

MANGO CHAROTTE CAKE

Product Code

产品代号

Ingredients

制作材料

Vanilla Sponge

8185	“Red Man” Super Sponge Cake Mix	“红人” 超级海绵蛋糕预拌粉	400 grams
	Egg	蛋	80 nos
	Water	水	80 ml

Chocolate Sponge

1258	“Red Man” Chocoalte Sponge Cake Mix	“红人” 朱古力海绵蛋糕预拌粉	150 grams
	Egg	蛋	3 nos
	Water	水	35 ml (3 ½ tbsp)

Fillings :

1917	Whipping Cream (dairy)	鲜奶油	400 grams
9210	“Red Man” Mango Puree	“红人” 芒果酱	200 grams
	Warm Water	温水	50 grams
10722	“Red Man” Mousse Cake Powder – Neutral	“红人” 天然慕斯蛋糕粉	100 grams
1121	“Red Man” Mango Flavour	“红人” 芒果香精	½ tsp
	Fresh Mango (diced)	新鲜芒果碎	2 nos
	Fresh Mango	新鲜芒果	1 nos (for decoration)

METHOD 制作方法：

- Whisk Super Sponge Cake Mix, Eggs and Water together till spongy.
将超级海绵蛋糕预拌粉, 蛋和水打至海绵状。
- Pour half of the batter into a 9” round mould and the other half on the 13 x 15 inch rectangle tray.
将一半面糊倒入一个9寸的圆形模内, 另外一半倒入13 x 15寸的长方形烤盘内。
- Whisk the Chocolate Sponge Cake Mix, Eggs and Water together till spongy.
将朱古力海绵蛋糕预拌粉, 蛋和水打至海绵状。
- Pipe the Chocolate Sponge batter into Vanilla Sponge batter that was on rectangle tray.
将朱古力面糊按入长方形的香草面团模内。
- Bake the round Sponge Cake at 180°C for 30-35 minutes.
以180°C烘烤圆形蛋糕模30-35分钟。
- Bake the Black and White Swiss Roll sponge at 210°C for 8-10 minutes.
以210°C烘烤黑白瑞士卷海绵蛋糕8-10分钟。
- Leave the cakes to cool.
放置一边冷却。
- Cut the round Sponge Cake into 2 pieces slice and the black & white Swiss Roll to a height of 2 inches.
将圆形蛋糕切成2片, 黑白蛋糕切成2寸高。
- Use the Swiss Roll Surround the side of the cake ring..
将瑞士蛋糕卷将蛋糕模周围围住。
- Bottom put 1 layer sponge and arrange half of the diced fresh Mango.
底部铺上一层海绵蛋糕和排上一半的新鲜芒果。
- Mix the Neutral Mousse Powder and warm Water together.
将天然慕斯粉与温水混合均匀。

Mango Charlotte Cake

12. Whisk up the whipping Cream, add into the Mousse mixture.
将奶油打起，加入慕斯混合物。
13. The half Mango diced mix with Mousse Filling together.
半份芒果碎与慕斯馅料混合在一起。
14. The half mixture pour onto the cake, and cover with 2nd layer Sponge Cake and pour the remainder mixture on top.
将一半馅料倒在蛋糕上，以第二层海绵蛋糕盖住并倒入其余馅料。
15. Keep in fridge, after cooling decorate with Whip Topping, Fresh Mango and Cherries.
放入冰厨，待冷却后以鲜奶油，新鲜芒果与樱桃加以装饰。