

STEAMED CAKE

INGREDIENTS

Egg 6pcs, sugar 230g, low-gluten flour 140g, almond extract 1/2tsp


Methods:

1. Sieve the flour thrice and set aside.
2. Put the egg in a large mixing bowl and add the sugar. Beat with a mixer for 1 minute at low speed and then 15 minutes at medium speed.
3. Add the flour in separate stages and fold in gently. Then add the almond extract.
4. Pour the mixture into an 8" cake pan and place in the Miele puresteam at 100°C for 60 minutes.
5. Remove from the mold and it's ready to serve.

Cooking tips:

- Almond extract can be substitute by other extracts such as orange. Using a silicon mould will allow you to remove the cake more easily. "Baking" in an oven is not the only way to make a cake. This traditional Chinese Steamed Cake offers a simple and refreshing alternative.
- High-temperature steam circulates inside the steam oven, heating the cake more consistently for a better result. Compared to a wok, this method reduces excess vapor and prevents the cake from being spoiled by too much water.





蒸雞蛋糕

材料

雞蛋6隻、幼砂糖230克、低筋麵粉140克、杏仁香油1/2茶匙

做法：

1. 把麵粉篩三次備用。
2. 雞蛋放在大碗中，加進砂糖，以低速打發1分鐘，轉中速打發15分鐘。
3. 逐少翻動麵粉入蛋泡沫中，並下杏仁香油。
4. 把蛋泡倒進8吋直徑的蛋糕模具中；並放進Miele蒸爐以100°C蒸60分鐘。
5. 把蒸好的蛋糕從模具中倒出即可享用。

烹調小貼士：

要轉換口味，改用其他味道的香油即可，如橙味香油。用矽膠模具較易把蛋糕從模具中倒出。製作蛋糕不是焗爐的專利，這一道傳統中式蒸蛋糕清新美味，製作簡單。

高溫蒸氣均勻散佈整個蒸爐，溫度一致，糕點平均受熱，達到理想烹調效果。比起用鑊蒸更能減少多餘水氣，糕點不會被水過分沾濕，影響品質。

