

Mocha coconut topping cake

Note by note recipe by yi zhang

Ingredients:

Base:

- 60g egg white
- 60g pea protein
- 60g plant oil
- 80g sugar
- 20g wheat flour
- 5g mocha powder

Top:

- 20g pea protein
- 2g mocha powder
- 20g coconut cream
- 10g sugar

Equipment:

- Spatula mixer
- iSi Whip Siphon 1 quart
- 4 N2O charges
- 10 paper cups

Methods:

Topping:

1. Mix all ingredients in a bowl using a spatula.
2. Pass through the iSi Funnel and Sieve directly into 1L iSi Whipper. Screw on 1 iSi cream charger and shake vigorously. Repeat process with a second charger.
3. Refrigerate for 3 hours.

Cake:

1. Add egg white and pea protein to mixing bowl, add oil, sugar and flour, the last mocha powder.
2. Mix on medium settings
3. Strain batter into whipper

4. Assemble whipper and charge
5. Refrigerate for 4 hours
6. Fill 1/3 of cup with whipped batter
7. Microwave 40secs on high
8. Remove the cake and put topping