

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
¼ Tsp Cinnamon
¼ 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

Sweetened Condensed Milk Creme 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



AS SEEN ON



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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.