





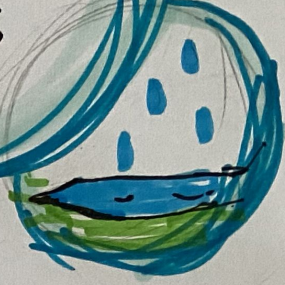
VANILLA CAKE  
with  
BUTTER &  
ALMOND



EDIBLE  
FLOWERS



SUGAR  
BALLS



COTTON  
CANDY



ALMOND  
CRUMBLE



MILK

Müge & Alexa



# MILK

In this the creation we designed MILK, ceramic plate to work dairy products.

The design of the dish symbolizes a milk stain on the table, and on the plate is a dessert made with ingredients that participate in the process to get the milk to our tables.

*Edible flowers that represent the fields where cows graze.*

*Sugar balls representing rain and water from the fields.*

*Almond crumble representing the earth.*

*Cotton candy made from sugar representing milk foam.*

*Vanilla cake made with butter and almond flour that represents the result of the combination of elements that can be created from the cow and the field.*

## Recipes:

### CRUMBLE

-100g flour

-100g sugar

-100g butter

-100g almond flour

Mix all the ingredients together in a bowl. Bake the dough 20 minutes aprox. in the oven 180 Celsius till golden colour. Let it cold and make it sand texture with your hands.

### VANILLA CAKE

½ tablespoon butter for pan

4 large eggs

½ cup honey

1 tablespoon vanilla extract

1½ cups blanched finely ground almond flour

½ teaspoon salt

½ teaspoon baking soda

1 teaspoon glazed sugar

Preheat your oven to 160 Celsius. Generously grease a glass pie plate with butter. In a large bowl, lightly whisk the eggs. One by one, gradually whisk in the honey, vanilla, almond flour, salt and baking soda. Use a spatula to transfer the batter into the prepared pie plate. Bake until puffy, browned and set, and a toothpick inserted in center comes out clean, about 30 minutes. Cool the cake, in the pan on a cooling rack, to room temperature, about 30 minutes.

### **COTTON CANDY**

1 cups of sugar

¼ cup of corn syrup

¼ cup of water

1/8 teaspoon of salt

Put 1 cups of sugar, 1/4 cup of corn syrup, 1/4 cup of water, and 1/8 teaspoon of salt into the saucepan over medium high heat and stir the ingredients together until the sugar is melted. Make sure you use a pastry brush to wipe down the sides of the pan to keep sugar crystals from forming.

Once the mixture has reached 160 Celsius temperature, pour the hot liquid into a shallow heatproof container. Dip the tines of your whisk into the mixture, then quickly drizzle the thinning sugar strands back and forth across the parchment paper until you have a sizeable “nest” of candy strands. The sugar will start to thicken after about 10 minutes.

### **MILK**

Place the crumbles on milk splash shaped ceramic, then place vanilla cake. After placing vanilla cake cover it with glazed sugar. Place sugar candy first then sugar balls. Finalise this design with adding edible flowers. Eye pleasing and mouth-watering edible design dish is ready!!! Since we stay at home, you can enjoy this dish while dreaming earth, fields, cows, flowers and rain of the spring.