



Ekmek with leftover cake

1 hour
Hands on

18
Portion(s)

2
Difficulty



Method

This sweet is a different version of the traditional "Ekmek Kataifi" that is made with shredded phyllo dough. The base is made with cake and is a great way to recreate any leftover cake into a new and very tasty treat!

For the syrup

- Heat the water and sugar in a small pot over medium heat until it comes to a boil. Stir until the sugar melts. As soon as it does, remove from heat and set aside to cool.

For the base

- Preheat the oven to 160* C (320* F) Fan.
- Crumble the [New Year cake or Sweet Bread Cake](#) in with your fingers. Spread on the bottom of a 25x35 cm baking pan.
- Melt the butter in a small saucepan over medium heat. Spray or drizzle the melted butter over the cake.
- Transfer pan to oven and bake for 20 minutes.
- Remove from oven and immediately pour the cool syrup over the hot cake, using a ladle. Add a ladleful at a time, making sure they syrup is evenly distributed.
- The cake will shrink a little when baked but will spread out again once the syrup is added.
- Set it aside for ½ an hour to soak up all of the syrup and cool completely.

For the cream

- In a pot, add the milk and ½ of the sugar. Do not stir but slowly begin heating the mixture over medium to low heat. (Be careful not to burn the milk, you just want to heat it.) When ready, remove from heat and stir to combine.
- In a large bowl, whisk together the egg yolks and the remaining sugar, until completely combined.
- Add the vanilla and corn flour and whisk. If the mixture comes out too thick, add some of the warm milk.
- You basically want to make a crème patisserie.
- To complete, gradually add the warm milk to the bowl, a ladleful at a time, while continuously whisking. You are adding the milk slowly to the eggs in order to slowly warm them up. You don't want to cook them.
- Transfer the mixture back into the pot. Stir and place pot back on low heat. Continuously stir until the cream thickens. Taste the mixture from time to time to make sure it doesn't taste like corn flour. You don't want this so you have to let the cream cook until this taste is gone.
- Remove pot from heat.
- Add the chilled butter cubes and stir with a spatula until the butter melts and is completely incorporated.
- Spread the cream over the syrupy, cool base and smooth the surface.
- Cover with plastic wrap, making sure the wrap touches the surface of the cream directly, so that it doesn't create a film.
- Refrigerate for about 2-3 hours, until completely chilled.
- In the meantime, prepare the whipped cream by beating the heavy cream along with the icing sugar, until it thickens.
- Spread the whipped cream over the cream.
- Sprinkle with chopped pistachio nuts and serve.

Ingredients

For the syrup

- 500 g granulated sugar
- 500 ml water

For the base

- 500 g cake, leftover
- 100 g butter

For the cream

- 1 liter milk
- 6 egg yolks
- 200 g granulated sugar
- 100 g corn starch
- 100 g butter
- 1 teaspoon(s) [vanilla extract](#)

To serve

- 100 g pistachios, chopped
- 300 g heavy cream 35%
- 3 tablespoon(s) icing sugar

Διατροφικός πίνακας

Nutrition information per portion

437 Calories (kcal)	19.0 Total Fat (g)	11.0 Saturated Fat (g)	61.0 Total Carbs (g)
22%	27%	55%	23%
48.0 Sugars (g)	4.8 Protein (g)	0.5 Fibre (g)	0.15 Sodium (g)
53%	10%	2%	3%