

Simply Ming @Home
Episode 1805
Espresso-Bourbon Cream Martini
Orange Tea
Henry's Famous Lemon Pound Cake
Warm GF Chocolate Rice Cake
By Ming Tsai

Espresso-Bourbon Cream Martini

2 shots espresso, chilled in large cup
2 ounces Bourbon cream liquor
1 cinnamon stick, toasted dry

1. Pre-chill a martini glass. In a shaker filled with ice, shake the espresso and bourbon until frothy. Strain into glass and garnish with the cinnamon stick.

Orange Tea

1 black tea bag
Zest of 1 orange
1 tablespoon honey

1. Brew tea then add zest and honey and enjoy warm.

Five Spice-Orange Pound Cake

By Henry Tsai, inspired by Molly O'Neill

1/2 cup unsalted butter
2 cups all-purpose flour
1 cup sugar
Zest and juice of 1 orange
3 eggs
1 teaspoon vanilla
1 teaspoon five spice
1/2 teaspoon baking soda

1 teaspoon baking powder
Pinch of kosher salt
3/4 cup creme fraiche or sour cream
1/2 cup powdered sugar

1. Pre-heat oven to 350 degrees. Flour and Butter a loaf pan.
2. Cream the butter and sugar. Add the zest and eggs one at a time. Add vanilla.
3. Mix all dry ingredients in a separate bowl then add to creamed butter, alternating with the creme fraiche. Transfer to loaf pan, bake about 60 min until tester comes out clean. Place on rack to cool.
4. Meanwhile, whisk together the powdered sugar and orange juice. Brush a little on top of the cake and let stand 10 minutes then remove from pan and brush all the sides well. Let stand 10 more minutes then slice and eat!

Gluten Free Chocolate Rice Cake

4 ceramic dishes, low edge
1 1/2 cups oat milk
2 toasted cinnamon sticks
2 cups bittersweet chocolate pieces
1 cup liquid egg substitute
1 cup rice flour
1/2 teaspoons baking soda
1 teaspoons baking powder
1 cup dairy free sour cream
1 tablespoon cocoa powder
1 tablespoon powdered sugar
Pre-heat oven to 400 degrees

1. Place the oat milk in a saucepan with the cinnamon sticks. Bring to a simmer.

2. Place the chocolate in a bowl with fitted plate. Bring milk to a simmer and pour on top of chocolate, cover. After 10 min, remove cinnamon sticks and whisk chocolate until smooth. Whisk in the eggs then ladle into dishes.
3. Bake at 400, convection, for 8-10 min.
4. Meanwhile, mix the sour cream with cocoa and sugar. Serve on top of warm cakes and enjoy.