



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

Beautiful Rose atop Cupcakes

Ingredients:

A: Bittersweet chocolate chiffon cupcakes:

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: Vanilla buttercream (team of 2):

5 large egg whites (30g each–total 150g)
1 cup plus 2 tsp superfine granulated sugar
1 pound (4 sticks) unsalted butter, softened, cut into cubes
2 tsp pure vanilla extract
Pinch of salt

How to:

A. For the cupcakes: (Preheat the oven to 325F/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.



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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 spoon the batter into your baking cups, put into the preheated oven and bake for about 25 minutes or until it springs back when gently pressed.
7. Let cool completely before frosting with buttercream.

B. For the buttercream:

1. Bring a pot of water to a simmer, place the egg whites, sugar and salt in a heat proof mixing bowl, which can rest securely on the rim of the pot without water touching the bottom of the mixing bowl. Whisk the whites over the simmering water using a balloon whisk until it's very hot to the touch, about 120F.
2. Take the mixing bowl off the heat, continue to whisk using an electric mixer at high speed for about 10 minutes until it holds glossy stiff peaks.
3. Start to add the diced soft butter into the whipped egg whites (meringue), one spoonful at a time, at the lowest speed, until all the butter is incorporated. This may take about another 10 minutes.
4. Add in the desired color and mix thoroughly.

To assemble:

1. Place buttercream into pastry bag fitted with a no. 116 or no.104 pastry tip.
2. Decorate the cooled cupcakes with desired flower shapes.

~~Bon Appetite~~