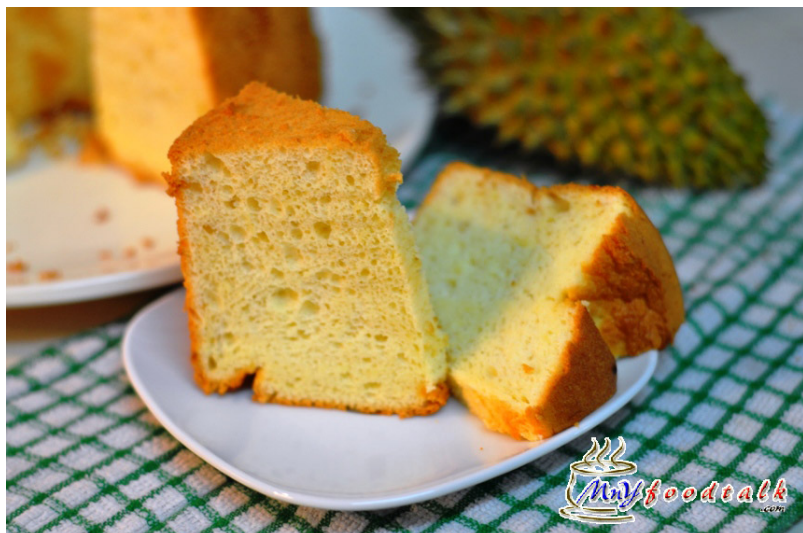


Durian Chiffon Cake Recipe

Written by Administrator

Wednesday, 26 June 2013 21:44



It's durian season again, I will jump into durian chiffon cake recipe first before I continue to post for other chiffon cakes recipe. I used my [recipe keeper](#) (with step by step procedure) and modify to make this durian chiffon cake.

Ingredients

5 egg yolks (about 85g)
10g sugar
50g water + 120g durian meat (blend until smooth)
70g corn oil
120g cake flour

5 egg whites (about 200g)
70g sugar
1/2tsp cream of tartar

Method

1. Add sugar into egg yolks, immediately whisk with hand whisk until pale and light.
2. Add in corn oil, mix well.
3. Add in water and durian mixture, mix well.
4. Sift in flour, stir until well combined.
5. Whisk egg white with electrical hand mixer until big bubbles form, add in cream of tartar.
6. Continue whisk from medium to high speed until small bubbles form (egg white is white in colour now).
7. Slowly add in sugar, continue whisk at high speed until soft peak formed.
8. Add 1/3 of meringue into egg yolk mixture, mix gently with hand whisk until well combined, you will get a lighter mixture.
9. Change hand whisk to spatula, fold in 1/2 of remaining meringue. GENTLY fold with egg yolks batter until 50% combined (you will still see white meringue now).

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10. Add all remaining meringue and fold GENTLY with spatula again until well combined. I did in this way: spatula cut mixture into center all the way to bottom bowl, scrap from bottom along bowl side toward you. Rotate bowl few degree and repeat this action until well combined. (your mixture should be very light and volumic now).

11. Pour batter into chiffon pan. Using satay stick / chopstick, run around baking pan side and then draw curly pattern all the way in the middle and bang pan on counter top to remove big bubbles. Level the surface and bake in preheated oven at 160C with fan forced for 45 minutes or until cooked.

12. When cooked, remove from oven and invert chiffon pan immediately to prevent shrinkage. The pan must remain inverted until fully cool.

13. To remove chiffon cake from pan, carefully run the pan outer, inner and bottom side with thin spatula or knife. Invert pan to remove cake on big serving plate.

14. Enjoy!

Compare with original recipe keeper, it will be more difficult to fold egg white into egg yolk mixture due to very thick egg yolk mixture after adding in durian.



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Interested to learn How Chiffon Cake Works? Click [here](#) ...