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Friday, July 20, 2018

GREEN TEA CASTELLA : 抹茶カステラ



It's not your ordinary cake ^^, I must say this.



About Me !



dailydelicious

Love to bake, Love to cook and most of all collect cookbooks. Follow me into my journey through recipes testing, and have a great and delicious time everyday!

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As you can see that this cake has bread flour in the ingredient list. Why bread flour? Because bread flour has more gluten and it makes this cake firm and gives the cake more texture than cake flour. Castella made with honey, let the cake rest for 12 hours will make the cake become richer in taste and moist texture (as the honey is highly hygroscopic kind of sugar) with bread flour, the cake will stay firm. The result the you get from all your hard work (well, I know it's not that hard, haha) is the sweet and fragrance cake that will be lingering in your mouth longer, give you more time to enjoy it with a cup of good tea.

Recipe: Green tea Castella

สูตรภาษาไทย: คาสเตลล่าชาเขียว

日本語のレシピ: 抹茶カステラ

Youtube: คาสเตลล่าชาเขียว, Green tea Castella, 抹茶カステラ



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Green tea Castella : 抹茶カステラ
Make 18x 7 cm loaf



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- 35 g Honey
- 20 ml Hot water
- 5 g Green tea powder
- 70 g Bread flour
- 2 Eggs
- 1 Egg yolk
- Pinch of Salt
- 50 g Granulated sugar
- 20 g Rice bran oil

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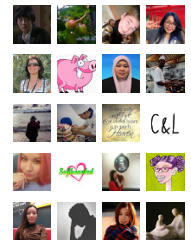


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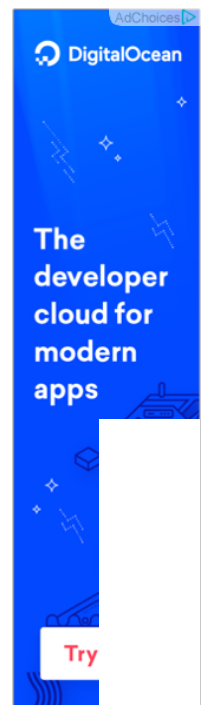
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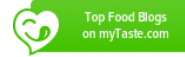
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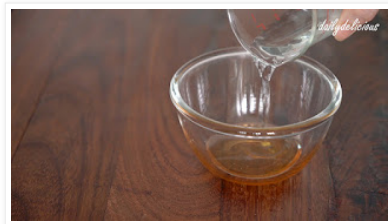
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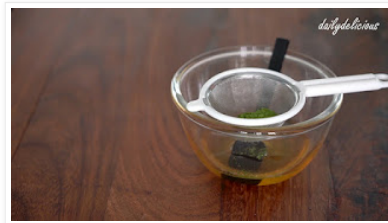
Preheat oven to 170°C.
Line the 18x 7 cm loaf pan with baking paper, set aside.



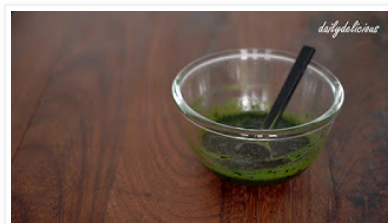
I use Rice bran oil.



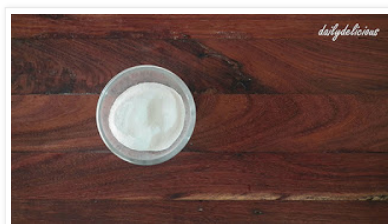
Pour hot water into a bowl of honey, stir to combine.



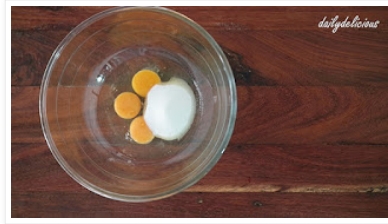
Sift green tea powder into the bowl.



Stir until fully combine.



Sift the bread flour, and set aside.



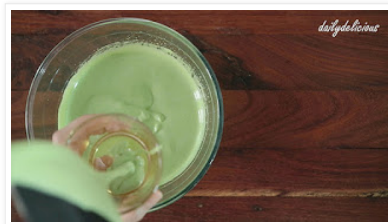
Put eggs, egg yolk, salt and sugar into a bowl.



Beat with hand mixer until thick and light in colour.
Pour the green tea mixture into the bowl.



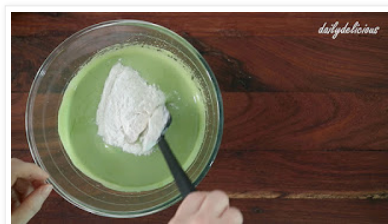
Beat until very thick (ribbon stage).



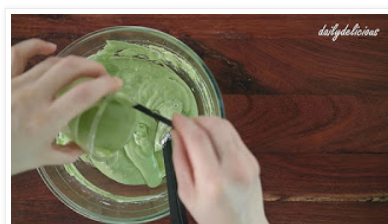
Spoon 1/2 cup of the batter into rice bran oil.



Lightly fold, and set aside.



Fold flour in 3 additions.



Pour the rice bran oil mixture into the bowl.



Fold to combine.



Pour into the prepared pan, and tap lightly to remove large air bubble.



Bake for 25-28 minutes.
Remove from the oven and let it cool completely on a wire rack.



Wrap with plastic wrap.



Let it rest for 12 hours.



Ready to enjoy with a cup of tea ^^.

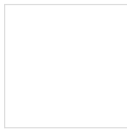


Green tea Castella : 抹茶カステラ

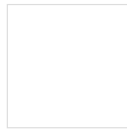
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at 3:57 PM



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Labels: cake, Japanese green tea matcha, Japanese sweet, King rice bran oil

4 COMMENTS:



Jasmine Parker July 21, 2018 at 8:08 PM

Wow.....

It is homemade, Really wonders to see that.

Just perfect, i can't believe such a delicious cake with so perfection can be homemade.

Best Parboiled Basmati Rice

Reply

Anonymous July 22, 2018 at 9:43 PM

I am a white man, and I have realized that white women are scum. In a nutshell, white women are the most likely to cheat on you, to divorce you, to get fat, to steal half of your money in the divorce courts, don't know how to cook or clean, don't want to have children, etc. Therefore, what intelligent man would want to get involved with white women?

White women are generally immature, selfish, extremely arrogant and self-centered, mentally unstable, irresponsible, and highly unchaste. The behavior of most white women is utterly disgusting, to say the least.

This blog is my attempt to explain why I feel white women are inferior to Asian women, and why white men should date/marry only Asian women.

<https://WhiteWomenAreScum.wordpress.com/>

WHITE WOMEN ARE SCUM!

Reply



Isobe Ltin July 30, 2018 at 10:45 PM

The result you get from all your hard work.

compare airport parking

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Biswabiyapi Halder August 1, 2018 at 2:06 PM

Jason Momoa Birthday and Biography

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