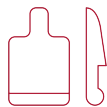




Chai Tres Leches Cake



DIFFICULTY: EASY



PREPARATION TIME: 3
HOURS



COOKING TIME: 30 MINUTES



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**

Method

Preheat the oven to 160 C Circo Therm®. Grease and line a 20×30 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.

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 Circo Therm® 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 container in the fridge for 3-4 days.

1 tsp **ground cardamom**

Notes
