

# Chiffon cake with matcha tea and black sesame, lemongrass infused custard

## Recipe for 8

### Description

A very light cake, very popular in Hong-Kong and among the chinese and asian population. Our version offers matcha tea flavours and comes along with a lemongrass infused custard.

### Note

Combining the cake's elements requires a little subtlety.

For the cake or the custard, feel free to perfume them however you want.

### Ingredients

#### Chiffon cake

- 100 Gr Butter
- 100 Gr Cream cheese
- 130 Ml Milk
- 8 Unit(s) Egg yolk
- 60 Gr Flour
- 60 Gr Cornstarch
- 13 Unit(s) Egg white
- 130 Gr Sugar
- 2 Tbsp Matcha tea

#### Custard

- 500 Ml Milk
- 0.50 Stick(s) Lemongrass
- 6 Unit(s) Egg yolk
- 100 Unit(s) Sugar

#### Garnish

- 4 Tbsp Icing sugar
- 2 Tsp Matcha tea

### Preparation

- Preparation time **45.00 mins**
- Preheat your **Oven** at **345.00 F°**

#### Prep

In a pot, pour milk, butter and cream cheese. Warm at medium heat while whisking. Once the cream is smooth, remove from heat.

In a bowl, pour the egg yolks. Whip them while pouring the warm cream and mix well.

Add the corn starch, matcha tea and sieve flour and mix well.

In another bowl, whisk the egg whites until they form firm peaks. Add the sugar and keep whisking until you get them to look like birds' beaks.

#### Baking

Butter the bottom of the cake mould and cover with a round of baking paper.

Cut a band of paper to line the sides of the mould. It must be 1 inch higher than the mould.

Pour the cake mix in the mould and gently tap the side of the mould to remove air bubbles.

Place the cake mould on a deep baking tray covered with baking paper and fill the tray with ½ inch of water to bake the cake in a bain marie.

Bake in the oven for 25 minutes at 160°C.

Then lower the temperature at 140°C and bake for another 55 minutes.

Remove from oven and remove from the mould.

### Custard

Remove the lemongrass from the freezer and crush it.

In a pot, bring the milk to a boil with the lemongrass.

In a bowl, whisk the egg yolks with sugar and vanilla until white. Slowly pour the warm milk while whisking. Pour back the mix in the pot and cook at low heat while whisking non stop until the mix gets thicker.

Pour in the bowl and place that bowl in a bigger bowl filled with ice to cool down the mix quickly.

Pass the mix through a sieve to remove the lemongrass pieces.

### Plating

Using a fine mesh sieve, sprinkle the cake with icing sugar and matcha tea.

Slice and put in a plate, pour the custard on the side.

**Bon appétit!**