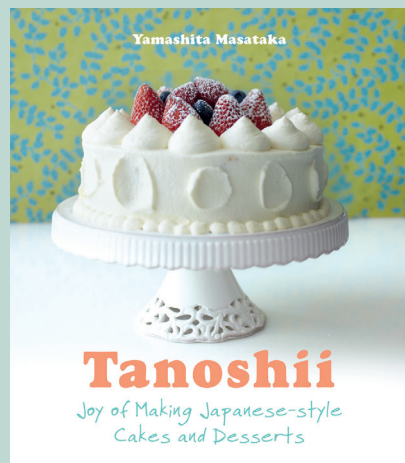
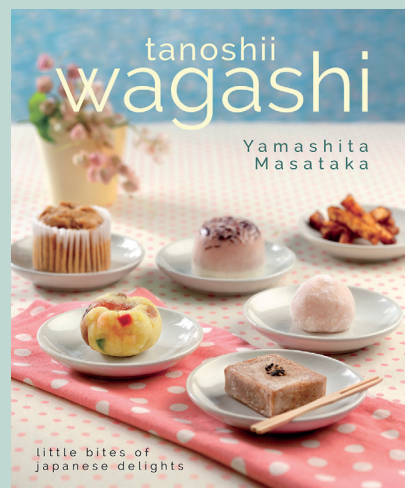


Also by Chef Yamashita



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Noted for his Japanese-inspired French confections showcasing delicate cake bases and intricately-piped fresh cream, Chef Yamashita's cosy pâtisserie of the same name draws cake and dessert lovers from near and far to indulge in his irresistible creations.

In *Tanoshii Ke-ki*, Chef Yamashita shares a delightful collection of recipes for his signature sponge, chiffon and mousse cakes, so you can make these creations your own. With an additional section on special treats that are prepared without eggs, everyone can join in the party!



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Yamashita Masataka

Tanoshii Ke-ki

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Cuisine  
**mc**

Japanese-Style Baking for All Occasions

# Tanoshii Ke-Ki



Yamashita Masataka



Chef Yamashita trained at the Tsuji Culinary Institute, a respected culinary institute in Osaka and worked at various pâtisseries in Japan before starting his own in Nara, which quickly became one of the top pâtisseries there. In 2006, Chef Yamashita moved to Singapore, and in 2014, opened Chef Yamashita, fulfilling a decade-long dream of having his own Japanese artisan pâtisserie in Singapore.

This first year has been a fruitful one for Chef Yamashita, with a growing fan base for his confectioneries, and the forming of various business partnerships with restaurants such as Ginza Kuroson and Tburu, a collaboration with a Singapore-listed mainboard company, his appointment as brand ambassador for Bosch Home Appliances, semi-sponsoring confectionery for the President's Challenge 2015, and commissioning student projects at Singapore Polytechnic.

This is Chef Yamashita's third cookbook.



# For Review Only

# Tanoshii Ke-Ki

Japanese-Style Baking for All Occasions

Yamashita Masataka



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## Dedication

Editor: Lydia Leong  
Designer: Lynn Chin  
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This book is dedicated to my beloved wife Ami  
who has worked hand in hand with me in building  
this empire of cakes from Japan to Singapore!





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## Introduction

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Once again, I would like to thank you for your support in purchasing this cookbook. It is only with all the support and encouragement I received for my first two cookbooks, *Tanoshii* and *Tanoshii Wagashi* that I am able to follow up with this third cookbook to share more about baking cakes.

This time, I have decided to also include ingredients that may not be commonly used in making cakes, to offer a fresh taste to the palate, and inspire home bakers to explore using new ingredients in their baking.

Finding the perfect taste and flavour combinations among ingredients has always been a huge challenge not only to cake-lovers who bake for leisure at home, but even to chefs like myself, and I hope the suggestions in this book will be a source of inspiration for your baking adventures.

As it was with the confections included in *Tanoshii* and *Tanoshii Wagashi*, the cakes in this cookbook have also been created to ensure that they are not too cumbersome to be prepared, and that bakers of any skill level would be able to replicate these cakes at home.

Baking cakes should always be an enjoyable affair. Even if the cakes do not turn out as planned, just try again and it will get better the next time around!

Have fun trying out the various recipes in this cookbook, and enjoy your creations with your loved ones!

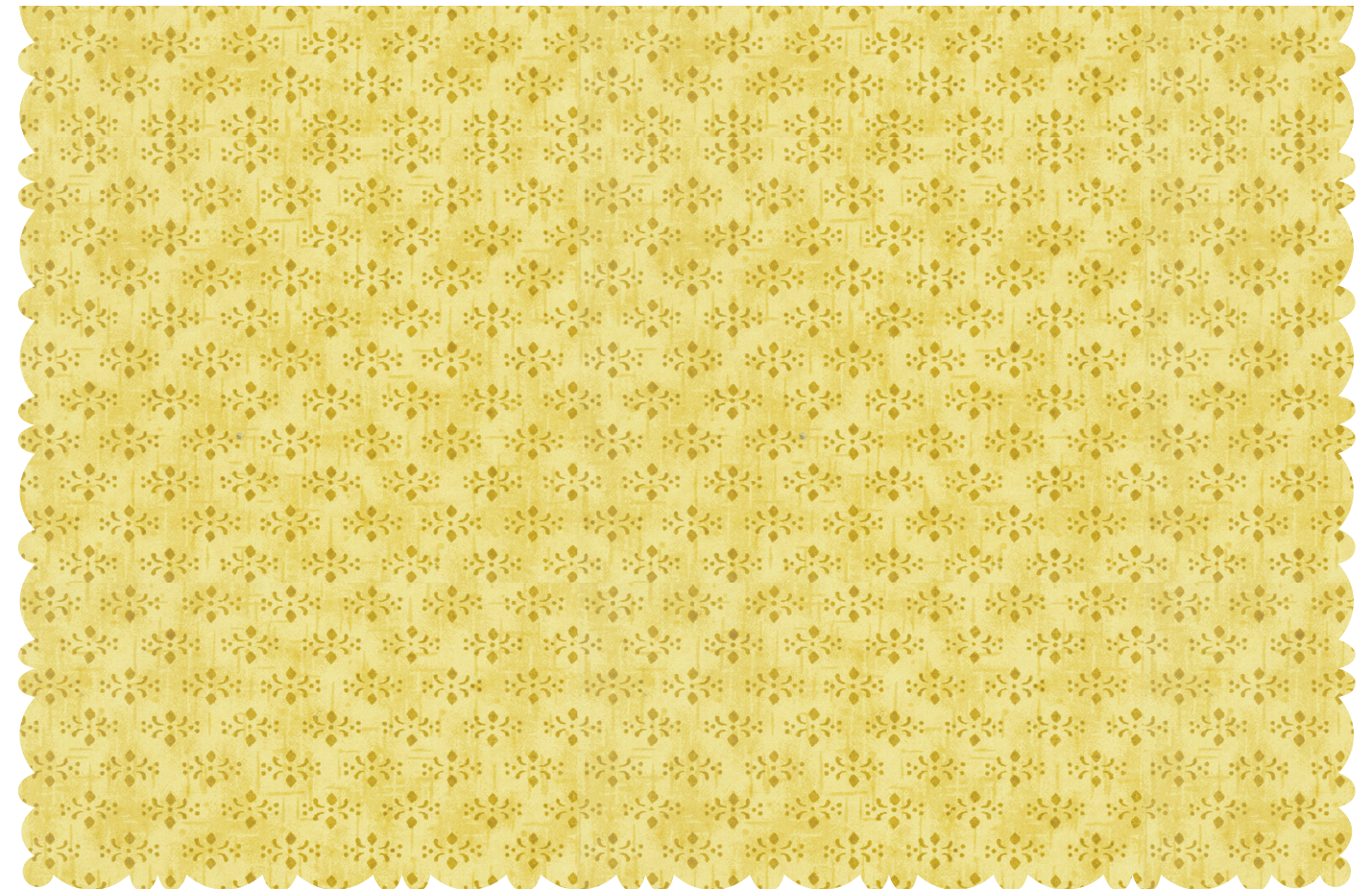
Yamashita Masataka



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## Sponge Cakes & Roll Cakes





# Mixed Berry Roll

Makes one 25-cm roll cake

1 roll cake sponge,  
25-cm square (page 26)  
 $\frac{3}{4}$  cup mixed berries  
(blueberries, strawberries  
and raspberries, cut into  
small pieces)

Sponge crumbs, as needed  
(see Tip, page 28)

Icing sugar, for dusting

## CHANTILLY CREAM

400 g whipping cream

20 g castor sugar

1. Prepare Chantilly cream. Using an electric mixer, whisk whipping cream and sugar at high speed until medium soft peaks form.
2. Place sponge on a large sheet of parchment paper. Spoon three-quarters of Chantilly cream onto sponge and spread evenly. Top with a layer of mixed berries.
3. Using a long knife, make a line parallel to one side of the cake, 2 cm from the edge. Use this line as the starting point to roll up cake.
4. Roll cake up together with parchment paper, using a long ruler to keep roll straight. Keep cake wrapped up and refrigerate for at least 30 minutes.
5. Transfer remaining Chantilly cream to a piping bag fitted with a decorative piping tip. Trim ends of cake, then decorate with Chantilly cream, sponge crumbs and mixed berries if desired. Dust with icing sugar.
6. Refrigerate for 30 minutes before serving. Consume within the day.



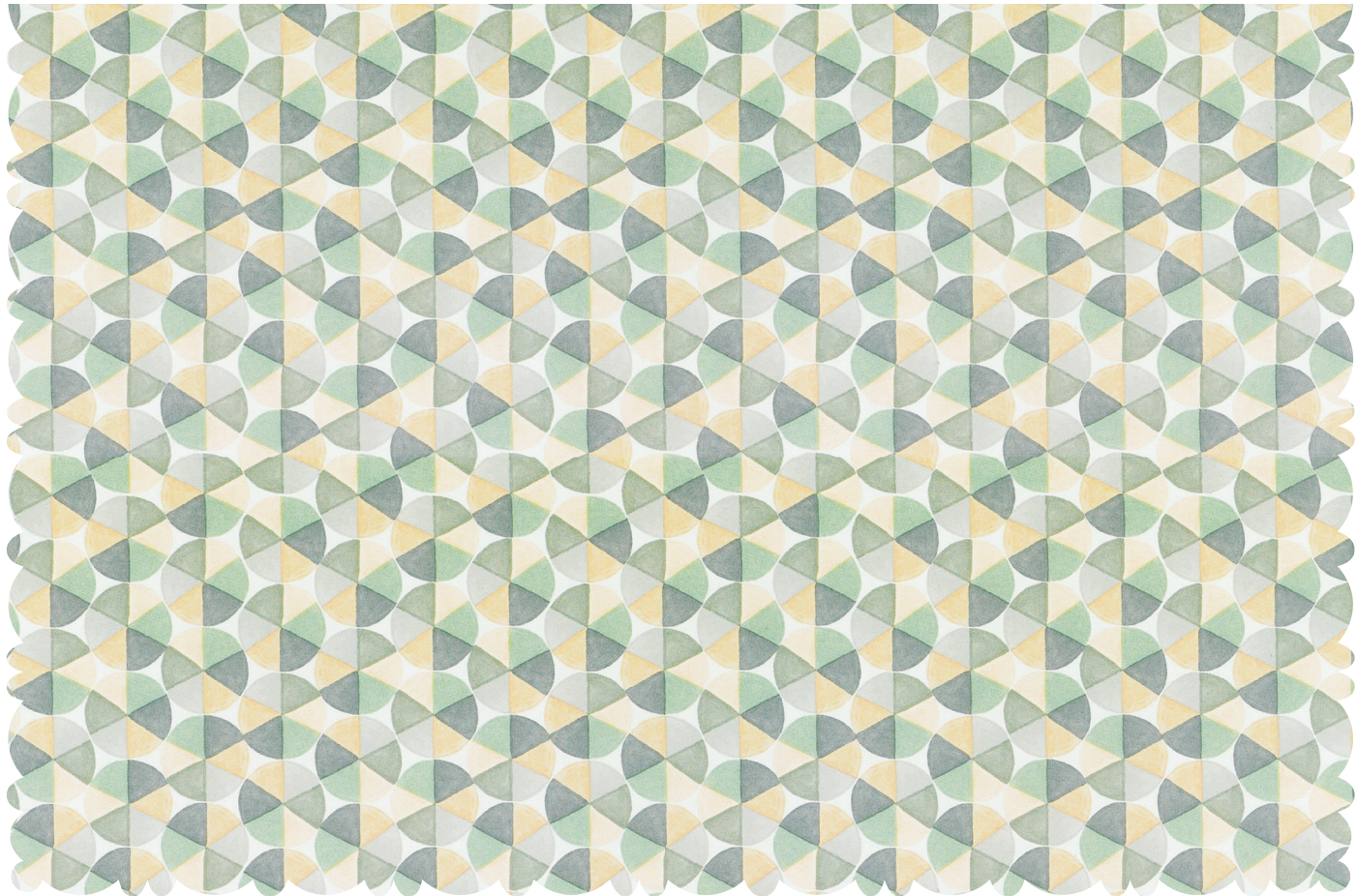




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# Chiffon Cakes





# Strawberry Chiffon

Makes one 17-cm cake

100 g pastry flour, sifted  
3 g baking powder

## EGG YOLK BATTER

4 egg yolks  
40 g castor sugar  
50 g olive oil  
50 g milk  
100 g strawberry jam

## MERINGUE

5 egg whites  
50 g castor sugar

1. Preheat oven to 170°C. Prepare a 17-cm chiffon cake tin.
2. Sift together pastry flour and baking powder. Set aside.
3. Prepare egg yolk batter. In a large bowl, beat egg yolks and sugar until mixture is thick and creamy. Add olive oil gradually while mixing until mixture is smooth. Add milk and mix well. Add strawberry jam and mix again. Set aside.
4. Prepare meringue. Using an electric mixer and a clean, grease-free bowl, whisk egg whites gently until foamy. Gradually add sugar and whisk until firm peaks form.
5. Spoon one-third of meringue into egg yolk batter and mix gently with a rubber spatula. Add flour mixture and mix until incorporated. Add remaining meringue and mix well.
6. Pour batter into chiffon cake tin. Tap tin gently on counter top to release any air bubbles.
7. Bake for 30–40 minutes, or until a skewer inserted into centre of cake comes out clean. Remove from oven and invert mould on a wire rack. Let cake cool completely before unmoulding.
8. Tap sides of mould to release cake. Slice to serve. Consume within 2 days.

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## Mousse Cakes





# Honey Carrot Mousse Cake

Makes 5 small cakes

5 g gelatine leaf  
200 g milk  
110 g carrot, peeled  
and sliced  
80 g plain yoghurt  
40 g castor sugar  
50 g honey

1. Prepare 5 small round moulds, each 8-cm wide.
2. Place gelatine leaf in a bowl of iced water and set aside to soften. Squeeze excess water from gelatine, then place in a small saucepan with 50 g milk. Heat gently until gelatine is completely dissolved.
3. Place carrot in a microwave oven and cook for 3–5 minutes on High or until carrot is soft.
4. Place carrot, remaining milk, yoghurt, sugar and honey in a food processor and blend until fine. Pour mixture into a bowl.
5. Add contents of pan to blended carrot mixture and mix well. Strain mixture.
6. Pour mixture equally into prepared moulds and refrigerate for about 2 hours or until mousse is set.
7. Tap mould to release cake. Decorate with Chantilly cream and fresh fruit if desired. Consume within 2 days.

