

An edible masterpiece inspired by the beloved flavour of Malaysia - pandan featuring peanut dacquoise and pandan tiramisu, enveloped in a rich caramel embrace, and finished with a chocolate gourmet coating.

Featured Ingredients

- Debic Whipping Cream 35%

Ingredients

For Peanut Dacquoise:

INGREDIENTS	Quantity (Gr)
Egg White	320
Sugar	128
Peanut Powder	196
Icing Sugar	76
Cake Flour	70
Salt	2
Corn Flour	8.5
TOTAL	800.5

* Yield: 60cm x 40cm

For Pandan Tiramisu (For building the cake):

INGREDIENTS	Quantity (Gr)
Debic Whipping Cream	2000
Mascarpone	280
Icing Sugar	180
Pandan Extract	185
Gelatin Mass	78
TOTAL	2723

For Caramel Spread:

INGREDIENTS	Quantity (Gr)
Sugar	126
Glucose	128
Whipping Cream	338
Glucose	66
Sea Salt Flake	4
Peanut Paste 100%	112
Unsalted Butter	92
TOTAL	866

For Chocolate Gourmet for dipped:

INGREDIENTS	Quantity (Gr)
White Chocolate Couverture	300
Liposoluble Green Powder	+/-
Cocoa Butter	15
Grape Seed Oil	30
TOTAL	345

For Green Cocoa Butter for spray:

INGREDIENTS	Quantity (Gr)
White Chocolate Couverture	300
Liposoluble Green Powder	+/-
Cocoa Butter	15
TOTAL	315

Procedure**Peanut Dacquoise**

1. Whisk the egg white and sugar to become meringue, follow by sifted dry ingredients.
2. Bake 160°C Fan4 Vent IN. About 12 mins.

Pandan Tiramisu

1. Whisk the Debic whipping cream, mascarpone, icing sugar with Pandan Extract into soft Peak, fold in melted gelatin.

Caramel Spread

1. Warm cream and glucose 66g together. Make a caramel with sugar and glucose, deglaze with warm cream and glucose.
2. Blend in peanut paste and butter when it cools down to 37°C. Keep in chiller for piping.

Chocolate Gourmet

1. Melted all and blend well, Use at 40°C.
- 2.

Green Cocoa Butter

1. Melted all and blend well, Use at 40- 45°C.

Featured Ingredients

Debic Whipping Cream 35%

Technical Benefits

- *European quality made with Asia standards*
- *35% butter fat, made with European milk*
- *Rich dairy taste*
- *Good overrun volume*
- *High stability*
- *Freeze-thaw stable*
- *Ideal for cake masking & decoration*