

UBE SWISS ROLLCAKE

CHIFFON CAKE

8	large eggs
100g	White Sugar
85g	Milk
40g	Canola Oil
80g	Colarom Ube
95g	All Purpose Flour
8g	Baking Powder
2g	Cream of Tartar

Whisk 4 of the eggs with half of the white sugar. Add in the milk, canola oil and **Colarom Ube**. Fold in the sifted flour and baking powder. Make a meringue with the other 4 eggs, cream of tartar and the second half of the white sugar. Mix the batters together and bake at 170°C for 10 minutes.

UBE CHANTILLY

240ml	Cream
30g	Powdered Sugar
15g	Colarom Ube
1	Hydrated Gelatin sheet

With a stand mixer, whisk in the cream, powdered sugar and **Colarom Ube**. Melt the gelatin in the microwave and add it to the Chantilly.

UBE BUTTERCREAM

75g	Water
200g	White Sugar
100g	Egg Whites
40g	Colarom Ube
400g	Butter

Boil the water and sugar to 120°C and drizzle on top of the egg whites. Continue mixing until the bottom of the bowl is cool to touch. Add in the Colarom Ube and the butter one cube at a time.

ASSEMBLING

500g **Ube Filling & Topping** Pipe and spread chantilly on top of chiffon cake. Put in chiller for few minutes to set. Spread the **Ube Filling & Topping** on top of the Chantilly and gently roll the cake. Let set in the chiller. Finish by piping ube buttercream on top of the cake for decoration and dust with powdered sugar

FEATURED PRODUCTS



Colarom
Ube



Ube
Filling & Topping