



MATCHA CAKE

THE CHEF | Original creation by
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Recipe for 5 cakes, each one 16 cm long and 7 cm wide, weighing 540 g



1. CAKE MIXTURE

325 g whole eggs
450 g icing sugar
435 g flour type 55
10 g Matcha powder
10 g baking powder
400 g clarified butter
675 g Griottines® Cointreau®
Total weight: 2305 g

Use a food processor to combine the eggs, icing sugar, flour, Matcha powder and baking powder. Lastly, add the clarified butter heated to 50°C. Pour the mixture into a stainless steel bowl and add the Griottines® Cointreau®. Ensure that the mixture is at 30°C, then divide it between five 16 cm by 7 cm moulds with vertical edges, lined with greaseproof paper. Bake in a convection oven at 150°C for around 50 minutes.

2. GRIOTTINES® AND COINTREAU® SYRUP

170 g water
115 g caster sugar
120 g Griottines® Cointreau® juice
50 g Cointreau® 60%
Total weight: 455 g

In a saucepan, heat the water and caster sugar, then mix in the Griottines® Cointreau® juice and the Cointreau®. After removing the cakes from the oven, take off the greaseproof paper and soak the cakes in the syrup at 30°C, turning them over and making sure each one absorbs 80 g of syrup. Wrap in glassine paper while still hot.

INDIVIDUAL MATCHA CAKE

Recipe for 5 cakes, each one 16 cm long and 7 cm wide, to make 35 individual portions.

The recipe is identical.
Cut into 2 cm slices to yield around 7 slices per cake.

