KIKKOMAN

Mochi crêpes cake

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

Nutritional facts (per portion):
1,479 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.