



*La Duni*  
L A T I N C A F E

*Dunia Berga*  
PASTRY CHEF



*Cuatro Leches*  
*Vanilla Mantecada Cake*

Layered Mantecada Vanilla Sponge Cake, soaked in Cuatro Leches Sauce, Topped with Caramelized Swiss Meringue and Dotted with Arequipe Caramel Reduction, Served with extra Tres Leches Sauce and Arequipe Caramel

“Best Desserts in Dallas”

**D** Magazine

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**DUNI RECIPES**

*Vanilla Mantecada Cake*

*Ingredients*

3 cups all purpose flour

1 ½ teaspoons baking powder

1/4 teaspoon of salt

1 cup unsalted butter

2 cups sugar

4 large eggs

1 teaspoon vanilla extract

1 cup milk

8" parchment paper liner

8" cake pan

*Procedure*

Preheat the oven to 350F

1. Sift baking powder, flour and salt. Cream butter in the mixer with the paddle attachment until very fluffy.

2. Add the sugar gradually until is all incorporated. Add one egg at a time, until blended using speed #1. Continue to mix, add vanilla extract, add 1/3 of flour mixture into the batter.

3. Add ½ cup of milk, then half of the left over flour mix, then the rest of milk, then the remaining flour until fully incorporated for about 1 minute or less, do not over mix

4. Pour batter into an 8" buttered cake pan mold lined with parchment paper

5. Place in lower 3<sup>rd</sup> rack of heated oven and bake for 55 to 70 minutes until the center of the cake springs back when touched and the sides come apart from the mold. It will smell done, when ready.

*Because a day  
without love,  
laughter or dessert is  
a wasted day.....*

*Mom Duni*

## Caramelized Meringue

### Ingredients

2 cups of Sugar  
1 Tablespoon of Lemon juice  
1 cup egg whites  
½ teaspoon of vanilla extract  
4 oz of water  
Blow torch assembly

### Procedure

1. In small sauce pan, with a candy thermometer, bring water and sugar to softball level. Temperature 240 F.
2. In a electric mixer bowl beat the egg whites until soft peaks form, using the whip attachment.
3. Add the sugar syrup slowly at medium speed. Once is all incorporated, bring the speed up to high, add lemon juice and vanilla, then mix well until hard peaks form.

## 3 Leches Sauce

### Ingredients

2 cups evaporated milk  
2 cups condensed milk  
2 cups whipping cream

### Procedure

Whisk all ingredients together and refrigerate

## Arequipe Sauce

### Ingredients

1 cup dulce de leche  
1/2 cup warmed whole milk

### Procedure

Whisk all ingredients together and refrigerate

## Dulce De Leche

(Arequipe, Manjar Blanco)

### Ingredients

1 Can of Eagle Condensed Milk

### Procedure

1. Boil the unopened can in a water bath inside a large cylinder strainer for 2 hours at medium high fire.
2. Carefully flip the can upside down every 45 minutes, while boiling.
3. Remove can from water, allow to cool off then open

Make sure you always maintain the can at least 2/3 covered with water or it may explode.

## Cake Assembly

### Ingredients

1 8" baked and cooled mantecada cake  
1 cup of 3 leches sauce  
3/4 cup Arequipe Sauce  
1 recipe of Meringue  
Powder sugar for dusting  
Blow torch, knife, sifter, spatula, cake card board, cake platter

### Procedure

1. Turn cake onto a card board and remove parchment paper
2. Slice cake upside down in 3 even layers, use toothpicks to guide your knife
3. Pierce each layer with a fork
4. Brush 6 oz. of 3 leches sauce per layer, as you top the layers and reassemble the cake
5. Ice cake with meringue using a spatula, make sure to create a 1/2 inch thick cover all around the cake and finish with peaks
6. Torch the meringue until golden brown, make sure not to burn it
7. Drizzle Arequipe sauce and dust with powder sugar

