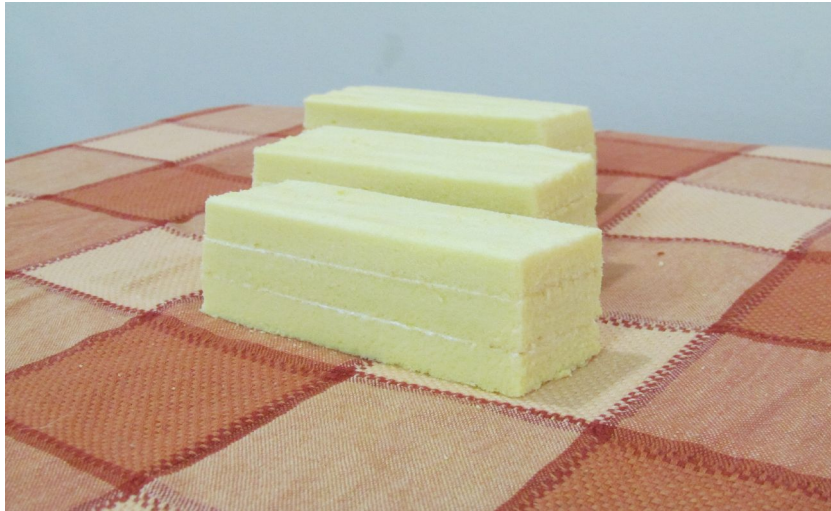


Recipe Sheet

Code Number: ABM/PRS/017
Name: Japan & Taiwan style sponge cake
Statement: Moist cake with Japan & Taiwan Style Cake texture using AB Mauri Pinnacle Sponge mix 80, Mauri Butter and Pinnacle super sponge.



Recipe	
A. EGGS	1000g
B. AB MAURI Pinnacle Sponge Mix 80	800g
C. AB MAURI Super Sponge	50g
D. UHT Milk	136g
AB MAURI Butter	56g
Corn Oil	116g
Total Weight	2158g

Process:
1. Assemble all ingredients on Group A and put into the mixing bowl (use whisk)
2. Mix on low speed (1 st) for 30 second and add group B change to high speed (3 rd) And mix for 5 minutes. Add in Group C and further mix for another 5 minutes using High speed (3 rd).
3. Double boil group D until it reach 80°C and add in the above mixture
Bake @ 190°C for 12 to 13 minutes (for Swiss Roll)
Using AB Mauri NDWC for topping and filling.

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