



Caramel Coated Cake with Crème Patisserie

3 hours 30
minutes

Hands on

12
Portion(s)

2
Difficulty



Method

Photo credit: G. Drakopoulos - Food Styling: T. Webb

For the cake:

- Beat all of the ingredients in a mixer using the paddle attachment, until a very wet, soft dough forms.
- Transfer to a bowl, cover with plastic wrap and allow it to rest for 1 hour. It will not double in size.
- Grease a 20 cm round cake pan, with no hole in the middle.
- Cover with plastic wrap and allow to rest for 30 minutes again.
- Make sure the plastic wrap is not touching the surface of the dough since it will not allow it to rise properly.

For the caramel coating:

- Combine all of the ingredients, apart from the almonds, in a pan over medium heat. Stir well as the mixture starts to boil.
- Boil for 2 minutes until it becomes a shade darker in color.
- Add the almonds and stir.
- Line a small baking pan with parchment paper. Spread mixture in pan with a spatula and set aside to cool.

For the crème patisserie:

- Heat the milk in a saucepan. Remove from heat and pour milk into a glass. Wipe down saucepan.
- Do not place back on heat. Combine the eggs and sugar in the saucepan and beat with a hand whisk. Add the cornstarch and stir.
- Add half of the hot milk a spoonful at a time and stir until completely combined.
- Add the rest of the milk and place saucepan on heat.
- Boil for 2 minutes while stirring continuously.
- Remove from heat. Add the butter, melted white chocolate, salt and vanilla extract.

Ingredients

For cake:

- 2 teaspoons active dry yeast
- 190 g milk, 2.5% fat, at room temperature
- 50 g granulated sugar
- $\frac{3}{4}$ teaspoon salt
- 2 large eggs
- 60 g butter, at room temperature
- 240-260 g all-purpose flour

For caramel coating:

- 90 g butter
- 70 g granulated sugar
- 3 tablespoon honey
- 2 tablespoons heavy cream
- 1 $\frac{1}{2}$ cups almond slivers
- pinch of salt

For crème patisserie:

- 250 g milk
- 1 teaspoon vanilla extract
- 3 egg yolks
- 50 g granulated sugar
- 100 g white chocolate couverture, melted
- 3 tablespoons corn starch
- 2 pinches of salt
- 30 g butter

Διατροφικός πίνακας

Nutrition information per 100 gr.

| | | | |
|---------------------------|--------------------------|-----------------------------|----------------------------|
| 321 Calories (kcal) | 16.7 Total Fat (g) | 7.1 Saturated Fat (g) | 34.5 Total Carbs (g) |
| 16% | 24% | 35% | 13% |
| 19.6 Sugars (g) | 7.1 Protein (g) | 1.8 Fibre (g) | 0.39 Sodium (g) |
| 22% | 14% | 7% | 6% |

- Transfer to a bowl. Cover with plastic wrap making sure the wrap directly touches the surface of the cream so that it doesn't form a film on top.
- Refrigerate until chilled.

To assemble:

- Preheat oven to 180* C (350* F) Fan.
- Put spoonfuls of the caramel coating as far apart as possible over the cake. While baking the almonds will spread.
- Bake for 20-25 minutes.
- Remove from oven and place on a wire rack to cool for 10 minutes.
- Turn out of cake pan and allow cake to cool completely on the wire rack.
- Cut the cake into 2 layers. Spread the crème patisserie on the bottom layer.
- Cover with top layer of cake.
- Cut into slices and serve.

Tip

The white chocolate added to the crème patisserie gives it a different aroma and brings the perfect balance between the cake and the crème.