

JAPANESE SOUFFLÉ PANCAKE WITH YUZU SAUCE

METHOD

- 01 Mix Yuzu honey and water well. Set aside.
- 02 Separate egg yolk and egg white.
- 03 Mix milk, egg yolk and cake flour well. Set aside.
- 04 Add the sugar to egg white, whip up until completely firm.
- 05 Mix the egg yolk mixture to the whipped egg white gently, then put into a piping bag.
- 06 Preheat Miele Oven including the tray at 250°C with "Moisture Plus"* function and set to release 1 burst of steam manually. Prepare 100ml of water and pull out the water intake pipe to absorb the water.
- 07 Brush butter on the preheated tray. Pipe the mixture on the tray into a round shape of 2 inches height and 4 inches width.
- 08 Put back into the oven and press the burst of steam button to release the moistures. Bake for 3 minutes, then turn over to bake for another 1 minute.
- 09 When done, spoon the yuzu sauce on top. Ready to serve hot.

INGREDIENTS

Cake Flour	54 g
Baking Powder	4 g
Sugar	24 g
Milk	15 ml
Egg	2 pc
Yuzu Honey	2 tbsp
Hot Water	1 tbsp

* "Moisture Plus" function: Subject to selective Miele built-in oven model. Activate "Moisture Plus" function, then follow the instructions for steam injection during roasting or baking.



Tips

- Gently fold in the egg yolk mixture into the egg white through 2-3 batches to avoid breaking the air bubbles of the cake batter and ensure the pancake will not collapse after baking.
- By applying the "Moisture Plus" function, the oven will release bursts of steam during the baking process, so the pan cake will rise better for a fluffy texture.

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25 mins



2 persons

日式梳乎里班戟配柚子汁

做法

- 01 柚子蜜及熱水拌勻，備用。
- 02 將蛋黃及蛋白分離。
- 03 把奶、蛋黃及低筋面粉拌勻，備用。
- 04 將糖加入蛋白，打發至企身。
- 05 將蛋黃溶液加入已打起之蛋白，輕力拌勻，再放入唧袋。
- 06 選用「加濕」*功能，以攝氏250度預熱Miele焗爐和焗盤，同時選擇手動加濕1次，並預備100毫升水讓喉管吸水。
- 07 在已預熱的焗盤上塗上牛油，然後將混合物唧在焗盤上，至大約2寸高、4寸闊。
- 08 將焗盤放入焗爐，按下加濕按鈕，焗3分鐘，完成後反轉再焗1分鐘。
- 09 完成後取出，淋上柚子汁即可享用。

材料

低筋麵粉	54克
泡打粉	4克
糖	24克
奶	15毫升
蛋	2隻
柚子蜜	2湯匙
熱水	1湯匙

* 「加濕」功能只限於部份Miele嵌入式焗爐。啟動「加濕」功能，根據焗爐指示注水，於烤焗時噴灑蒸氣。

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- 分開2-3次混合蛋黃溶液及蛋白，並盡量輕力拌勻，可避免將麵糊中的空氣排走，形成塌陷。
- 利用「加濕」功能在烤焗時噴灑蒸氣，令班戟有更佳膨脹效果，更鬆軟。



25 分鐘



2 人份