

Ube & Olive Oil Cake Tres Leches

BY JORDAN ANDINO | @FORK_KNIFE

Ever since I first competed on *Chopped*, I knew that desserts were something I need to work on (I was chopped in the final round). Since then, I've worked tirelessly to ensure that THAT area of my cooking talents is not lacking and I believe that this recipe is the culmination and product of all that hard work and relentless pursuit of better pastry skills. The olive cake really takes this dish to another level and the salt factor makes people really think about how such intense flavors can be made. The mascarpone whipped cream is portion of a tiramisu recipe my dad taught me when I was 10 years old and still holds up to this day! Last, but not least, the Ube condensed milk makes everybody happy. It's uniquely Filipino and steals the show as the final viscous and velvety garnish.

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SERVES: One 9x13 inch pan

INGREDIENTS

½ cup, extra virgin olive oil
1 cup, 2% milk
4 pc, whole eggs
2 cups, granulated sugar
2 tsp, vanilla extract
2 cups, all purpose flour
2 tsp, baking powder
1 ½ tsp, kosher salt
¼ tsp, nutmeg
12 oz, evaporated milk
14 oz, ube condensed milk

Whipped Cream

2 egg whites
2 egg yolks
2 cups, heavy whipped cream (45% if you can get)
½ tsp salt
¼ cup, confectionary sugar
8 oz, mascarpone cheese

Equipment

9x13 inch pan
Standing mixer OR hand held mixer (less preferable)
Rubber spatula
2 large mixing bowls
Piping/pastry bag (if possible)

INSTRUCTIONS

01 Preheat oven to 325F.

02 For the cake, heat the extra virgin olive oil and milk over low heat for 5 min on low. Set the mixture aside to cool slightly.

03 Whip the eggs, sugar and vanilla on high speed using electric beaters or a mixer fitted with the whip attachment until the eggs are doubled in volume, 3 to 4 minutes. Sift the flour, baking powder, salt and nutmeg. Fold half of the flour mixture into the whipped eggs, then add all of the butter mixture, then fold in the remaining flour mixture. Scrape the batter into the prepared pan.

04 Bake the cake for about 40 minutes, until a tester inserted in the centre of the cake comes out clean.

05 After the cake has come out of the oven and cooled for 10 minutes, poke holes in the cake using a bamboo skewer and slowly pour the evaporated milk over the entire surface of the cake (the cake will absorb all the moisture and swell up). Cool the cake to room temperature and then chill then cake for at least 3 hours.

06 For the whipped cream, start by placing the yolks, salt, and mascarpone in bowl and whisk until soft peaks.

07 Then place the egg whites and sugar in a bowl and whisk until fluffy and almost at a meringue.

08 Add in heavy cream and whip until stiff peaks.

09 Fold the two mixtures into each other and keep cold, a piping bag for storage is best here.

10 Cut a piece of cake, top with a liberal amount of whipped mascarpone, drizzle with ube condensed milk. Enjoy!