

Green Tea Crunch Cake



Level: Medium

Prep Time: 40 minutes

Serves: about 8

Cooking & Chill Time: 4½ hours

Nut Crunch Crust:

- ⅛ to ¼ cup macadamia nuts
- ½ cup chocolate hazelnut paste (Nutella®)
- 2 oz. dark chocolate, chopped
- ½ cup toasted rice cereal (Rice Krispies®)
- ¼ tsp. ground cinnamon

Green Tea Custard:

- 1 envelope unflavored gelatin (Knox®)
- 1 Tbsp. cold water
- 2 cups heavy whipping cream
- 2 Tbsp. matcha green tea powder, sifted
- ¼ cup white granulated sugar
- 3 large egg yolks
- 6 oz. white chocolate, chopped

For Nut Crunch Crust: Line the bottom of a 6-inch round Springform pan by cutting out a circular piece of parchment paper. Set aside. Preheat oven to 350°. Spread out macadamia nuts on a baking sheet. Toast in oven for about 10 minutes, or until the nuts become fragrant. Watch carefully, they burn quickly. Remove from oven & set aside to cool. Turn oven off. When cooled, coarsely chop into chunks. Set nuts aside. In a medium saucepan, melt hazelnut paste & dark chocolate over low heat, constantly stirring until smooth. Remove from heat. Add the nuts, rice cereal, & cinnamon and gently stir until all are combined. Spread evenly in the prepared Springform pan. Refrigerate for 1 hour.

For Green Tea Custard: In a small bowl, sprinkle gelatin over water. Set aside to bloom. In a medium saucepan, bring cream & sifted matcha powder to a boil. Lower heat & simmer for 2 minutes, stirring occasionally. While the cream is simmering, place the sugar & egg yolks in a double boiler & whisk continuously until the mixture is thick. Slowly pour ¼ of the cream mixture into the egg mixture, whisking continuously. This will temper the eggs. Slowly pour the rest of the cream mixture into the egg mixture while continuously whisking. Simmer over the double boiler for 3 minutes. Remove from heat & stir in white chocolate & softened gelatin. When chocolate is melted, strain the mixture with a fine mesh sieve into a food processor. Process for 1 to 2 minutes. Pour over crust & freeze until firm, about 2 to 3 hours.

For Stabilized Whipped Cream: In a small saucepan, sprinkle the gelatin over the cold water & let bloom for 5 minutes. Heat on low & stir constantly until the gelatin is dissolved. Set aside to cool. Meanwhile, with a handheld electric mixer, whip the heavy whipping cream & sugar in a mixing bowl until soft peaks form. With the mixer on the lowest speed, slowly pour the gelatin mixture into the cream mixture. Beat at high speed until stiff peaks form. Pipe the whipping cream on top of the green tea custard layer with Wilton Tip #1M. Garnish with sifted matcha powder, fresh raspberries, & Pocky® sticks. Thaw at room temperature for 15 minutes before cutting & serving.



Stabilized Whipped Cream:

- 1 tsp. unflavored gelatin (Knox®)
- 4 tsp. cold water
- 1 cup heavy whipping cream
- ¼ cup confectioner's powdered sugar, sifted

Garnish:

- Matcha powder, sifted
- Fresh raspberries
- Pocky® Matcha Crush sticks