

For Review Only

Make everyday tea and coffee breaks enticing affairs with a delicate cake or tart slice. Whether decadent with chocolate and fresh fruit or luscious with creamy butter and cheese, the soft, velvety confections in this fun, accessible collection of tea cakes and tarts will inspire even beginners in the kitchen.

Veteran chef Yamashita Masataka shows how ordinary baking equipment and simple ingredients can be used to create tempting teatime treats.

- Chocolate Gâteau
- Coconut Gula Melaka Madeleines
- Brownies
- Hoji-Cha Butter Castellas
- Fruit Roll
- Tarte au Fromage
- La France
- Soufflé Cheesecake
- Strawberry Shortcake

Gorgeous full-colour photography, clear step-by-step instructions and an inspiring selection of recipes make this handy cookbook perfect for gifting the baker in your life.

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Yamashita Masataka

get started making Tea Cakes & Tarts

Marshall Cavendish Cuisine



Perfect Gift Idea for Both Beginners and Experts



get started making Tea Cakes & Tarts

step-by-step recipes for tempting teatime treats

Yamashita Masataka

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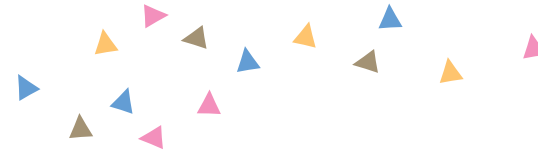
Chef Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan. He worked at various pâtisseries around Japan before starting his own pâtisserie in Nara.

The pâtisserie quickly became one of the top in Nara. Eight years later, yearning for new challenges and a change of scenery, chef Yamashita moved to Singapore where he took charge of the kitchen at Pâtisserie Glacé, turning it into a haven for delightful cakes and pastries. Chef Yamashita soon saw an opportunity to revive his pâtisserie from Japan and re-established Flor Pâtisserie.

Today, chef Yamashita no longer runs Flor, but his own Japanese artisan pâtisserie at Tanjong Pagar Plaza, aptly named Chef Yamashita.

The recipes in this book were taken from chef Yamashita's first cookbook, *Tanoshii*, which clinched the Best First Cookbook award at the Gourmand World Cookbook Awards 2013.

www.chefyamashita.com
www.facebook.com/chefyamashita



Dedication

To my parents, who did not approve of my decision to become a pastry chef in the beginning, but who grew to see my passion in it and have been supporting me in every possible way ever since.

To my wife and best friend, Ami Yamashita, for always being by my side with a smile. She is the only person who truly understands me and knows exactly what to say when the going gets tough.

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COCONUT GULA MELAKA MADELEINES

Makes about 18 madeleines



Ingredients

Melted unsalted butter
for greasing mould

Pastry flour 120 g

Baking powder 2 g

Almond powder 15 g

Cornflour 5 g

Milk powder 7 g

Desiccated coconut 35 g

Honey 17 g

Heavy cream 46 g

Salted butter 46 g

Unsalted butter 46 g

**Gula melaka (palm
sugar)** 70 g, roughly
chopped

Eggs 2, at room temperature

Egg yolks 2, at room
temperature

Brown sugar 80 g



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Method

1. Preheat oven to 170°C. Lightly grease a madeleine mould with melted unsalted butter. Sift together pastry flour, baking powder, almond powder, cornflour and milk powder. Whisk in desiccated coconut. Set aside.
2. Combine honey, heavy cream, both types of butter and *gula melaka* in a saucepan over medium heat. Using a wooden spoon, stir until butter and sugar are melted and mixture reaches 80°C. Set aside.
3. Using a handheld mixer, whisk eggs, egg yolks and brown sugar at high speed for 3 minutes until mixture doubles in volume and is pale. Using a rubber spatula, fold in dry ingredients.
4. Lastly, fold in warm butter mixture. Scrape base and sides of bowl thoroughly. Pour batter into prepared mould and bake for 20–25 minutes or until top of cakes are golden brown.
5. Remove from oven. Unmould cakes and leave on a wire rack to cool before serving or storing. These cakes will keep refrigerated in an airtight container for up to 3 days.





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The recipes in this book were taken from *Tanoshii*, first published in 2013.

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