

# Taro Sponge Cake

A Cooperation of



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## Ingredients:

### Cake Part:

4 pcs	eggs
50 g	sugar (for egg whites)
10 g	sugar (for egg yolks)
100 g	cake flour
55 g	milk
45 g	vegetable oil

### Filling Part:

200 g	taro
40 g	purple sweet potato
50 g	fresh cream
20 g	sugar

## Workflow:

1. Separate egg whites and egg yolks. Mix egg yolks with 10g of sugar until well combined.
2. Beat sugar and egg whites until stiff peaks form.
3. Mix egg yolk batter with egg white foam until evenly combined. Sift in cake flour and mix well.
4. Heat milk and oil to 60°C, then mix with the batter until smooth.
5. Pour the batter into a 28x28 cm baking pan, smooth the surface with a spatula, and eliminate air bubbles. Use PerfectBake+ to bake until fully cooked. Select “Bake Sensor” → “Cake” → “Cakes on Baking tray” from the menu.
6. For the filling, steam taro and purple sweet potato until cooked. While still hot, add sugar and fresh cream, mix well, and let it cool. Slice and spread the taro cream filling between cake layers.

## Setting procedure:

Select “Bake Sensor” → “Cake” → “Cakes on Baking tray” from the menu. The steam oven will automatically detect and adjust the baking process. From now on, everything is automated. When the cake is done, the steam oven will notify you through the HomeConnect mobile app and automatically turn off.

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