

# Mochi crêpes cake

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

Nutritional facts (per portion):

1,479 kJ / 353 kcal

## **INGREDIENTS**

4 portion(s)

For the mochi crêpes batter:

**38 g** plain flour

**38 g** glutinous rice flour

1 pinch of salt25 g sugar

whisked egg (size M)melted unsalted butter

plus a little more for baking the crêpes

**125 ml** milk

For the soy sauce syrup:

36 g sugar18 g water

1 tsp <u>Kikkoman Naturally</u>

**Brewed Soy Sauce** 

or:

**20 g** <u>Kikkoman Sauce for Rice</u>

- sweet

40 g sugar

For the soy sauce cream:

**250 g** cream (35-42 % fat)

25 g sugar

**20 g** cooled soy sauce syrup

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

### **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 <u>Kikkoman Soy Sauce</u>, 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.