

Miele

Dulce de leche mil hojas (thousand-layer cake)

By Miele

2 hours, plus resting time

Preparation Time

5 hours

Cooking Time

10 serves

Serves



INGREDIENTS

Dulce de leche

2 x 395 ml tins condensed milk

Pastry

375 g (2 ½ cups) plain flour, plus extra for dusting

½ tsp salt flakes

250 g butter, chilled and cut into small cubes

3 egg yolks

185 ml (¾ cup) milk

1 tbsp (20 ml) pisco, optional

Whipped cream

200 g crème fraîche

125 ml (½ cup) cream

To serve

320 g (2 cups) flaked almond

55 g (1/3 cup) icing sugar

250 g strawberries

Miele accessories

Baking tray

METHOD

Dulce de leche

1. Place the cans of condensed milk on a rack in the steam oven and Steam at 100°C for 3 hours. Leave the tins to cool for at least 1 hour before using.

1. Place the flour, salt and butter into the bowl of a freestanding mixer with a whisk attachment. Mix the ingredients on medium speed until the mixture resembles large breadcrumbs (approximately 5 minutes).
2. Add the egg yolks, one at the time, then add the milk and pisco and mix, using a dough hook, for 1 minute, or until the dough comes away from the sides.
3. Wrap the dough in cling wrap and refrigerate for 20 minutes.
4. Lightly flour the bench and roll the dough, in batches, to cut 14 circles, approximately 20 cm wide across.
5. Preheat the oven on Moisture Plus with Fan Plus at 180°C with 1 manual burst of steam.
6. Place the dough sheets on baking or universal trays (you will fit 2 per tray). Using a fork, prick the pastry all over, this will prevent air bubbles forming in the pastry.
7. Place the trays into the oven on shelf levels 2 and 4. Release the burst of steam immediately and bake for 10 minutes, or until lightly brown.
8. Repeat the process for the rest of the dough sheets.

Whipped cream

1. Place the crème fraîche and cream into the bowl of a freestanding mixer with a whisk attachment. Mix the cream using medium speed until the soft peaks form.

To serve

1. Place the almonds on a universal tray. Place into the oven on shelf level 2 on Fan Plus at 140°C and toast for 10 minutes, or until light brown.
2. Spread 1 tablespoon of the dulce de leche on one of the pastry rounds and cover with another pastry round, repeat until you have used all the dough sheets. Press firmly on each pastry round to compress the layers. Spread remaining dulce de leche on the sides and top of the cake.
3. Press the toasted almonds on to the sides and top of the cake. Sprinkle the icing sugar over the cake.
4. Cut the cake into wedges and serve with the whipped cream and strawberries.

Hints and tips

- The pisco helps create crunchier pastry. The added liquid makes the dough easier to roll, then the alcohol evaporates leaving a crisper pastry.
- This cake is the most traditional of the Chilean cakes, originating from France.