

TAIWAN-STYLE CASTELLA CAKE WITH BLACK SESAME CREAM

METHOD

- 01 Whip the cream until it starts thickening and stays soft. Add the caster sugar and grinded black sesame. Mix well to make the black sesame cream. Set aside in the fridge.
- 02 Start making the cake. In a pot, heat up the vegetable oil with medium heat to 90°C. Stir in the cake flour, then add in milk and stir thoroughly. Next, add in egg yolk, salt and lemon juice and stir well. Set aside.
- 03 In another clean and dry bowl, mix the caster sugar into egg white and beat until stiff peaks form.
- 04 Preheat the Miele Steam Combination Oven to 140°C with “Combination Mode + Conventional Heat” function and moisture set at 15%.
- 05 Add the whipped egg white into the egg yolk batter in 3 batches. Gently fold in until the batter is just incorporated.
- 06 Line the baking mold with parchment paper. Pour the mixture into the mold and smooth the surface with a spatula.
- 07 Put into the preheated Miele Steam Combination oven to bake for 1 hour. When the surface turns golden brown, check the core of the cake with a toothpick to see if any batter is sticking on it. If so, continue to bake and check every 5 mins until the toothpick comes out clean.
- 08 Let the cake cool down a bit afterwards. Serve warm with the black sesame cream.

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INGREDIENTS

Egg Yolk	8 pcs
Egg White	8 pcs
Vegetable Oil	95 g
Cake Flour	105 g
Milk	90 g
Salt	2 g
Caster Sugar	95 g
Lemon Juice	5 g

Black Sesame Cream

Black Sesame (Grinded)	1 tbsp
Caster Sugar	20 g
Cream	150 ml



Tips

- Adjust the amount of caster sugar for making the cake and cream according to personal preferences.
- Do not over- whip the cream. Just thick enough to keep the texture soft and smooth.
- Fold in the egg white gently with care so the air bubbles will not be deflated, resulting in a fluffy and airy cake.
- Combination mode allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the cake in a moisturized cavity. Danger could be avoided by not using a water bath.



1.5 h



4~6 persons

古早味蛋糕拌 黑芝麻忌廉

做法

- 01 將忌廉打發至濃稠，不用完全打發起至企身，加入砂糖及黑芝麻碎拌勻，製成黑芝麻忌廉，放入雪櫃備用。
- 02 開始製作蛋糕。用鍋將菜油加熱至攝氏90度，拌入低筋面粉，再加入牛奶拌勻，最後加入蛋黃、鹽、檸檬汁拌勻，備用。
- 03 準備另一個全乾的容器，將細砂糖加入蛋白，打發起至企身。
- 04 以「組合模式 + 一般加熱」功能預熱Miele蒸焗爐至攝氏140度，濕度設定為15%。
- 05 將已打至企身的蛋白分3次加入蛋黃溶液中，輕力拌至完全均勻。
- 06 在焗模鋪上焗爐紙，倒入混合液，用抹刀將表面抹平滑。
- 07 將焗模放入已預熱的Miele蒸焗爐內焗1小時。當表面呈金黃色時，用牙籤插入蛋糕中心檢查是否有未熟透的粉漿黏附在牙籤上，如有，則可以繼續焗並每5分鐘檢查一次，直至牙籤沒有黏附粉漿。
- 08 完成後，稍為靜置至暖和，伴以黑芝麻忌廉即可享用。

材料

蛋黃	8隻
蛋白	8隻
菜油	95克
低筋面粉	105克
奶	90克
鹽	2克
細砂糖	95克
檸檬汁	5克

黑芝麻忌廉

黑芝麻碎	1湯匙
細砂糖	20克
忌廉	150毫升



貼士

- 可因應喜好調節蛋糕及忌廉中的砂糖份量。
- 忌廉打至濃稠即可，保持軟滑口感。
- 將蛋白加入蛋黃溶液後，請輕力拌均勻，以減少空氣從蛋糕漿中流失，從而保持蛋糕綿密鬆軟。
- 利用Miele蒸焗爐的組合模式，以「蒸焗同步」烹調代替水浴法，烤焗過程全時間注入濕氣，有助熱力均勻傳送至蛋糕，更避免危險。

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1.5 小時



4~6 人份