

**Sweetpea Patisserie x Lady Qooza  
~ Cooking jamming Workshop ~**

**Japanese Green Tea Chiffon Cake with Cream Chantilly**

Ingredients:

**A: Green tea chiffon cake:**

- ✚ 2 egg yolks
- ✚ 50 ml water
- ✚ 30 ml oil (preferably mild in flavor, light extra virgin olive oil would be great)
- ✚ 67 g cake flour, sifted
- ✚ 5 g (2.5 tsp.) Matcha
- ✚ 1/2 Tbs. baking powder
- ✚ 1/4 tsp. salt
- ✚ 130 g caster sugar (granulate sugar works just fine )
- ✚ 3 small egg whites (keep chilled in fridge)

**B: Cream Chantilly:**

- ✚ 100 ml whipping cream
- ✚ 2g (1 tsp.) Matcha
- ✚ 2 tsp. icing sugar

**How to: (preheat oven to 150C)**

1. Mix the sifted flour, Matcha powder, baking powder, 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.



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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 chiffon cake mold, put into the preheated oven and bake for about 45-50 minutes. Don't 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's golden brown and springs back if it's gently pressed.
8. Immediately hang your cake (still in its mold) up side down to cool. To unmold, run a sharp knife around the outer edge of the pan and insert the knife against the bottom to loosen it, finally run around the inner circle.
9. Make the frosting: whip the well chilled cream and green tea/cream mixture with the sugar until it mounds up softly—that's a little before getting the soft peak—whipped cream will set upon sitting, so don't whip it too stiff, and certainly you don't want to over whip it and turn it into butter.
10. Decorate the cake with the green tea frosting, and dust with more Matcha powder to top it off

*~~Bon Appetite!!~~*