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preparation time

1 hour



cooking time

15-20 mins



Cream Cheese Filling

- Cream Cheese 400g
- Icing Sugar 90g
- Milk 40g
- Lemon Zest as needed
- Lemon Juice 15g
(according to personal preference)



- 1 Beat cream cheese until soft and smooth.
- 2 Add in icing sugar and mix well.
- 3 Gradually add in the milk until it is well incorporated.
- 4 Add in lemon zest and lemon juice. Chill it.

Pandan Roll Cake

- Egg 4 nos
- Sugar 100g
- Cake Flour 100g
-  **PANDAN EMULCO** 15g
- Melted Butter 25g

- 1 Preheat oven to 180°C.
- 2 Line square mould with parchment paper.
- 3 Whisk egg, sugar and **GREEN HOUSE PANDAN EMULCO** for 10 minutes until fluffy.
- 4 Sieve the cake flour into the mixture and fold till well combined. Then add in the melted butter.
- 5 Bake it for about 12 minutes at 180°C.
- 6 Roll it and secure with cling wrap.
- 7 Chill it for 30 minutes. Trim off the end and ready to serve.

Tips

Do not overfold the mixture to avoid collapse. Add in the emulco when whisking the egg to prepare an even mixture. Directly spread the filling when cake is warm so it's easier to roll.