

Chiffon cake

Cuisine: German

Food category: Pastry



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Program steps

Preheating: 170 °C

1	Cake	Hot air	100 %	Termination by time	00:20	hh:mm	150 °C	+ 60 %	X
2		Hot air	0 %	Termination by time	00:25	hh:mm	140 °C	+ 70 %	X
3	Baiser	Hot air	0 %	Termination by time	03:00	hh:mm	60 °C	+ 50 %	X

Ingredients - number of portions - 10

Name	Value	Unit
egg yolk	6	pcs
granulated sugar	70	g
hazelnut oil	80	ml
vanilla powder	1	g
whipped cream 33%	100	g
plain wheat flour	120	g
salt	1	g
baking powder	3	g

Name	Value	Unit
white	8	pcs
pure tartar	2	g
powdered sugar	90	g

Name	Value	Unit
white	4	pcs
salt	1	pcs
powdered sugar	200	g
lime juice	5	ml
guar gum	5	g

Name	Value	Unit
berry jelly	200	g
fresh wild berries	100	g
mint	10	pcs

Directions

Egg mixture: Beat the sugar with the egg yolks, then add the liquids and mix well, then fold in the sifted flours. Egg whites: Beat egg whites with cream of tartar to 80%. Then carefully fold in the sifted powdered sugar and continue whipping so that the resulting egg whites are firm and stable. Carefully fold the egg white mixture into the egg mixture. First fold in 1/3 of the egg whites, then carefully fold in the remaining mixture. Pour the dough into a chiffon cake baking pan and then bake. Preheat the combi steamer to 170°C.

1st step: bake in hot air mode for 20 minutes at 150°C with 60% fan speed

2nd step: bake in hot air mode for 25 minutes at 140°C with 70% fan speed and the vapor flap open. Allow to cool slightly, then turn out of the chiffon cake baking pan onto a wire rack and allow to cool further. Meringue: First beat the egg whites to 80%, then continue to beat with salt and lime juice, in the meantime carefully add the sifted powdered sugar, and finally fold in the guar gum. Using a spoon, place the meringue on a baking tray lined with a baking mat and bake in the combination steamer as follows: 60°C in hot air mode with the steam flap open and a fan speed of 50% with the fan wheel switched on for 3 hours. Then remove it from the combi steamer and let it cool down. Icing: Mix everything together with a hand mixer. To serve: Spread the icing on the chiffon cake, top with some berry jelly and cover with the slightly crumbled meringue. Decorate with fresh mint leaves and berries.

Name	Value	Unit
mascarpone	115	g
coconut fat	60	g
powdered sugar	190	g
lemon juice	10	ml

Nutrition and allergens	
Allergens: 1, 3, 7 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	413.5 kJ
Carbohydrate	68.7 g
Fat	14.2 g
Protein	2.1 g
Water	0 g