

Bolo de Milho, corn and cheese, coffee cream

Recipe for 4

Description

Here comes latin america, a cake/bread that conquered all of north america.

Note

Ideally, cold infuse the coffee beans in the milk overnight, make sure its covered in cling film and store it in your fridge.

Ingredients

The cake

- 4 Unit(s) Egg
- 330 Gr Sugar
- 100 Gr Softened butter
- 260 Gr Grits or coarse corn flour
- 460 Ml Milk
- 240 Gr Gruyere cheese
- 22 Gr Baking powder

Coffee custard

- 500 Ml Milk
- 6 Unit(s) Eggs yolk
- 100 Gr Sugar
- 0.50 Cup(s) Coffee beans

Plating

- 4 Leaf(ves) Mint
- 12 Unit(s) Coffee beans
- 12 Unit(s) Coconut shavings

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**
- Resting time **10 mins**

Corn bread

Whisk vigorously the eggs and sugar, add the softened butter, keep whisking to emulsify for 3 minutes.

Then add, in this order, the corn flour, the milk, the grated cheese and lastly the yeast. Make sure you mix this folding delicately.

Pour your mix in a greased and sugar coated mould, let it rest for 10 minutes then put in the oven for 35 minutes at 170°C. Adjust the cooking time depending on your oven.

White coffee English sauce

Bring to a boil the milk with the coffee beans and two spoons of sugar. Meanwhile, whisk the egg yolks with the rest of the sugar.

Once boiling lower the heat and pour a good quantity of milk on the eggs. Beat vigorously right away and when consistent pour back in the pot to complete the cooking.

Using a wooden spoon, mix the cream on medium/high heat (make sure not to go higher than 84°C). Check the cooking of the cream, pass your finger on the wooden spoon, if your finger leaves a mark on the spoon the cream is ready.

Pour the cream in a bowl. Place this bowl on ice to bring down the temperature as fast as possible. Sieve to remove the coffee beans.

Plating

In a shallow plate or a bowl, place a piece of cake in the middle.

Before serving pour in your coffee custard. Finish with some mint leaves and some coffee beans or some crispy chocolate chips.

Bon appétit!