

**Sweetpea Patisserie x Beauty Exchange
~ Cooking jamming Workshop ~**

***Chocolate Chiffon layered cake with
caramel Bavarian and caramelized banana***

Ingredients:

A: Chocolate chiffon cake:

- ✚ 2 egg yolks
- ✚ 62.5 ml water
- ✚ 38 ml oil (preferably mild in flavor, light extra virgin olive oil would be great)
- ✚ 65 g cake flour, sifted
- ✚ 17 g cocoa powder
- ✚ 3.5ml baking powder
- ✚ 1/16 tsp. baking soda
- ✚ 1/8 tsp. salt
- ✚ 75 g caster sugar (granulate sugar works just fine)
- ✚ 3 small egg whites (keep chilled in fridge)

B: Caramel Bavarian mousse: (team of 2)

- ✚ 100g granulated sugar
- ✚ 1/3 cup whipping cream
- ✚ 1/12 vanilla bean
- ✚ 1/8 tsp. salt
- ✚ 3/8 tsp. fresh lemon juice
- ✚ 2 egg yolks
- ✚ 10g sugar
- ✚ 1/3 cup milk
- ✚ 2 gelatin sheets
- ✚ 1 1/2 cup whipping cream

How to:

For chocolate chiffon cake: (preheat oven to 150C)

1. Mix the sifted flour, cocoa powder, baking powder, baking soda, salt and sugar in a mixing bowl by giving them a quick stir with your whisk.
2. In another mixing bowl, whisk the egg yolks just enough to break them, whisk in the water, and whisk in the oil by pouring a thin stream of the oil



- into the yolk mixture so it absorb the fat added in, just like make an emulsion.
3. Whip your well chilled egg whites with your electric mixer until you get a bowl of glossy smooth cloud with very fine air bubbles, it should hold firm peaks.
 4. Make a well in the center of the dry mixture from step 1, pour in the egg mixture from step 2, mix until just combined.
 5. Gently and carefully pour the mixture from step 4 onto the surface of the stiff peaked egg whites, use a large rubber spatula or large metal spoon to fold them together. Fold quickly but gently, in a motion of figure 8, to void deflating the meringue.
 6. Carefully pour the batter into your cake mold, put into the preheated oven and bake for about 45-50 minutes. Do not open the oven to check on the cake, (I know sometimes it's tempting,) but the first 20 minutes of the baking time is crucial for the cake to properly rise. So, wait, be patient.
 7. Bake for about 25 minutes or until it is golden brown and springs back when gently pressed.
 8. Immediately place the cake up side down on a cooling rack to cool. Then carefully unmold.

B: Burnt caramel Bavarian:

1. Make caramel first: heat sugar over low heat until dissolved, turn heat to high until golden, swirl often for even cooking.
2. Add warmed cream to caramel, it will fizz up. Continue to cook until smooth and add in salt, vanilla seeds and stir in lemon juice. Let it cool.
3. Place egg yolks with 10g sugar and milk in a mixing bowl over a pot of simmering water, keep whisking until mixture is thick and forms ribbon. Add in the softened gelatin sheets, whisk to dissolve. This is pate bombe.
4. Combine the pate bombe with cooled caramel.
5. Whip up 1 1/2 cup cream to soft peak over a bowl of ice cubes. Fold the whipped cream into the mixture in step 4.



C: Crème Chantilly:

Whip up the cream with the sugar to soft peak, keep chilled.

***For caramelized banana:**

1. Sprinkle sugar generously on top of sliced bananas. Lay them flat on parchment paper.
2. Broil the slices on the top tier of the oven until sugar gets caramelized.

To assemble:

1. Split the cake into 3 slices, spread half of the caramel Bavarian onto the layer. Cover with the 2nd layer of cake, then the rest of the Bavarian. Top with the last slice of cake.
2. Frost with crème Chantilly and garnish with caramelized banana slices.

~~Bon Appetite!!~~