

Green Tea Chiffon Cake



Created on December 1, 2018

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Chiffon means silk.

This cakes features a silky, smooth taste and a refreshing matcha green tea.

Tip: Please add more green tea to emphasize the deep green color.

Ingredients for 1 21cm cake	Amounts	Instructions
<p>A</p> <ul style="list-style-type: none"> Cake flour Baking powder Salt Egg yolk Egg white Granulated sugar <p>MT-21</p> <p>B</p> <ul style="list-style-type: none"> Salad oil Water <p>Ornamental whipping cream (Topping with blueberry or cranberry)</p>	<p>100g</p> <p>4.5g</p> <p>0.5g</p> <p>54g</p> <p>128g</p> <p>100 g (50g + 50g)</p> <p>10g</p> <p>52g</p> <p>67g</p> <p>As needed</p>	<p>① Add A ingredients together and mix with MT-21.</p> <p>② Add half the sugar to egg yolk and stir until it becomes whitish, then add B, salad oil and water, in order and mix well.</p> <p>① Mix well.</p> <p>③ Foam the egg white well, add the rest of the sugar and make it even harder into a meringue. Add the meringue to ② mixture and fluff.</p> <p>④ Pour into molds, tap the bottom lightly 2 to 3 times, remove air and bake in an oven at 170-180 °C for 35-40 minutes. Let stand upside down on the bottom of the glass and let it cool as you bake.</p> <p>⑤ When the cake cools down, paint whisk cream for decoration.</p>