

Miele

Matcha chocolate cake, salted almonds and mandarin sauce

By Miele

4 hours 30 minutes, including refrigeration time

55 minutes

10

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.