

SWEET CASAVA AND DARK CHERRY CAKE



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I Putu Muliadi



Ida Bagus Oka Yanapriya

An elegant haven by the sea, the The Royal Santrian Luxury Beach Villas consist of a tasteful collection of luxury villas ideal for blissful seclusion, comfort and the good life. Represented by Ida Bagus Oka Yanapriya & I Putu Muliadi

- Sub Category Name
Combo
Main Courses
- Recipe Source Name
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Ingredients

SWEET CASAVA AND DARK CHERRY CAKE

- 400g cassava
- 100g brown sugar
- 200ml fresh milk
- 50g dry coconut
- 20g dark cherry
- 1/2 tsp cinnamon powder

Topping :

- 200ml coconut milk
- 25g rice flour
- 1/2 tsp salt
- 50g parmesan cheese



Methods and Directions

SWEET CASAVA AND DARK CHERRY CAKE

- Boil the cassava for about 1 hour until soft.
- Cook fresh milk, brown sugar and cinnamon powder together. Stir slowly and add the soft cassava and dark cherry. Stir until smooth and golden brown in colour.

Topping

- Cook coconut milk with rice flour, salt and parmesan cheese stir until thickened.

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