

Chai Tres Leches Cake

serves 12-14

INGREDIENTS

For the cake:

6 **large eggs**, separated
 200g caster sugar
 1 tsp ground cinnamon
 250g **plain flour**
 1½ tsp **baking powder**
 100ml **whole milk**

For the soak:

397g tin of **condensed milk**
 410g tin of **evaporated milk**
 200ml **double cream**
 4 strong tea bags

For the icing:

500ml **double cream**
 1 tbsp caster sugar
 1 tsp **ground cardamom**

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Preheat the oven to 160 C CircoTherm®.
 Grease and line a 20x30 cm cake tin.

In a bowl, whisk the egg yolks with 100g of sugar for 5-6 minutes until pale, fluffy and almost doubled in size. In a bowl, combine the flour, baking powder, cinnamon and mix well. Add this flour into the egg yolks and fold it all in. Now, add the milk and fold it in gently.

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In another bowl, whisk the egg whites until they have formed soft peaks. Slowly add 100g sugar to it, 1 tbsp at a time whilst continuing to whisk the whole time. Once it is stiff and glossy, add a ladle full of this to the egg yolk mix and fold it in. Now, you can add all of the egg whites into the yolk mix and fold it all in. Pour this into the prepared tray and spread evenly and bake for 30 minutes on NEFF CircoTherm® until a skewer inserted comes out clean.

Meanwhile, combine all the soak ingredients in a pan and bring it to a boil. Leave it aside to cool and infuse while the cake is baking. Once the cake is baked use a toothpick or a skewer and prick all over the cake. Remove the teabags from the pan and pour all of the liquid over the cake. Leave it to chill for 3-4 hours or overnight.

Before serving, whisk the cream with the sugar and spread it over the chilled cake. Sprinkle some cinnamon on top to add the final touches and voila, there you have chai tres leches cake!

Store this in an airtight box in the fridge for 3-4 days.