



Abstract Mochi Cakes

Alexis Saucier

Take all the components and plate splashing caramel and marshmallow creme so that no two plates are the same.

Ingredients

6 Tbsp. unsalted butter, melted, slightly cooled,
plus room-temperature butter for pan
1½ cups (227g) mochiko (sweet rice flour)
1 tsp. baking powder
½ tsp. iodized salt or ¼ tsp. kosher salt
2 Tbsp. matcha, sifted, plus more for serving
2 large eggs
1 14-oz. can sweetened condensed milk
1 tsp. vanilla extract
1 cup heavy cream

Preparation

Step 1

Oven pre-heat to 350°. Generously butter cake pans. Whisk mochiko, baking powder, salt, and 2 Tbsp. matcha in a large bowl just to combine. Vigorously whisk eggs and melted butter in a medium bowl until pale and emulsified, about 30 seconds. Add sweetened condensed milk, vanilla, and 1 cup cream and whisk until mixture is smooth. Scrape into dry ingredients and whisk vigorously until smooth and very thick. Scrape batter into prepared pan and smooth surface.

Step 2

Bake cakes until it starts to pull away from sides of pan, top and edges are golden, and a tester inserted into the center comes out clean, 20 minutes. Transfer pan to a wire rack and let cake cool 5 minutes. Turn cake out onto rack; let cool completely.

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Ube Buttercream

Ingredients

5 TBS flour

1/2 cup sugar

Pinch salt

1 cup evaporated milk

1 cup unsalted butter

1.5 tsp ube extract

2 TBS Condensed milk do not at more than 4 TBS

- Place, sugar, flour and salt in a sauce pan over medium heat. Slowly pour in milk while stirring until thickened.
- Cool at room temperature for 20 minutes and in the refrigerator for 30 minutes.
- Beat butter in a mixer until fluffy add the roux one tablespoon at a time until smooth. Add condensed milk and salt with the last of the roux. Mix in ube flavor and beat 2 to 3 more minutes until it has the consistency of whipped cream.

Sesame Brittle

Ingredients

¾ cup Sugar

¼ cup Honey

add pinch Salt

¼ teaspoon Ground Nutmeg

1 tablespoon Water

1 cup Raw Sesame Seeds

1 teaspoon Vanilla Extract

2 teaspoons Butter

¼ teaspoon Baking Soda

- Heat sugar, honey, water, salt, nutmeg
- Put the sugar, honey, salt, nutmeg, and water into a small thick-bottomed saucepan. Heat on medium heat and stir until a smooth slurry is formed.
- Stir in the raw sesame seeds
- Cook the sesame seed mixture
- Cook the sesame mixture, stirring often, until the mixture turns an amber caramel color, about 5 to 10 minutes.
- If you have a candy thermometer, the temp should be 300°F. At this point, remove the pan from the heat. Stir in the vanilla extract and the butter.
- Once the butter has completely melted into the mixture, stir in the baking soda.
- Pour the mixture out onto a Silpat-lined baking sheet
- If you don't have Silpat, no worries, pour directly onto a buttered metal baking sheet and use a metal spatula to separate brittle from the pan once cooled.
- Once completely cooled and hardened (about 15-20 minutes), break into pieces

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Black Caramel Sauce

Ingredients

1 cup

Granulated Sugar

½ cup

Heavy Cream

2 tablespoons

Unsalted Butter

¾ teaspoon

Kosher Salt (or to taste)

Zest of an orange

Charcoal powder

- In a medium saucepan set over medium-high heat, combine the sugar with ¼ cup cold water and stir to combine. Cook, without stirring, until the sugar has turned a deep amber hue, approximately 10 to 12 minutes.
- Meanwhile, warm the cream in a small saucepan. When the caramel is ready, slowly whisk in the warm cream and continue simmering the mixture until it is smooth, another 2 to 3 minutes.
- Remove from heat, then whisk in the butter, and then the salt, zest and enough charcoal to turn the caramel black.

Saffron Ice cream

Ingredients

2 cups whole milk

1.33 corn starch

3 tbs cream cheese

1/8 tsp salt

1.25 cups heavy whipping cream

2/3 cup sugar

2 tbs corn syrup

Large pinch Saffron

Mix a little milk with the cornstarch to make a slurry. Whisk the cream cheese and salt in a bowl.

Combine the remaining milk, cream, sugar and corn syrup. Heat on medium heat and boil for 4 minutes, gradually whisk with cornstarch slurry and bring back to a boil for one minute.

Whisk in cream cheese mixture then add saffron. Chill then put in an ice cream machine and freeze.

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Dragon Fruit Marshmallow Crème

Ingredients

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ cup corn syrup

$\frac{1}{4}$ cup water

$\frac{1}{8}$ tsp salt

2 egg whites, room temperature

$\frac{1}{4}$ tsp cream of tartar

1.5 tsp vanilla

1 tbs dragon fruit powder

- Stir together the sugar, light corn syrup, water and salt in a small sauce pan over high heat until it reaches 240 degrees.
- Place the egg whites and cream of tartar in a mixer and whip until soft peaks form at medium speed.
- When the syrup reaches 240 put the mixer on low and slowly drizzle into the egg whites. Increase speed to medium high for 7 to 9 minutes until glossy. Near the end add the vanilla and dragon fruit.