

Nasi Lemak Chiffon Cake

✓ Chiffon

Corn Oil	36	g
Water	35	g
Egg Yolk	75	g
Cake Flour	65	g
Corn Flour	5	g
Baking Powder	1	g
Egg White	145	g
Cream of Tartar	2	g
Caster Sugar	72	g
GH Pandan Curry Emulco	9	g



1
2
3

Preparation Time:

1 hour

Baking Time:

25 minutes

Makes 1 nos

Directions:

Chiffon Cake

1. Preheat oven to 180°C. Mix the corn oil, water, egg yolk and **GH Pandan Curry Emulco** in the bowl.
2. In another bowl, sift in the cake flour, corn flour and baking powder. Fold the flour mixture into egg mixture.
3. Whisk the egg white, cream of tartar and caster sugar to form soft peak meringue.
4. Fold the meringue into the egg mixture. Pour into chiffon mould.
5. Bake at 180°C for 25 minutes or until it cooked. Take out from the oven, upside down the chiffon and let it cool down on a wire rack. Then, remove from the mould. Set aside for later use.

Green House Ingredient Sdn. Bhd.

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✓ Pandan Curry Cream

Topping Cream	100	g
GH Pandan Curry Emulco	2	g

✓ Vanilla Cream

Topping Cream	100	g
GH Vanilla Flavour	1	g

✓ Garnish

Fried Anchovies	AN	
Peanut	AN	
Hard Boiled Egg	¼	nos
Chili Powder	5	g

Pandan Curry Cream

1. Pour the topping cream and **GH Pandan Curry Emulco** into mixing bowl.
2. Whip it until hard peak.
3. Coat the cream onto the chiffon cake. Set aside.

Vanilla Cream

1. Pour the topping cream and **GH Vanilla Flavour** into a bowl. Use hand whisk to whip the cream till 60%.
2. Then, place into a piping bag. Drip on the side of chiffon cake.

Garnish

1. Garnish with fried anchovies and peanut.
2. Sift some chili powder on top of the cake.
3. Last, place the hard-boiled egg onto the cake. Serve well.

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