



JERNEJ KITCHEN

BERRY MILLET CAKE

Berry Millet Cake is a simple and incredibly delicious dessert. It's fruity, milky, and delicious, topped with coconut flour and almonds for texture.

SERVES	8	PIECES
PREPARATION:	15	MINUTES
COOK AND BAKE:	1	HOUR
TOTAL TIME:	1	HOUR 15 MINUTES

BERRY MILLET CAKE

250 g (8.8 oz) millet
1 litre (4 cups) milk
½ tsp salt
1 tbsp vanilla sugar or 1/2 tsp vanilla paste
2 tbsp unsalted butter
6 egg whites
6 egg yolks
60 g (1/4 cup) sugar
1 tbsp vanilla sugar or 1/2 tsp vanilla paste
80 ml (1/3 cup) cold milk
100 g (1 cup) raspberries
100 g (1 cup) blueberries
2 tbsp silvered blanched almonds
1 tbsp coconut flour
powdered sugar, for dusting
fresh berries, to serve

COOK THE MILLET

Add the millet to a sieve and rinse under running water. Pour the milk into a pot and add the rinsed millet. Place on the stove; add salt, vanilla sugar, and butter. Bring to a boil, then simmer for 20 - 25 minutes. Set aside to cool to room temperature. The fastest way to do that is to arrange it all over a baking sheet in a thin layer.

MILLET CAKE

Add the egg whites to a large bowl and beat until stiff peaks form. Add the egg yolks, sugar, and vanilla sugar into a separate bowl. Beat until the mixture is smooth, for about 5 minutes. Add the millet and cold butter and stir with a spatula. Gently fold the stiff egg whites to get a smooth, airy mixture.

BAKE AND SERVE

Set a rack in the middle of the oven and preheat it to 180 °C / 350 °F. Grease a 20 cm x 30 cm (8-inch x 12-inch) deep baking dish with butter. Pour the millet cake batter into the prepared baking dish. Arrange the raspberries, blueberries, almonds, and coconut flour on top. Place in the preheat oven and bake for 40 - 45 minutes at 180 °C / 350 °F. Once the cake cools, cut it into eight slices. Dust with powdered sugar and serve with fresh berries.

TOOLS AND EQUIPEMENT Sponsored

sieve
pot
bowl
electric mixer
spatula

20 cm x 30 cm (8-inch x 12-inch) deep baking dish