



RECIPE BOOKLET
LA MAIN NOIRE

INNOVATIVE PRODUCTS

FOR INSPIRED PEOPLE

Ice Drinks

■ Iced Tea

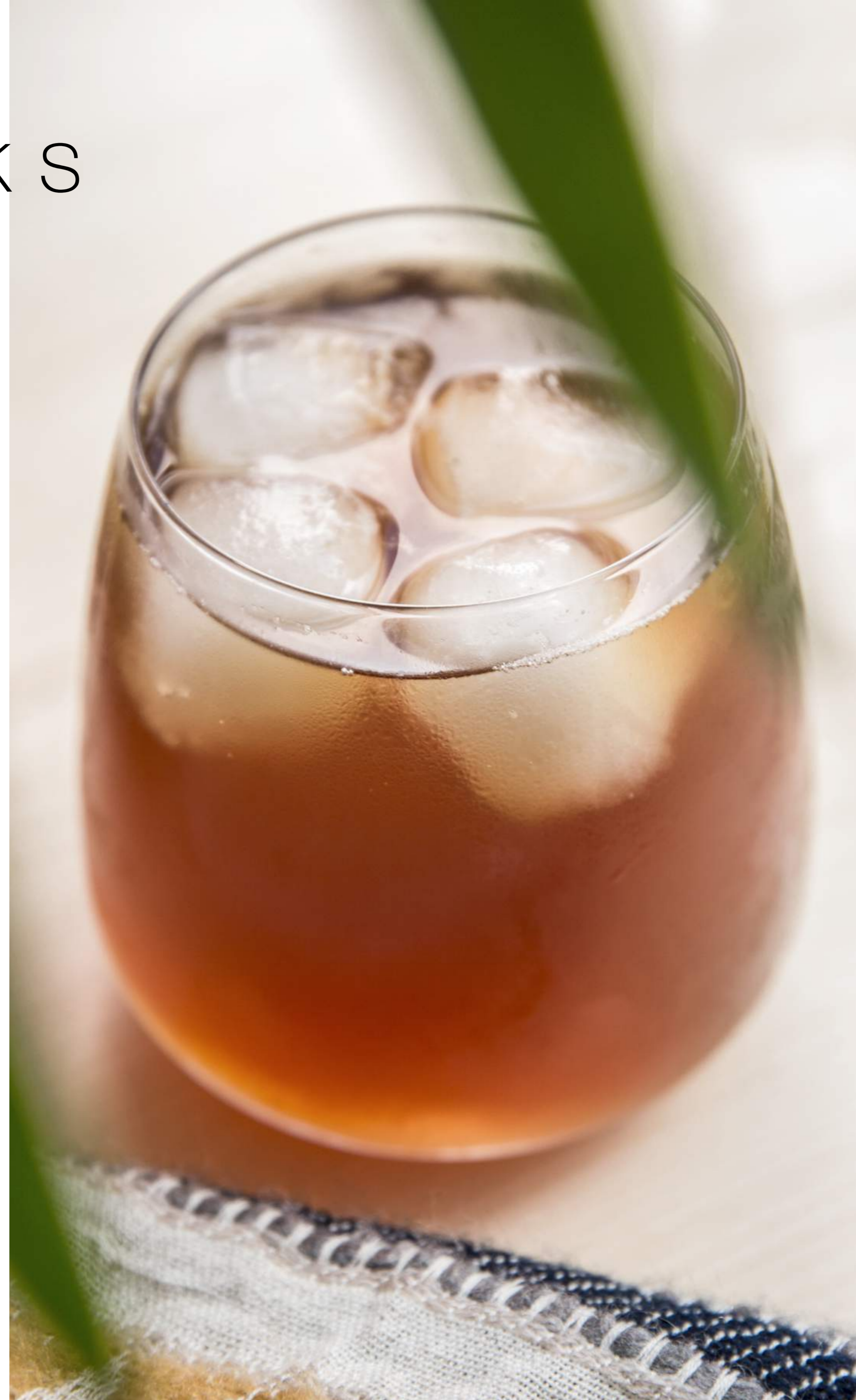
Ingredients

- 20 grams of Sticky Chai
- 1 Litre of water from the Coffee Machine (95-100 degrees)
- Honey, citrus or fruit for seasoning

Method

1. Infuse the Sticky Chai in the hot water for 4 minutes.
2. Strain liquid and let cool down in the fridge.
3. Service with ice cubes, honey, fruits etc.

01



02

■ Cold Brew Latte

Ingredients

- 40g Sticky Chai
- 1 litre of milk of your choice (I advise coconut milk or soy milk)

Method

1. Infuse 12 hours in the fridge
2. Strain Liquid



Sweet

■ Chai and Dark Chocolate Cookies - Serves 20-30 cookies

Ingredients

- 215g Butter
- 340g Flour
- 270g Sugar
- 8g Baking Soda
- 100g Dark Chocolate (pieces)
- 75g Egg Whites
- 65g La Main Noire Sticky Chai

Method

- 1.** Melt Butter in a small pot with the 60g of Chai on a low heat. Allow the butter to lightly colour once melted, then strain the butter into a container and put in the fridge to cool down.
- 2.** Combine the butter and all other ingredients in a large bowl and mix until you reach a homogenous texture.
- 3.** Roll into 2-3cm high balls and cook for 5-7 minutes at 170 degrees in the oven. Ensure that you take the cookies out when they are still soft.

03

■ Chai infused “Chia Pudding” with Nuts and Fruit

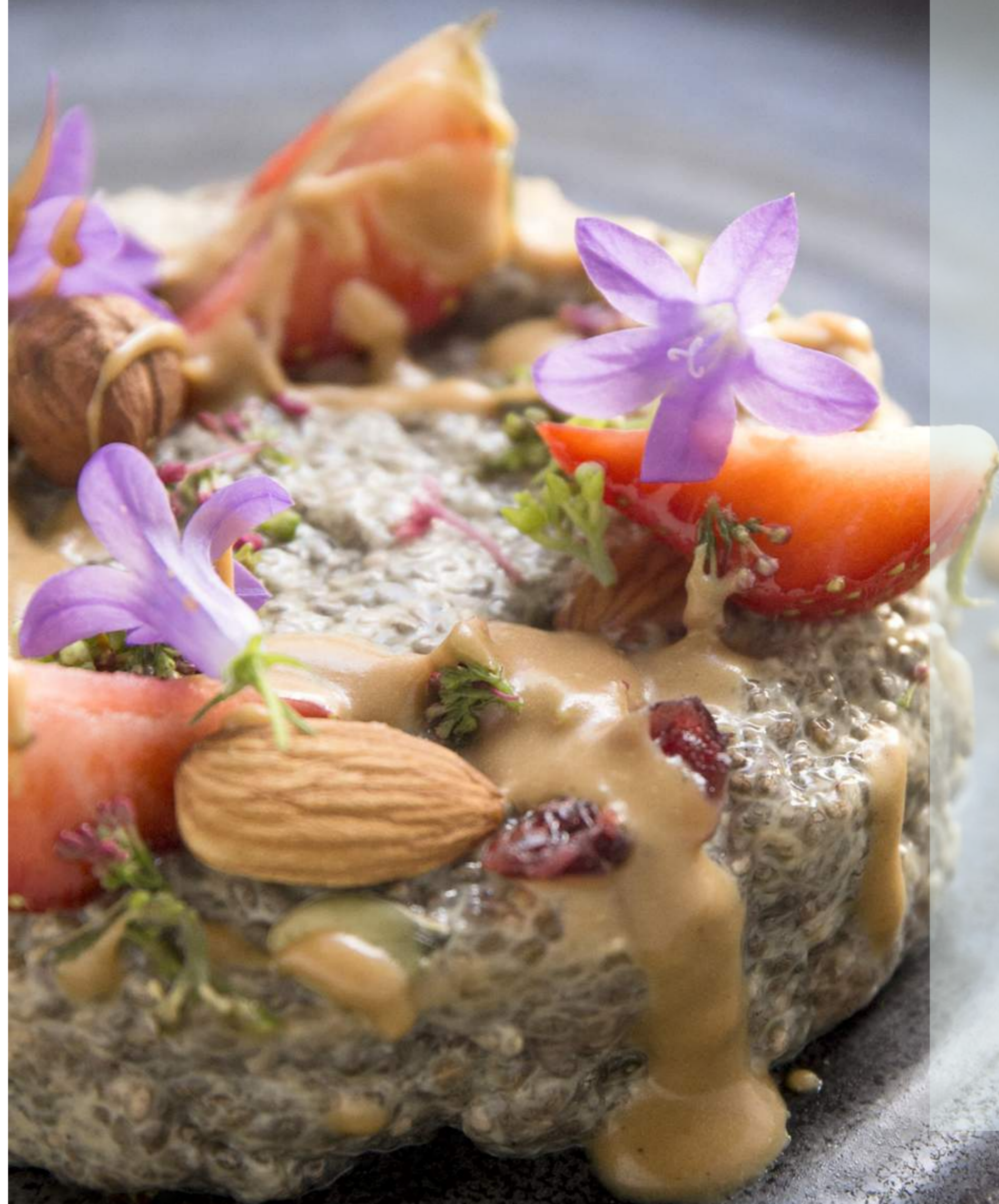
Ingredients

- 125g Chia Seeds
- 550ml of Milk
(soy, coconut, cow, almond - anything)
- 65g La Main Noire Sticky Chai
- 2 Green Apples
- 1 box of Strawberries
- Fresh Mint
- 3 table spoons of Maple Syrup
- Dried fruits and nuts of your choice
- La Main Noire Masala Powder or cinnamon

Method

1. Combine the Milk and Chai and heat until hot but not boiling, roughly 60-65 degrees. Alternatively, infuse the chai and milk in the fridge for 12 hours. Strain the milk and keep aside.
2. Combine the infused milk, chia seeds and maple syrup into a large mixing bowl, mix well with a spatula and put it in the fridge to rest for a minimum of 4 hours. NB: Occasionally mixing the chia mixture while it rests helps for a more homogenous texture.
3. Cut apple into cubes- Heat a pan until it is hot, add a spoon of butter (butter should sizzle lightly as it touches the pan), add the apples and some spice powder, sauté for 2-3 minutes until lightly browned.
4. Dress the chia with chopped strawberries, mixed nuts or dried fruits, fresh mint and sautéed apples.
5. Drizzle a teaspoon of maple syrup over the top to finish.

04



■ Sticky Chai Salted Caramel

Ingredients

- 200 grams sugar
- 100 grams butter
- 25 grams Sticky Chai
- 100ml boiling water
(from coffee machine)
- 60ml cream
- Pinch of sea salt

Method

1. Infuse the Sticky Chai in the boiling water for 4 minutes.
2. Cook sugar in a pan until it begins to bubble –allow to colour a deep brown but not to turn black.
3. Add the butter, cream and infused water before the bubbles turn too coloured.
4. Let mixture reduce to your desired texture and then add a pinch of salt.
5. Use the caramel at room temperature.

05

■ Dirty Chai Cake

06

Ingredients

- 4 oz (120g) light sour cream
- 11 fl oz (330ml) strong coffee
- 1 teaspoon vanilla essence
- 6 oz 180g butter, softened
- 100g Sticky Chai
- 7 oz (210g) brown sugar
- 3 eggs
- 10 oz (300g) self raising flour
- 7 oz (210g) sugar
- 2 fl oz (60ml) kahlua or other coffee flavoured liqueur

Method

- 1.** Preheat oven to 350f (180c). Butter a fluted cake tin and dust with flour then set aside.
- 2.** In a small pot/pan, add butter and let melt on a low heat. Add Sticky chai and allow to infuse for around 5 minutes, letting the butter colour lightly.
- 3.** Strain the butter and put aside for us in the rest of recipe.
- 4.** Mix the sour cream and 2 ½ fl oz (80ml.) coffee and vanilla together with a whisk and set aside.
- 5.** Using an electric mixer, beat butter and brown sugar until pale then add eggs, 1 at a time, beating well after each addition.
- 6.** Mixing by hand, add half the flour to egg mixture alternatively with half the sour cream mixture. Stir well to combine then repeat.

- 7.** Pour the cake mixture into the prepared pan then bake for 45 to 50 minutes or until a skewer inserted into centre comes out clean and the surface of the cake is puffed and golden.
- 8.** Allow the cake to cool for a few minutes then turn out onto a wire rack to cool.
- 9.** Meanwhile, combine white sugar, remaining coffee and coffee liqueur in a saucepan and bring to the boil. Simmer for 15 minutes until the syrup has reduced and is thick. Stir gently to ensure all sugar is dissolved then set aside to cool.
- 10.** Prior to serving, drizzle the coffee syrup over the cake and serve any remaining in a small jug.



Spicy Choco ChaiMuffins

07



Ingredients

For the muffins

- 140g self raising flour
- 40g cocoa powder
- 1 ½ teaspoons of baking powder
- ½ teaspoons of bicarb soda
- 50g butter, softened
- 30g Sticky Chai
- 125g sugar
- 25ml vegetable oil
- Pinch of salt
- 1 small red chilli, minced or a teasp. Chilli flakes
- 1 large egg

- 125ml buttermilk
- 3 tablespoons instant coffee powder

Ganache

- 7 oz(210g) milk chocolate, chopped
- 1/2 teaspoon cinnamon
- 5 ½ oz (160g) thick cream
- 1 tablespoon instant coffee powder

For the glaze

- 5 oz (150g) dark chocolate
- 2 tablespoons butter
- 2 tablespoon corn syrup

Method

- 1.** Preheat the oven to 370f. (200c) and grease some muffin moulds.
- 2.** Mix together the flour, cocoa, baking powder, bicarb soda, salt, sugar and set aside.
- 3.** Work together the eggs, butter, buttermilk, chilli and vegetable oil.
- 4.** Incorporate the two preparations gradually and work with a whisk until it reaches a almost homogenous texture. It should remain fairly thick and lumpy.
- 5.** Fill muffin moulds almost to the top and then cook at 200 degrees for 3 minutes before reducing to 180 degrees for 15 minutes.
- 6.** Let cool before removing from the mould.

- 7.** To make the ganache, simmer together the cream, cinnamon and coffee powder then pour this hot mixture over the milk chocolate. Allow to sit for a few minutes then stir gently to combine. Allow to cool. When cool, spread the ganache over the top of the cake then chill.
- 8.** For the glaze, place the chopped chocolate, butter and corn syrup in a bowl over simmering water and mix until smooth. Allow to cool a little then gently pour over the ganache, covering it entirely. Chill the cake then allow to come to room temperature before serving.



■ Sticky Chai Macadamia Cake

Ingredients

- 6 oz (180g) large dates, pitted and chopped
- 3 oz (90g) macadamia nuts, chopped and toasted
- 1 teaspoon bicarbonate soda
- 10 fl oz (300ml) boiling water
- 2 oz (60g) butter
- 7 oz (210g) brown sugar
- 2 large eggs
- 6oz (170g) self raising flour
- 1 teaspoon vanilla essence

Sticky Chai Toffee sauce

- 5 oz (150g) brown sugar
- 5 oz (150g) double cream
- 1 teaspoon vanilla essence
- 2 oz (60g) butter
- 50g Sticky Chai

Method

1. Preheat the oven to 350f (180c) and butter a loaf tin or 20cm. round springform and dust with flour.
2. Mix the dates with the bicarbonate soda and cover with the boiling water. Cream the butter and sugar until creamy, then add eggs, 1 at a time. Fold in the flour, date mixture and vanilla essence. Mix well, lastly adding the chopped nuts.
3. Bake for 35 minutes or until the cake is well puffed and deep brown.
4. Meanwhile mix the brown sugar, cream, vanilla essence, sticky chai and butter in a saucepan. Heat until boiling and simmer for 5 minutes. Strain over the warm cake, or pour the sauce into individual bowls and serve on the side of the cake.

■ Sticky Chai Cake

Recipe by *Fatimata, W'one Pâtisserie*,
<https://wone-patisserie.com>

Ingredients

For the cake

- Egg Whites (4) – 120g
- White Sugar – 50g
- Whipped Butter – 200g
- White Sugar – 130g
- Egg Yolks (4) – 80g
- Whole Egg – 1
- Milk – 60ml
- Sticky chai : 5g (around one tea spoon)
- Masala chai : 5g (around one tea spoon)
- Maizena – 120g
- Flour – 130g
- Yeast – 8g

For the glaze

- Cold Liquid Cream – 200ml
- Icing Sugar – 30g
- Masala Powder – 5g

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1. Put Sticky chai into the milk and bring to the boil – set aside and let infuse.
2. With a Kitchen Aid, whip the egg whites with 50g of white sugar – The final texture should not be too firm – Put aside in the fridge, this will be used at the end of the recipe.
3. Whip the butter with the white sugar for 2 – 3 minutes to incorporate more air into the butter.
4. Add progressively (while the butter is still being whipped) the whole egg, egg yolks and the infused milk.
5. Incorporate the maizena, flour and yeast into the preparation.
6. Without the kitchen aid, add the egg whites gradually into the dough with a spatula – Stop once the texture is homogenous.
7. Put the batter into a cake tin (buttered and sugared) and cook for around 40 mins in an oven preheated to 180 degrees.
8. Let the cake cool before removing from the cake tin.
9. With a kitchen aid, whip the liquid cream with the powder and sugar until desired texture.



■ Golden Sweet Potato Cake

Recipe by **Fatimata, W'one Pâtisserie**,
<https://wone-patisserie.com/>

Ingredients

For the cake:

Orange Sweet Potato – 400g
for 250g of cooked flesh
Whipped Butter – 100g
Eggs – 2 or 100g
Brown Sugar - 100g
Flour T55 – 150g
Yeast – 5g
Walnuts
Golden Paste – 1 teaspoon
Nutmeg

For the glaze:

White Chocolate – 100g
Liquid Cream – 50ml
Golden Paste – 1 teaspoon

Method

- 1.** After washing the sweet potato, cut in half longways and roast in the oven for 30 mins at around 180 degrees (or until it is very tender).
- 2.** Peel and remove the flesh from the sweet potato – add to the whipped butter and whip again until homogenous.
- 3.** In a bowl, beat the eggs with the sugar and then add into the whipped butter mixture.
- 4.** Incorporate the yeast and flour into the mixture with a spatula.
- 5.** To finish, add the chopped walnuts, 1 teaspoon of golden paste and a touch of nutmeg – mix until

homogenous.

- 6.** Add to a cake tin and cook for around 30 mins in an oven pre-heated to 180 degrees. Let cool down before removing from the cake tin and adding the glaze.
- 7.** For the glaze, melt the white chocolate on top of a hot water bath while you bring the liquid cream to the boil.
- 8.** Pour the cream over the white chocolate in 3 phases, mixing in between each one until a homogenous texture. Then add the teaspoon of golden paste and mix again.





Savoury

■ Chicken with Sticky Chai, Sweet Potato and Coconut

Ingredients

- 2 Chicken Legs
- 50g Sticky Chai
- 2 shallots
- 2 garlic cloves
- Thyme and coriander
- 1 big sweet potato
- 200ml coconut cream
- Dried coconut chips

Method

Chicken

- 1.** Marinate the chicken with a touch of olive oil and the sticky chai, cover and put in the fridge for 4 hours.
- 2.** Chop shallots, garlic and coriander.
- 3.** Once the chicken is finished marinating, remove the sticky chai and put both aside.
- 4.** Season the chicken legs and then colour both sides in a hot pan with a touch of vegetable oil.
- 5.** Add a spoon of butter and spoon the liquid butter over the chicken to add to coloration.
- 6.** Add the shallots, garlic, thyme and coriander and let sweat out for 2 minutes.
- 7.** Add enough water to almost cover the chicken and then add the coconut cream.
- 8.** Let cook for 45 minutes on a medium flame or at 180 degrees in the oven.
- 9.** Take out the chicken and filter the cooking liquid.

10. Reduce liquid until a saucy texture and then add sticky chai, let infuse 5 minutes and then filter again.

Patate Douce

- 1.** Peel and chop into cubes.
- 2.** Cook on a high heat with butter and salt for 5 minutes and then add a touch of coconut cream and water to cover.
- 3.** Let cook without a cover on a high heat until tender.
- 4.** Remove sweet potato from the pot and put in a bowl, using the cooking liquid, work with a fork, adding enough liquid for your desired texture.
- 5.** Add chopped herbs.

■ Golden Vietnamese Fish

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Ingredients

Fish Marinade

- 2 teaspoons Golden Paste
- 2 teaspoons Fish sauce
- 1 tablespoon lime juice
- 1 tablespoon chopped coriander
- 1 tablespoon flour
- 600g white fish

Nuoc Cham Sauce

- 3 tablespoons lime juice
- 3 tablespoons cane sugar
- 3 tablespoons fish sauce
- 4 tablespoons water
- 1 teaspoon chopped garlic
- 1 teaspoon chopped ginger
- 1 teaspoon chopped chilli

Garnish

- Fresh Coriander
- Fresh Dill
- Peanuts
- Lime
- Basmati Rice

Method

1. Mix all the ingredients of the marinade together and then marinate the fish, put in the fridge for 2 hours.
2. For the sauce - Add the cane sugar and lime juice together - mix well with a spoon until the sugar is almost dissolved.
3. Add other ingredients of sauce and mix well - Taste it, if it is too strong, add a touch more water.
4. Cook your rice with double the volume of water and a pinch of salt.
5. Heat a pan with a hot flame and a some vegetable oil, colour the fish for 1-2 minutes each side until golden brown.
6. Serve with the garnish.