

Two-tone matcha roll cake



A Cooperation of



BOSCH

ABC
Cooking Studio

Invented for life

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Ingredients:

Match cake

45g Egg white

30g Sugar

30g Egg yolk

15g Sugar

40g Cake flour

2 tsp Matcha powder

20g Vegetable oil

20g Milk

Two tone cream

60g Cream cheese

150g Whipping cream

30g Sugar

1 tbsp Match powder

Matcha syrup

15cc Syrup

5cc Matcha liqueur

Workflow:

Making cream

1. Put cream cheese and sugar in a bowl, then whisk until the mixture turns smooth.
2. Add whipping cream into a bowl at three times, and whisk until a stiff peak forms.
3. Divide the cream into 2 portions. Add matcha powder into one of the cream and mix well.

Match cake

1. Place the egg yolk in a bowl. Add sugar and whisk until the mixture turns slightly white.
2. Add milk and vegetable oil and stir well.
3. Add sifted cake flour and matcha powder, then fold with spatula until evenly. Then set aside.
4. Add egg white into another bowl, then whisk until bubbles start to form.
5. Add 1/2 amount of sugar, and whisk until until peak forms. Add another half of sugar and whip until stiff peak forms.
6. Add whisked egg white into the batter of step for three times, and fold evenly everytime.
7. Pour the mixed batter into the 18x21cm paper mold, use scraper to spread the batter from the center to 4 corners.

8. Gently tap the tray on countertop to remove the air bubbles and bake with 4D HotAir at 180°C for 12- 15 mins.
9. Turn over the matcha cake. Remove baking sheet and replace with a new one. Turn over again.
10. Cut one side of the matcha cake end off for 1cm diagonally.
11. Brush the matcha syrup onto the cake.
12. Spread the original cream at bottom then put the match cream on top but leave the ending edge 1cm.
13. Roll the cake from the front. Chill in refrigerator for 10 mins.
14. Take out the roll cake and cut both ends off.

Setting procedure:

4D HotAir 180°C

Cooking time: 12-15 mins

4D HotAir

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