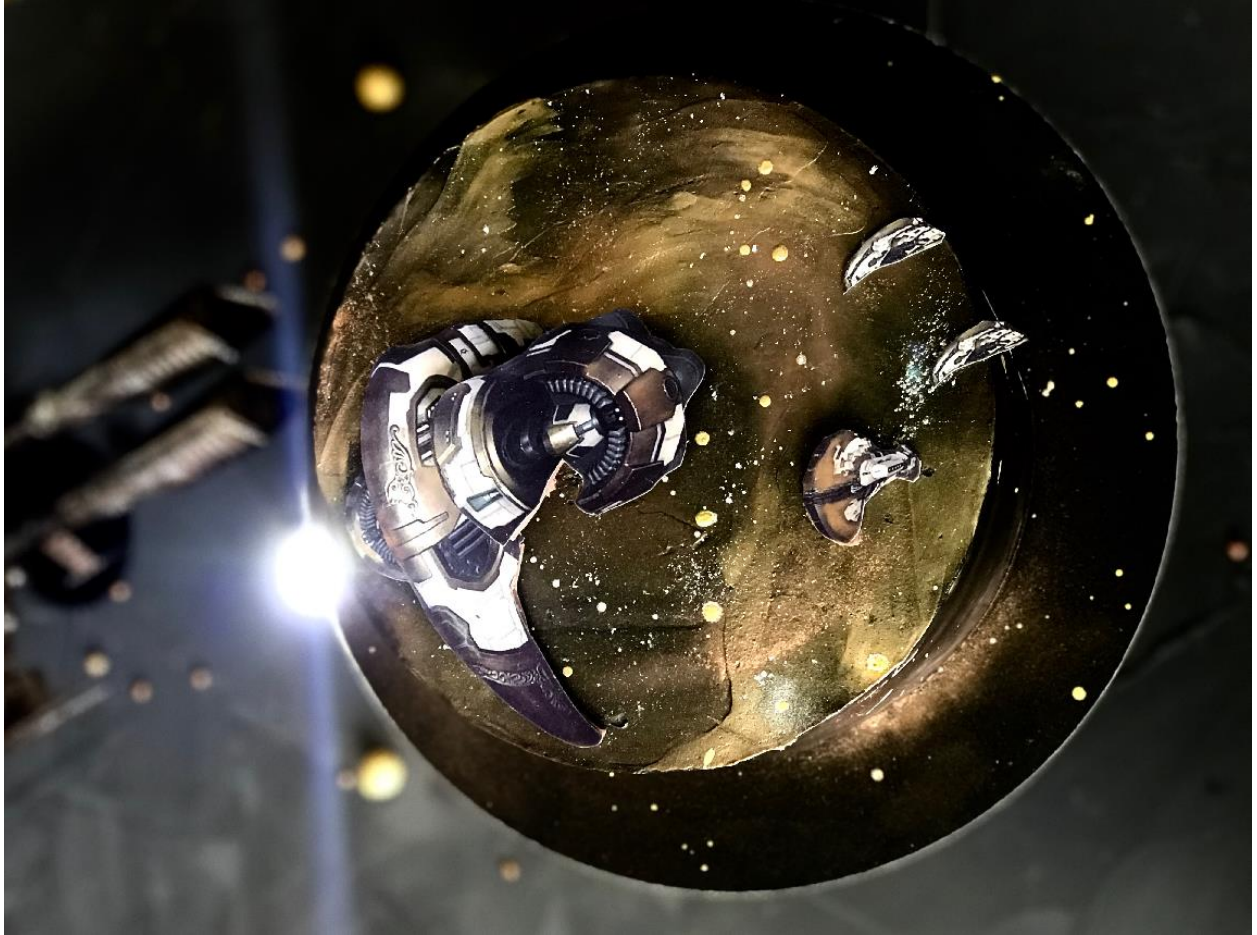


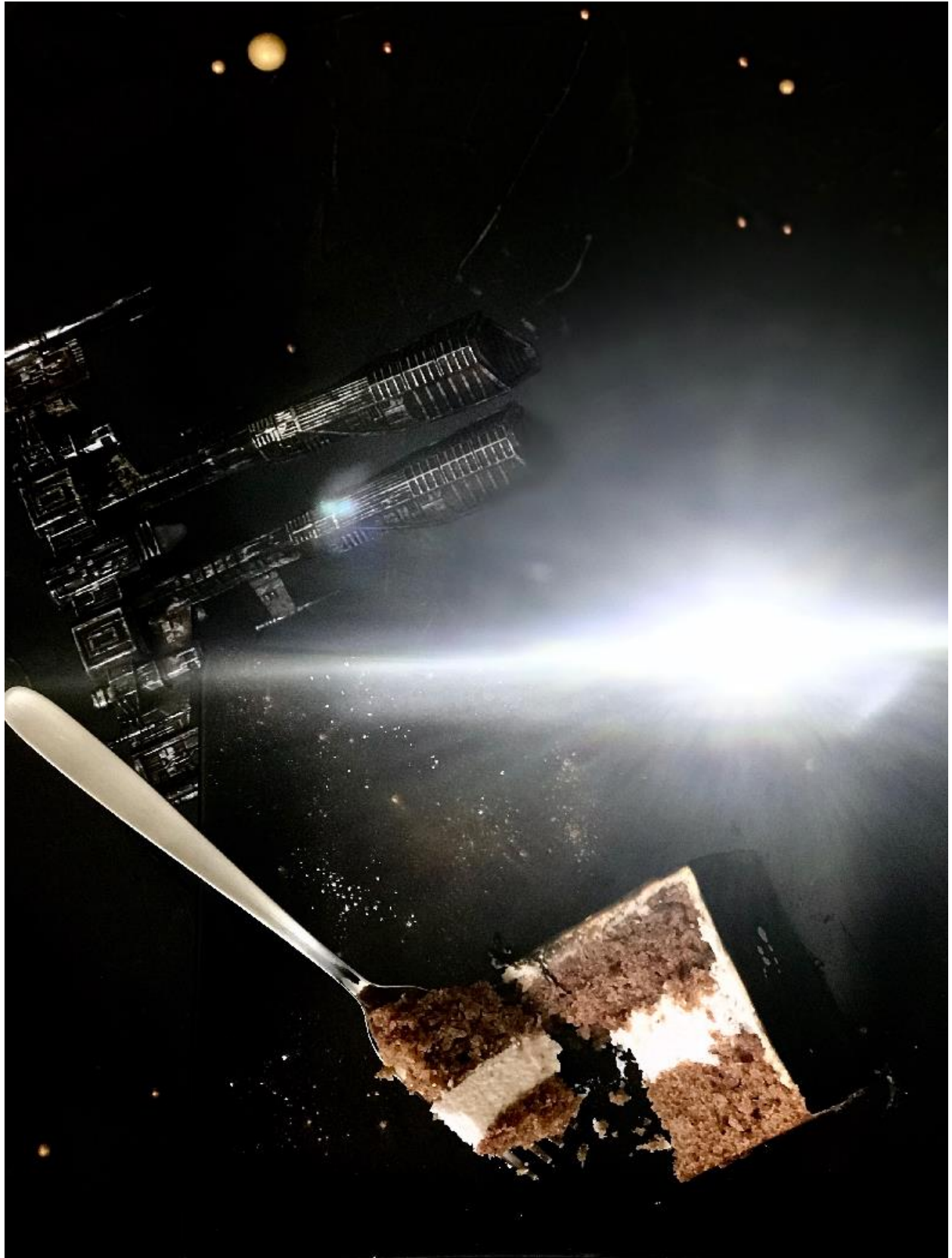
Spicy cake "Remembrance of Reclaiming"

Submitted by NorthCrossroad









Spicy cake "Remembrance of Reclaiming"

Lore

Specifically cooked in Amarr and Khanid families only on the day when it is believed that the war of The Reclaiming began in 20078 AD. This holiday holds great value both as a religious holiday and as a celebration for all Amarrian military might. That is why, often times you would find religious ingredients like holy water, blessed flour and eggs on the inside and some depiction of Amarrian military might on the outside in the cake's decor.

All animal-derived ingredients for this cake are produced under strict rules and additionally go through purifying rituals. What might surprise some is that the most expensive ingredient is the salt that goes into making of the cake - it is considered a good taste to use salt imported from Amarr Prime itself as a symbol of the place where The Reclaiming started.

It is generally believed that Ni-Kunnis and Minmatar ethnic groups are not so fond of this holiday and are prone to some violent protests during this time of year.

Instructions

Pear biscuit

Ingredients:

blessed flour - 225 gr
soda - 5 gr
baking powder - 3 gr
salt from Amarr Prime - 1 gr
ground cinnamon - 5 g
ground cardamom - 2 g
sugar - 225 gr
purified corn oil - 125 ml
purified egg - 1 pc
purified yolk - 1 pc.
purified sour cream - 75 ml
pear - 2-3 pcs.

Instructions:

1. Grate the pear and squeeze it well. We use only the pulp.
2. Mix flour, baking soda, baking powder, salt, cinnamon, cardamom and sugar.
3. In another bowl, mix the butter, egg, yolk and sour cream.
4. Add the wet components to the dry ones and mix until smooth. Add the grated pear.
5. Divide the dough into two forms 16-20 cm and put in a preheated to 175C oven. Bake for 35-40 minutes.

Marshmallows

Ingredients:

apple puree - 250 gr
egg white - 1 pc.
sugar 1 - 200 gr
glucose syrup - 100 g
water - 150 gr
sugar 2 - 380 gr
agar-agar - 8 gr

Instructions:

1. Mix apple puree with sugar 1. Warm until the sugar is completely dissolved and then cool to 35-40 * C.
2. Add protein and beat it up until the mass will look lighter in color.
3. Create a sirup from water, sugar 2, glucose syrup and agar-agar. Boil it to 110C.
4. Beating the mashed apples with the protein begin to pour in a syrup in a thin stream. Beat the mixture to a lush consistency.

Cake assembly

Between the two biscuits lay a layer of marshmallows that is one biscuit thick. Allow the cake to stay like this for 24 hours.

Decor and appearance are at your discretion.

Bon Appetit!