

Get the full VINTER experience with a cake to match and a cocktail for the late hours...

Honey cake with apricots and cranberry compote and chocolate mousse

The Danish pastry chef, Torben Bang, has since the very beginning been a true ambassador for Copenhagen Sparkling Tea Company. He has become internationally known for his incredible sense of taste and decoration, when it comes to cakes. For several years and until just a year ago, he was the Head Pastry Chef at Cakenhagen, one of Copenhagen's renowned cake and afternoon tea restaurants. It was also here he got to know Sparkling Tea, where it is still being served. He now owns his own bakery brand and caters to top events. This year Torben has honored us with a cake recipe made specifically to match our Sparkling Tea VINTER.

Honey Cake

50 g dark syrup
50 g brown sugar
15 g butter
75 g all-purpose flour
60 g buttermilk
1/3 tsk baking soda
1/3 tsk ground cinnamon
1/3 tsk ground cloves

Melt syrup, sugar, and butter in a pot, and let the mass cool down to room temperature. Add flour, baking soda, and spices, and the buttermilk little by little. Stir it so it becomes one homogenous mass.

Fill a butter covered springform tin (about 22cm in diameter). Bake the cake at 165 degrees Celsius for 15-20 min.

Put the cake away to cool.

Apricot & cranberry compote

40 g dried apricots
20 g sugar
20 g dried cranberries
200 g water
1/2 vanilla bean

Cut the apricots into thin long strips. Boil the water together with vanilla and sugar. Add apricots and cranberries. Take it off the heat and let it stand for an hour. Put the pot back on the stove under constant stirring. Let it boil till it starts thickening into a compote. Water might have to be added.

Put the compote away to cool. When cool spread it onto the cool honey cake. Spreading it from the middle and out until it is 1cm away from the springform tin.

Chocolate mousse

250 g whipping cream
130 g 56 % dark chocolate

150 g 34 % milk chocolate
250 g whipped cream

Warm up the whipping cream. Pour it over the finely chopped chocolate. Stir it until it becomes one homogenous mass. Let it cool until room temperature, then carefully turn the whipped cream into the mass.

Take aside a small cup of the mousse (for decoration later). Add the rest of the mousse to the springform, so it has a smooth surface.

Put the cake in the freezer.

Glaze

250 g whipping cream
3 pieces of gelatin
250 g 34% milk chocolate

Soak the gelatin in cold water. Warm up the whipping cream, add the gelatin and stir it into the cream, and pour it over the finely chopped chocolate until it is one homogenous mass.

Glazing and decorating the cake

Take the frozen cake out of the springform tin and place it on a baking wire rack. Pour the lukewarm glaze over the cake and let it stand for a bit. Move the cake to a serving platter. Decorate the cake with dots of the mousse, apricots, cranberries and chocolate.

The Christmas Cobbler

For the later hours of Christmas, when you want to spice things up a bit, we can recommend this delicious cocktail based on VINTER. It is created by another Sparkling Tea ambassador, the Danish mixologist Christian Tang, who is also a well-known name in the bar scene. Christian was the first to experiment with Sparkling Tea as an ingredient in cocktails, which opened up a whole new market for the brand. He has worked as bar manager for a number of Danish cocktail venues, and opened his own “speakeasy” cocktail bar “Kyros&Co” in Copenhagen just 1.5 years ago, which quickly was awarded Best New Cocktail Bar in Denmark.

Ingredients:

2 cl Apricot Brandy
3cl Olorosso Sherry
10cl Sparkling Tea VINTER

Pour the brandy and sherry into a tall glass filled with ice. Mix gently. Top with Sparkling Tea VINTER for the rest.

“You probably connect Sherry to you grandmother, but when the crisp salinity and raisin sweetness meets the spices of VINTER, you are left with a classy and interesting long-drink” – Christian Tang.