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Ingredients

Dough I

- 750 ml milk
- 200g Amanprana Gula Java coconut blossom sugar
- 50 g flour
- 50 g cornstarch
- ½ tsp salt
- 5 eggs yolks
- 300 g young coconut meat, scrap (large)
- 50 g raisin
- 50 g almond, chopped
- 3 tbsp rum
- 1 tbsp vanilla powder
- 1 tbsp cinnamon powder

Dough II (top layer)

- 3 eggs whites
- 50g sugar
- 1 tbsp flour

Topping

- 50 g raisin
- 50g almond. Chopped
- 1/8 tsp ground cinnamon

Preparation

Step 1

- In a small container, mix a portion of the milk (around 200 cc) with flour and cornstarch. Set aside.
 - Heat the rest of the milk with sugar. Keep stirring.
 - Slowly pour the mixture of milk and flour, stirring continuously. Bring to boil and then turn the heat off.
 - Fold in butter to the mixture, then add the walnuts, raisins, vanilla, cinnamon and rum.
 - Fold in the whipped egg yolks. Add the coconut meat.
 - Pour the mixture into a cake pan.
 - Bake at 160° C for about 10 minutes in a preheated oven.Step 2
- Whisk all ingredients until they are stiff dough II and whipped.

Remove the cake from the oven and pour the mixture over the dough.

Step 3

Finally, place all topping ingredients over the last layer of dough and bake 30 minutes in the oven at 160°C until golden brown.

Gluten free

Vegetarian



Vegan



Raw food

