



**Miele**

# Matcha chocolate cake, salted almonds and mandarin sauce

By Miele

**4 hours 30 minutes, including refrigeration time**

Preparation time

**55 minutes**

Cooking time

**10 servings**

Serves

## INGREDIENTS

### Matcha chocolate cake

1 tin (400g) sweetened condensed milk  
200ml cream  
4 eggs  
1 tablespoon butter, melted  
4 tablespoons caster sugar  
1 cup cocoa powder  
1 tablespoon plain flour  
2 tablespoons matcha powder

### Salted almonds

100g flaked almonds  
5g salt flakes

### Mandarin sauce

300ml mandarin puree  
2 tablespoons glucose  
1½ teaspoons arrowroot/tapioca flour

## METHOD

### Chocolate cake

1. Place all ingredients in a blender and combine until smooth.
2. Line a solid steam tray with baking paper and pour cake batter into tray.
3. Steam at 100°C for 55 minutes. Allow to stand for 10 minutes and then turn out on to a wire rack. Refrigerate for a minimum of 4 hours or overnight.

### Salted almonds

1. Heat a frying pan on medium heat, Induction setting 6.
2. Toast almonds and salt in pan until golden brown, tossing almonds occasionally to create even browning. Set aside to garnish dessert.

### Mandarin sauce

1. In a small saucepan, bring mandarin puree and glucose to a simmer on low heat, Induction setting 4.
2. Mix tapioca flour with a touch of water to make a slurry, whisk into mandarin mix, and stir until thickened. Set aside to cool and refrigerate.

### To serve

1. Portion cake into 10 even slices width ways.
2. Using a fine sieve, sprinkle generously with the extra matcha powder. Serve with mandarin sauce and garnish with salted almond flakes.

## HINTS AND TIPS

- Matcha powder is Japanese green tea powder.
- Matcha cake can be made ahead of time. It will keep for one week in the refrigerator and freezes well.
- Almonds can be made in multiples of the recipe and kept in an airtight container or vacuum sealed.
- Mandarin sauce will keep refrigerated for one week.