

Butterfly Pea Flower Basque Cake (6 inches)



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Ingredients:

Basque Part:

250 g Cream cheese

150 g Fresh cream

2 pcs Eggs

1 pcs Egg yolk

50 g Sugar

10 g Cornstarch

8 g Butterfly pea flower powder

Oreo Butter:

200 g Fresh cream

25 g Crushed Oreo cookies

20 g Sugar

A pinch of sea salt

Workflow:

1. Soften the cream cheese at room temperature and beat until smooth.
2. Add sugar and egg yolk, mix well, then add two whole eggs and mix.
3. Add fresh cream, sift in cornstarch and butterfly pea flower powder, and mix well.
4. Pour the mixture into a baking mold lined with parchment paper and bake at 220°C with 4D HotAir for 30 minutes.
5. After baking, refrigerate for at least 4 hours.
6. After refrigeration, remove the parchment paper, mix and whip the Oreo butter part, then spread it on the surface of the Basque cake.

Setting procedure:

Bake at 220°C with 4D HotAir for 30 minutes.

4D HotAir

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