

TARO CHIZ LAYER CAKE



INGREDIENTS

- A. 22 egg yolks
4 white eggs (total 500 gr)
250 gr sugar
- B. 130 gr medium protein flour
20 gr milk powder
- C. 20 gr cake emulsifier
- D. 150 gr PROCHIZ Spreadable
80 gr margarine + 80 gr
butter
5 gr taro paste
Mix them evenly

BAKING METHOD

1. Mix all ingredients A until it improves and thick, then put ingredients B and stir evenly
2. Put ingredients C and stir until it improves and thick
3. Put ingredients D, stir evenly
4. Pour the batter to the baking pan which has been polished by white fat and covered with baking paper
5. Bake with oven heat of 180C for 20 - 25 minutes
6. After it is perfectly baked and cooler, polish it with cheese buttercream and make a layer