





# Coffee Cake, Soy Sauce Coffee Caramel, Sweetened Condensed Milk Creme Patisserie, Sesame Brittle and Plums

Preparation Time: 45 Mins Cooking Time: 1 Hour Serves: 1

## **INGREDIENTS**

## Coffee Cake:

140g Butter

½ Cup Brown Sugar

1 Cup Self-raising Flour

14 Tsp Cinnamon

14 Tsp Cardamom

Pinch Salt

1 Egg

50ml Cream

50ml L'OR Coffee Capsule

# Soy Sauce Coffee Caramel:

200g Sugar

2-4 Tbsp Soy Sauce, to taste

300g Cream

40ml L'OR Coffee Capsule, to

taste

# <u>Sweetened Condensed Milk Creme</u> Patisserie:

½ Cup Sweetened Condensed Milk

½ Cup Milk

2 Tbsp Cornflour

3 Eggs

30g Butter

## Sesame Brittle:

½ Cup Sugar

⅓ Cup Sesame Seeds

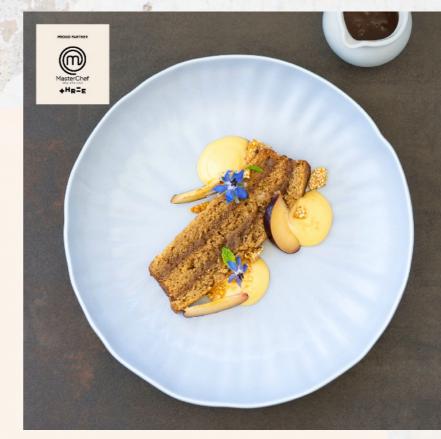
# Plums:

1 Plum, sliced

1 Tsp Lime, juiced

## Garnish:

Few Edible Flowers



#### METHOD

#### COFFEE CAKE:

- 1. Preheat the oven to 170°C. Melt butter and brown sugar together, cool slightly.
- 2. Add flour, cinnamon, cardamom, salt, egg, cream and espresso, whisk together until combined.
- 3. Pour into lined cake tins and bake at 170°C for around 13-15 minutes.
- 4. Leave to cool.

## SOY SAUCE COFFEE CARAMEL:

- 1. Add a splash of water to the sugar in a pot, put on the heat, don't stir and simmer until the syrup turns to dark amber caramel.
- 2. Remove from heat and whisk in cream, soy sauce and coffee to taste
- 3. Divide the cake into 3 and layer with the caramel
- 4. Pour into a jug and serve





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## **METHOD**

# SWEETENED CONDENSED MILK CREME PATISSERIE

- 1. Combine sweetened condensed milk and milk in a pot and bring to a simmer.
- 2. Whisk together cornflour and eggs in a bowl and slowly pour in the hot milk, whisking continuously.
- 3. Return the mixture to the pot and cook, stirring constantly, until thick and a bubble emerges in the middle.
- 4. Strain and whisk in the butter, one cube at a time. Leave to cool.
- 5. Pour into a piping bag and reserve to pipe on the plate.

## SESAME BRITTLE

- 1. Add a splash of water to the sugar in a pot and simmer until a dark amber caramel is achieved.
- 2. Meanwhile, toast sesame seeds in a dry pan.
- 3. Combine, pour onto a lined baking tray and cool.
- 4. Break into small pieces to serve.

#### **PLUMS**

1. Dress plum slices in lime juice to serve and assemble on the plate. Garnish with flowers.