. Reduce to low speed, slowly add the vegetable oil, and mix for 1-2 minutes until fully incorporated. (Specific gravity: 65-68/100 g)
4. Spread the batter evenly on top of the matcha castella cake batter.
5. Bake in a deck oven with a rack placed underneath.

⌚ 1 hour and 30 min ▶ Oven Type: Deck

🔥 Top Temperature: 160°C

🔥 Bottom Temperature: 150°C

🔒 Closed Damped



INGREDIENTS

Belgian Chocolate Madeleine

Tegral Satin Creme Cake Belgian Chocolate	500 g
Whole eggs	200 g
Water	100 g
Unsalted butter	200 g

Mochi

Glutinous rice flour	75 g
Corn starch	10 g
Icing sugar	23 g
Milk	150 g
Corn syrup	10 g
Unsalted butter	15 g

WORKING METHOD

Belgian Chocolate Madeleine

1. In a mixing bowl fitted with a paddle attachment, soften the unsalted butter.
2. Add the **Tegral Satin Creme Cake Belgian Chocolate** mix and combine well.
3. Add the whole eggs and water, then continue mixing for 1–2 minutes until a homogeneous batter forms.
4. Prepare a silicone madeleine mould and spray it with an oil coating.
5. Pipe approximately 35–40g of batter into each madeleine mould cavity.
6. Bake in a convection oven.

🕒 9-10 min ▶ Oven Type: Convection

🔥 Top Temperature: 210°C

🔥 Bottom Temperature: 210°C

🔒 Closed Damped

Mochi

1. Mix all the ingredients except the unsalted butter together until well combined.
2. Stiff the batter, pour it into a ceramic bowl then cover with cling film.
3. Steam for 12–16 minutes, until the center of the dough is fully cooked.
4. Remove from the steamer, add the unsalted butter, and incorporate well using a mixing bowl fitted with a paddle attachment.
5. Mix on low speed for 2–4 minutes, then increase to high speed and mix for another 3–4 minutes until the mochi becomes soft and elastic.
6. Allow to cool, then store in the freezer.
7. Before use, thaw it in the chiller one day in advance.

Dark Chocolate Square

Belcolade Selection Noir Cacao-trace	120 g
Carat Dark	180 g

Dark Chocolate Square

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1. Melt chocolate together.
 2. Spread it around 3mm on a parchment paper.
 3. Allow it to set, then cut the chocolate 4cm x 6.5cm.

Assembling

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1. Trim the bottom of the madeleine slightly, then assemble with approximately 2–3 g of mochi and one square of dark chocolate.
 2. Top with another madeleine to complete the assembly.