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PINEAPPLE-GINGER-TURMERIC CAKE

INGREDIENTS

ALMOND-COCONUT BASE

240 g coconut flakes

270 g ground almonds

170 ml milk

20 ml water

A pinch of salt

FILLING

160 g fresh pineapple pieces

600 ml pineapple juice (without sugar)

2 limes

1 lemon

40 g fresh ginger, peeled

1/2 tsp turmeric

5 eggs

120 g butter

250 g sugar

6 gelatine sheets

PREPARATION

THE ALMOND-COCONUT BASE

1. First mix the ground almonds, coconut flakes, and a pinch of salt in a large bowl. Add milk and water and work everything together with your hands until the dough is even.
2. Then place the dough in a baking pan (e.g. rectangular) and spread evenly on the base and sides. The dough can be evened out at the end with the help of a glass.
3. Ready? Put in the fridge for 2-3 hours to make the base really firm.

THE PINEAPPLE-GINGER-TURMERIC FILLING

1. First, place the gelatine sheets in a bowl of cold water.
2. Melt the butter in a small pan and put it aside. Clean and chop the fresh pineapple. Cut ginger into small pieces (alternatively you can juice the ginger or use ready-made ginger juice).
3. Squeeze lemon and lime juice into a large pot. Add pineapple juice, pineapple pieces, ginger, eggs, sugar, turmeric and melted butter.
4. Heat the mixture on the stove over medium heat. Make sure that the mixture does not boil, otherwise clumps may form.
5. Keep the temperature consistent for approx. 13 minutes, stirring the mixture regularly. Put the pan aside and let it cool.
6. Remove the gelatine sheets from the water and squeeze out any excess water. Put them into the pot and stir vigorously until the gelatine is completely dissolved.

PLACE THE PINEAPPLE, GINGER, AND TURMERIC FILLING ON THE FIRM BASE AND ALLOW THE CAKE TO SOLIDIFY OVERNIGHT IN THE REFRIGERATOR.



DANISH PANCAKES

INGREDIENTS

FOR THE DOUGH

2 tbsp butter

4 eggs

120 ml milk

65 g flour

2 tbsp sugar

A pinch of salt

FOR THE LEMON CREAM FILLING

2 lemons; juice and zest

50 g sugar

2 eggs

3 tsp butter

DECORATION

Blueberries

Icing sugar

PREPARATION

THE LEMON CREAM FILLING

1. Put all the ingredients of the filling – the lemon juice and the grated lemon peel, the sugar, the eggs, and the butter – in a saucepan and bring to a medium heat.
2. Stir continuously with a whisk to keep the cream in motion. Especially important: The cream should never boil, otherwise it will curdle.
3. After patiently stirring for 10 minutes, the cream should have a nice thickness. Let the lemon cream cool.

THE DOUGH

1. Preheat oven to 220°C.
2. Put eggs, milk, flour, sugar, and a pinch of salt in a large bowl and mix well.
3. Put butter into an ovenproof pan and let it melt in the preheated oven. Add the prepared mixture and put the pan back in the oven.
4. After approx. 15-20 minutes, the dough should rise and bake to a nice golden brown. Take it out of the oven.
5. Let the pancakes cool (they will sink a little).
6. Fill the pancakes with the prepared lemon cream and garnish with blueberries. Sprinkle with icing sugar and serve.