



RECIPES

PANDAN CHIFFON CAKE



INGREDIENTS

240g	Prima Top Flour
2g	Baking Powder
50g	Pandan Juice
240g	Coconut Milk
1g	Salt
220g	Egg Yolks
75g	Caster Sugar
130g	Corn Oil
6g	Pandan Paste
8 drops	Yellow Colouring
435g	Egg White
2g	Cream of Tartar
250g	Caster Sugar

PANDAN JUICE

22g	Pandan Leaves
40g	Water
100g	Ice

PROCEDURE

1. Preheat oven to 170°C.
2. Blend the pandan leaves, water and ice together. Using a fine strainer, extract the pandan juice. Set aside.
3. Mix and sift top flour and baking powder. Set aside.
4. Combine the pandan juice, coconut milk, salt, egg yolks, sugar, corn oil, pandan paste and colouring in a separate bowl. Mix until well combined.
5. Add in the flour mixture and mix well.
6. In a clean, oil-free mixing bowl, add in the egg whites, cream of tartar and sugar. Using a balloon whisk, whisk the egg white until stiff peak using high speed.
7. Fold 1/3 of the meringue into the pandan flour mixture by hand using a spatula. Beat it in until just combined.
8. Gently fold the remaining meringue into the egg yolk mixture in 2 batches until no white streaks are seen.
9. Pour the batter into an ungreased 23cm tube pan and bake for 35-40 minutes.
10. If the top of the cake cracks or becomes too brown, place a sheet of aluminum foil over it and continue baking.
11. Once baked, invert the cake and let it cool on a rack. Once cooled completely, unmold the cake carefully using a small flat palette knife.