



RECIPES

STRAWBERRY YOGHURT CHIFFON CAKE



INGREDIENTS

255g	Prima Top Flour
3g	Baking Powder
255g	Yoghurt
180g	Egg Yolks
130g	Corn Oil
8g	Strawberry Paste
70g	Caster Sugar
50g	Water
435g	Egg White
2g	Cream of Tartar
270g	Caster Sugar

PROCEDURE

1. Preheat oven to 170°C.
2. Mix and sift top flour and baking powder. Set aside.
3. Combine the yoghurt, egg yolks, corn oil, strawberry paste, sugar and water in a separate bowl. Mix until well combined.
4. Add in the flour mixture and mix well.
5. In a clean, oil-free mixing bowl, add in the egg white, cream of tartar and sugar. Using a balloon whisk, whisk the egg white until stiff peak using high speed.
6. Fold 1/3 of the meringue into the strawberry flour mixture by hand using a spatula. Beat it in until just combined.
7. Gently fold the remaining meringue into the egg yolk mixture in 2 batches until no white streaks are seen.
8. Pour the batter into an ungreased 23cm tube pan and bake for 35-40 minutes.
9. If the top of the cake cracks or becomes too brown, place a sheet of aluminum foil over it and continue baking.
10. 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.