

PANDAN

PASTAROM CLASSIC

Our Pandan flavour for baked goods,
fine pastry and gelato

3 DREIDOPPEL



Pandan Baked Cheesecake

Recipe for 1 ring of 20 cm Ø

Crust:

Cracker	0.280 kg
Butter, melted	0.110 kg
Sugar	0.070 kg
Cinnamon	0.001 kg
Salt	0.001 kg
Total weight	0.462 kg

Instructions for use:

Mix all ingredients together. Then pour into the pan. Firmly press it down to the bottom to make the base.

Baking temperature: 170° C (fan oven)
190° C (deck oven)

Baking time: approx. 10 minutes

Batter:

Whole egg	0.225 kg
Egg yolk	0.020 kg
PASTAROM CLASSIC PANDAN	0.017 kg
Lemon juice	0.009 kg
Cream cheese	0.900 kg
Sugar	0.300 kg
Cornstarch	0.022 kg
Sour cream	0.250 kg
Total weight	1.743 kg

Instructions for use:

Mix whole egg, egg yolk, PASTAROM CLASSIC PANDAN and lemon juice together.

Subsequently, mix cream cheese, sugar and cornstarch until smooth. Add the egg mixture into the cream cheese mixture slowly and mix on low speed until creamy texture. Then, fold the sour cream into the batter until well combined.

Afterwards, pour the batter over the cooled crust and spread out evenly.

Baking temperature: 140° C (fan oven)
150° C (deck oven)

Baking time: 60 minutes



Pandan Burnt Cheesecake

Recipe for 1 ring of 20 cm Ø

Cream cheese	0.500 kg
Sugar	0.110 kg
Whole egg	0.210 kg
Cream	0.170 kg
Cornstarch	0.015 kg
PASTAROM CLASSIC PANDAN	0.011 kg
Salt	0.005 kg
Coconut milk	0.100 l
Total weight	1.110 kg

Mixing time: 3 minutes

Scaling weight: 1.110 kg

Instructions for use:

Mix the cream cheese with the sugar. Add in the whole egg slowly. Mix with all the others ingredients slowly.

Baking temperature: 210 - 240° C

Baking time: approx. 20 - 25 minutes

Pandan Coconut Twisted Brioche

Recipe for 9 pieces

Wheat flour type 45	1.450 kg
Whole egg	0.750 kg
Sugar	0.075 kg
PASTAROM CLASSIC PANDAN	0.027 kg
Salt	0.024 kg
Instant yeast	0.011 kg
Inverted sugar	0.077 kg
Butter, unsalted, softened	0.775 kg
Total weight	3.189 kg

Scaling weight: 0.300 kg

Instructions for use:

Mix wheat flour, whole egg, sugar, PASTAROM CLASSIC PANDAN, salt and instant yeast and until smooth. Add inverted sugar and continue mixing. Slowly add softened butter in stages until fully absorbed. Mix to full gluten development, the dough should be smooth, elastic, and slightly shiny. Subsequently, allow to rest at room temperature (25 – 28° C) for 30 – 60 minutes. Cover and refrigerate overnight for the first proof. Next day: Divide, shape, and allow to rest for final proof at room temperature for 2 – 2.5 hours, until puffy and almost doubled. Egg wash and bake.

Baking temperature: 170° C (deck oven)

Baking time: 30 – 40 minutes

Pandan almond cream:

Recipe for 9 pieces

Unsalted butter	0.400 kg
Icing sugar	0.400 kg
Ground almond	0.200 kg
Desiccated coconut	0.200 kg
Whole egg	0.400 kg
PASTAROM CLASSIC PANDAN	0.014 kg
Total weight	1.614 kg

Mixing time: 2 – 3 minutes

Instructions for use:

Mix butter, sugar, ground almond and desiccated coconut until com-bined. Add PASTAROM CLASSIC PANDAN then add eggs gradually to avoid splitting. Mix until smooth and well combined



Pandan Pancake

Recipe for 15 pieces of 5 cm Ø

Wheat flour	0.188 kg
Sugar	0.044 kg
Baking powder	0.009 kg
Baking soda	0.006 kg
Salt	0.001 kg
Cinnamon	0.001 kg
Butter, unsalted, melted	0.038 kg
PASTAROM CLASSIC PANDAN	0.004 kg
Milk	0.120 l
Whole egg	0.075 kg
Total weight	0.486 kg

Instructions for use:

Mix all dry ingredients together.

Add unsalted butter, PASTAROM CLASSIC PANDAN and milk until smooth. Add eggs into the batter mixture, and gently whisk. Cook on the flexipan in oven or frypan.

Baking temperature: 150° C (fan oven)

160° C (deck oven)

Baking time: 12 – 18 minutes



Pandan Layered Cake

Recipe for 2 rings of 18 cm Ø

Chiffon cake batter:

Milk	0.116 l
Vegetable oil	0.100 kg
Egg yolk	0.200 kg
PASTAROM CLASSIC PANDAN	0.010 kg
Wheat flour type 55	0.150 kg
Cornstarch	0.032 kg
Salt	0.002 kg
Egg white	0.300 kg
Sugar	0.140 kg
Lemon juice	0.010 kg
Total weight	1.060 kg

Mixing time: 10 minutes

Scaling weight: 0.500 kg

Instructions for use:

Mix milk and vegetable oil until well emulsified. Add the emulsified mix-ture into the egg yolks and PASTAROM CLASSIC PANDAN, mix until well combined. Sift in the dry ingredients, gently mix until smooth. Whisk the egg whites with sugar and lemon juice until a meringue forms. Gently fold the egg yolk mixture into the meringue.

Baking temperature: 140 - 150° C

Baking time: 1 - 1.5 hours

Pandan custard:

Agar-agar powder	0.004 kg
Milk	0.200 l
Coconut milk	0.400 l
Sugar	0.220 kg
Egg yolk	0.200 kg
Custard powder or wheat flour	0.024 kg
Cornstarch	0.012 kg
PASTAROM CLASSIC PANDAN	0.010 kg
Total weight	1.070 kg

Mixing time: 2 - 3 minutes

Instructions for use:

Boil agar-agar powder in milk until fully dissolved, then set aside. Heat coconut milk gently until just below boiling. Whisk sugar, egg yolk, custard powder and cornstarch until smooth. Temper the egg mixture by gradually adding half of the hot coconut milk, whisking constantly. Return to low heat, slowly whisk in the agar-milk mixture, and cook gently until thickened. Remove from heat and stir in pandan flavour.

67480 PASTAROM CLASSIC PANDAN; 2-10gm/kg

