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Recipe Title: Matcha Magic

Recipe Ingredients:

Cake Roll

- 3/4 cup cake flour
- 2 tablespoons matcha powder
- 1/2 teaspoon baking powder
- 4 large eggs, separated
- 3/4 cup granulated sugar
- 2 tablespoons milk

Filling

- 1 cup whipping cream
- 2 tablespoons powdered sugar
- 7oz (200gr) fresh strawberries, hulled and chopped

Recipe Instructions:

1. Preheat oven to 350F. Line a 12 x 17 inch baking pan with parchment paper.
2. Sift flour, matcha and baking powder three times.
3. Use an electric hand mixer to beat egg whites and 1/4 cup sugar until stiff peaks form.
4. In another bowl, beat the egg yolks until color is lightened. Add the remaining sugar and continue beating until the mixture becomes thick and pale.
5. Add milk and beat to combine.

6. Fold in flour mixture until combined.
7. Gently fold in 1/3 of the egg whites until incorporated into the green tea batter. Then fold in the remaining egg whites until no whites remain.
8. Pour the batter into the prepared pan. Spread the batter evenly. Bake for 10 to 12 minutes, or until springy to touch.
9. When the pan is cool to handle (but the cake is still warm), invert the cake on a clean dish towel on your working surface. Remove the top parchment paper carefully. Let it cool completely.
10. Blend the whipping cream and sugar until it starts to form peaks and then slowly fold in the strawberries.
11. When the cake is completely cool, top it with cream.
12. Roll the cake up and refrigerate for 30 minutes.
13. Cut up the roll and serve.