

nøgg

No Egg.
But Plants.

Simply. **Delightful.**

The perfect wave.

Preparation

- 1 Beat all the ingredients for the batter for 2 to 3 minutes at a slow speed, using a coarse broom/flat beater until a homogeneous dough is formed.

Note: For an optimal result with a fine texture and nice volume, do not overmix.

- 2 To make the chocolate cake batter, mix 20 g of dark cocoa powder with 400 g of batter. Place 800 g of batter on the baking sheet. Then add 400 g of chocolate batter and finally spread drained cherries on the batter mixture and bake.

In a deck oven (draught closed):

185°C, 40–45 minutes

In an oven: 175°C, 25–30 minutes

In the combi-steamer: 165°C, 20 minutes

- 3 Leave the cake to cool after baking.
- 4 Mix all ingredients for 1 minute at low speed and whip at the highest speed with a fine whisk for 5 to 6 minutes. After whipping, the creme can be processed immediately.
Note: The creme's sweetness can be adjusted by adding icing sugar according to taste.
- 5 Spread the creme over the cooled cake and chill for 1 hour.
- 6 Sprinkle with dark cocoa powder to taste before portion.

The preparation time always depends on the type of cooking appliance used and its heat output.



Ingredients for 1 baking sheet

Batter (approx. 1.200 g)

- 670 g nøgg Batter Powder
- 220 ml vegetable oil
- 20 g dark cocoa powder
- 300 ml water

Creme (approx. 1.350 g)

- 300 g nøgg Whipping Creme Powder
- 150 g icing sugar
- 900 ml cold water

Garnish

- 10 g dark cocoa powder
- 350 g sour cherries, drained

Baking sheet sizes

- baking sheet 37–40 x 28–32 cm:
approx. 1.200 g batter and approx. 1.350 g creme
- baking tray with front rail 20 x 60 cm:
approx. 1.500 g batter and approx. 1.350 g creme

