

# Khek with candied ginger, chantilly and litchi

## Recipe for 4 portions

### Description

Delicious and fluffy cake with a chantilly cream and litchi.

### Note

Change the fruits on top of the khek, depending on the season you're in.

### Ingredients

#### Khek

- 65 Ml Plain greek yogurt 0%
- 1 Unit(s) Egg
- 100 Gr Sugar
- 65 Ml Canola oil
- 100 Gr Whole wheat flour
- 1 Tsp Baking powder
- 75 Gr Candied ginger

#### Lychee

- 125 Gr Lychee

#### Chantilly cream

- 125 Ml 35% whipping cream
- 0.25 Clove(s) Madagascar vanilla
- 2 Tbsp Icing sugar
- 1 Unit(s) Lime zest(s)

### Preparation

- Preparation time **50 mins**
- Preheat your **Oven** at **380 F°**

#### Ginger khek

Line the cake mold by putting butter and sugar all around its interior surface.

Make sure to keep the proper order, pour them out all in a bowl but the baking powder. Mix them all whit whisk.

Add in the baking powder and mix again. Pour the mixture into the cake/khek mold up to half and let it rest 5mins. Cook it in the oven 35-40mins

Pro tips; stab the very center of the cake with a pairing knife, while making sure nothing sticks to it while removing it. Also, it has to be hot when laying it on your lower lip. If not, either sticking to the knife or it, not being hot, put it back in the oven until cooked.

#### Chantilly

While whisking vigorously with wide and steady movements into a cold bowl the cream, gradually

add the icing sugar and the grated vanilla bean. Make sure the cream is also cold.

Once thick enough, place it into the fridge. Add the lime zest at the very end, right before serving.

### Montage

In a medium round plate, lay down a generous slice of khek and add pieces of litchi here and there on it.

Delicately pour or lay the chantilly all over and finalize with lots of lime zest.

**Bon appétit!**