

Sunday
Feb 8
Brendo
Brendo
Pasta
Chef



BOREALIS

Chinese New Year

Black Sesame Mochi Cake

Japanese
dessert

(colours + taste menu)
Asia



SERVING: 6 PORTIONS

INGREDIENTS

60g black sesame seeds
30ml coconut oil
½ tsp coconut extract
150g sugar
2 egg
200ml coconut milk
177ml milk
150g
Glutinous flour
1 tsp baking powder
Pinch of salt

rice flour or general flour

METHOD:

- Preheat the oven to 175 °C, prepare the baking pan, and brush with coconut oil on the bottom and sides.
- Grind the black sesame seeds to a food processor. Pulse until seeds are finely processed into powder. Just be careful if you pulse too much, it will become a paste.
- In a large bowl, put sesame seed powder, sugar, melted coconut oil, and egg. Whisk until smooth. Then add the milk and coconut milk. Whisk well until the batter is smooth and lump-free.
- Add the rice flour, baking powder, and salt. Whisk well.
- Pour the batter into the prepared pan and bake for approximately 50 minutes. Check for doneness by looking for brown edges that naturally pull away from the pan.
- Cool for 1 hour before serving.