



RECIPES

ORH-NEE CUPCAKE



INGREDIENTS

SPONGE CUPCAKE

260g	Prima Sponge Cake Mix
4 nos	Eggs
1 tsp	Vanilla Extract
220g	Melted Butter

YAM PASTE (ORH-NEE)

300g	Yam (Taro)
4 tbsp	Sugar
30ml	Vegetable Oil

COCONUT CREAM

100g	Thick Coconut Milk / Coconut Cream
2 tsp	Sugar
¼ tsp	Salt

PROCEDURE

SPONGE CUPCAKE

1. In a mixing bowl, whisk Prima Sponge Cake Mix, eggs and vanilla extract on maximum speed for 7-10 minutes until the batter turns pale yellow, fluffy and thick.
2. Reduce to speed 1 and gradually pour in melted butter. Gently fold with a spatula until the butter is evenly mixed.
3. Fill the cupcake liners with batter until $\frac{3}{4}$ full and bake at 200°C for about 15-20 minutes.
4. Set aside and let the cupcakes cool completely.

YAM PASTE (ORH-NEE)

1. Steam the yam for 20 minutes and mash until fine.
2. Heat vegetable oil in a wok, add in mashed yam and stir-fry until a smooth paste is formed.
3. Add sugar to taste. Set aside.

Tips: If the yam paste is too thick, add water until desired consistency. The paste should be stir-fried until it does not stick to the base of the wok.

COCONUT CREAM

1. Mix coconut cream ingredients and heat over a saucepan. Set aside.

ASSEMBLE

1. Add yam paste on top of the cupcake as desired.
 2. Add a teaspoon dollop of coconut cream on top of the yam paste and ready to serve.
- Tips: Cake is done when skewer stick inserted in centre comes out clean.*