



Omelette Cake

12 portions



Ingredients

| | | | |
|---------------------------------|--------|-----------------|--------|
| Egg yolks | 70 gr | Cream of tartar | 2 gr |
| Sugar | 60 gr | Cream cheese | 250 gr |
| Low protein flour | 110 g | Sugar powder | 30 gr |
| Vanilla extract | 3 gr | Whipping cream | 75 gr |
| Blue Band Master Cake Margarine | 15 gr | Sugar | 15 gr |
| White eggs | 130 gr | Raisins | 50 gr |
| Sugar | 75 gr | | |

Cooking Methods

Preparing the Cake

1. Beat the egg yolk until fluffy, add in vanilla extract, flour, mix well, set aside.
2. Whisk the egg whites until foamy, put 1/3 of sugar, shake until fluffy, put 1/3 again, wait a while until more fluffy, insert the remaining sugar, shake until 80% rise, lift.
3. Put a little dough of egg whites into egg yolk mixture, stir briefly, put the mixture into the remaining egg yolks, flatten.
4. Make circular shape with a diameter of 10 cm on a loaf of bread, bake at a temperature of 170 ° C for ± 10 minutes.

Make the Filling

1. Beat cream cheese with powdered sugar until smooth and soft.
2. Beat whipping cream with sugar until fluffy.
3. Mix cream cheese and whipping cream, mix well.

Finishing

1. Sprinkle the powdered sugar on top of the cake, remove it from the paper.
2. Bend the cake into a half circle, fill in, sprinkle the raisins.