

Mochi crêpes cake

Total time **40 mins** 10 mins preparation time **30 mins** cooking time

Nutritional facts (per portion):
1479 kJ / 353 kcal

Fat: **23.2 g** Protein: **4.8 g**
Carbohydrates: **31.7 g**

INGREDIENTS

4 portion(s)

For the mochi crêpes batter:

38 g plain flour
38 g glutinous rice flour
1 pinch of salt
25 g sugar
1 whisked egg (size M)
25 g melted unsalted butter
plus a little more for
baking the crêpes
125 ml milk

For the soy sauce syrup:

36 g sugar
18 g water
1 tsp [Kikkoman Naturally
Brewed Soy Sauce](#)

or:

20 g [Kikkoman Sauce for Rice](#)
- sweet

40 g sugar

For the soy sauce cream:

250 g cream (35-42 % fat)
25 g sugar
20 g cooled soy sauce syrup

PREPARATION

Step 1

For the mochi crêpes batter sift together flour and glutinous rice flour, place in a bowl and make a well in the middle. Add salt with egg and sugar to the well. Add melted butter to the well. Using a whisk, gradually mix the liquid (egg-, butter-, salt- and sugar mixture) in the centre with the flour to form a dough, adding the milk in between, also gradually, and mix to form a smooth dough. Pour the batter through a sieve, cover with cling film directly on the dough and cool it for about 1-2 hours. Mix the batter well again. Heat a small frying pan (about 14 cm), butter it, fry 8 crêpes one after the other (after each crêpe, put a damp cloth underneath the pan to reduce the heat from the pan a bit) and let them cool down.

Step 2

For the soy sauce syrup put water and sugar in a small saucepan and bring to a boil over high heat. When the mixture boils, reduce heat to medium, add [Kikkoman Soy Sauce](#), simmer for about 3 minutes and cool to room temperature.

Step 3

For the soy sauce cream whip the cream and when it starts to stiffen, add the soy sauce syrup and sugar and whip until stiff.

Step 4

For the cake setup place a 14 cm cake ring on a

plate, put a crêpe in it and spread thinly with some of the cream. Repeat the process until all the crêpes and cream are used up. Chill the cake for about 1 hour. Remove the cake ring and serve the cake.