

# Cheesy Vanilla Mamon



## Cheesy Vanilla Mamon Application Recipe (1/2)

Using Mauri Mamon Cake Mix Code 100

### Ingredients:

#### Group 1

Mauri Mamon Cake Mix Code 100	500g
Whole Eggs	300g
Egg White	325g

#### Group 2

Corn Oil	50g
Coconut Milk	125g

### Ingredients (Topping)

Cream Cheese filling	As desired
Cheddar Cheese (shredded)	As desired

### Production method:

1. Mix Group 1 ingredients for 1 minute at low speed.
2. Scrape down sides to ensure no lumps sticking to the bowl.
3. Change to high speed and mix for about 7 minutes.
4. Gradually add in Group 2 and blend at slow speed for about 30s – 1 min.
5. Fill in 45 g batter into a 7cm mould lined with paper at the bottom.
6. Steam bake at 180°C for about 23 – 25 min. Baking conditions vary depending on batter scaling weight and oven characteristics.



MS 1500 : 2009  
1008-10/2003

AB | MAURI

# Cheesy Vanilla Mamon



## Cheesy Vanilla Mamon Application Recipe (2/2)

*Using Mauri Mamon Mix Code 100*

### Ingredients:

#### Group 1

<b>Mauri Mamon Mix Code 100</b>	<b>500g</b>
Whole Eggs	300g
Egg White	325g

#### Group 2

Corn Oil	50g
Coconut Milk	125g

### Ingredients (Topping)

Cream Cheese filling	As desired
Cheddar Cheese (shredded)	As desired

### Production method:

7. Remove from oven and let it cool before serving.
8. Once cooled, top the mamon with cream cheese and cheddar cheese.



MS 1500 : 2009  
1008-10/2003

AB | MAURI