

Japanese Melon Cake

by Green House





Preparation time

45 mins



Cooking time

15 mins



Ingredients

Japanese Melon Sponge Cake

- Unsalted Butter 36g
- Milk 54g
- Honey 7g
- Egg Yolk 108g
- Egg White 143g
- Sugar 87g
- Cake Flour 69g
- **Green JAPANESE MELON**
House EMULCO 10g

Mascarpone Chatilly Cream

- Mascarpone Cheese 75g
- Caster Sugar 30g
- Whipping Cream 300g
- Melon Fruit





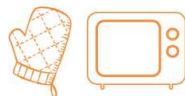
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Instructions

Japanese Melon Sponge Cake

- 1 Warm up the unsalted butter, milk and honey, stir until well combined.
- 2 Double boil the egg yolk, beat it until smooth
- 3 Next, beat the egg white and add in sugar until fluffy then add in the warm egg yolk and mix until well combined.
- 4 Add in cake flour and melted mixture, and mixed it well.
- 5 Add in **GREEN HOUSE JAPANESE MELON EMULCO** respectively, mix until well combined.
- 6 Pour the japanese melon batter into the cake tin and bake at 180°C for 15 minutes.
- 7 After baked, leave it cool aside. Then, cut the top of the cake.

Mascarpone Chantilly Cream

- 1 Mix in whipping cream, mascarpone cheese and caster sugar together, beat it until hard peak.

Place the japanese melon sponge cake, then spread the mascarpone chatilly cream with diced melon fruit, layer by layer. Repeat the step til the 3 piece of japanese melon sponge cake. Last but not least, put the melon fruit, mascarpone chatilly cream and oregano leaves as a garnishing.

Chill for 30 minutes and you're ready to eat.

Bon Appétit!