

crave

HONG KONG & MACAU



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World**

Crispy, Crunchy
**Deep-Fried
Recipes**

**ng Kong's
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**t Tips
Your
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Celebrating Autumn

**GERMAN
POOL**



Heartwarming Dessert In Style

Japanese Steamed Cupcakes

Health Benefits ♡

Steaming these cakes ensures minimal fats or oils are used in the cooking process for a truly guilt-free dessert.

Time Required ⌚

19 Minutes

Comforting Japanese Cupcakes with Custom Flavours

Japanese cooking has always focused on the purity of minimalist expression, using relatively few or simple cooking techniques refined over decades to bring out the best taste possible from the ingredients. These steamed cakes, or mushi-pan (蒸しパン) are quick to prepare, but exemplify decades of experience in steamed cakes and breads. You can bring that experience home with the German Pool Jet Steamer. The high heat and steam generated by the Jet Steamer gives these Japanese cupcakes an airy, pillowy texture and soft warmth that can't be beat. Making these at home also means you can customize the flavors to your own liking, from the classic (powdered green tea) to the traditional (red bean paste) and even the sinful (rich cocoa powder). They're the perfect end to a perfect meal – Your Ultimate Choice.



German Pool JET-901
Jet Steamer



German Pool PRO-6S
Professional High-Speed
Food Processor

Japanese Steamed Cupcakes

Ingredients

- Egg
- Sugar
- Baking Powder
- Flour
- Oil
- Milk

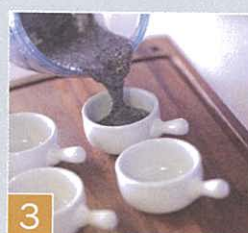
* Related health tips mentioned are for reference only. Please consult your doctor / nutritionist for professional advice.



1 Combine chosen flavours (powdered green tea, cocoa powder etc.) with the oil and milk in the German Pool High-Speed Food Processor using the "Pulse" function.



2 Beat egg and sugar together until it forms stiff peaks, and sift in flour and baking powder. Gently fold in flavour mixture.



3 Pour into greased cupcake tins or containers. Egg cups are ideal for this - be careful not to overfill!



4 Steam in the German Pool Jet Steamer for 5-7 minutes or until cooked. Serve while hot.

GERMAN POOL KITCHEN CABINETRY & HOME APPLIANCES SHOWROOM

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