Pokémon

BAKING BOOK

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Celebrate Pikachu and friends with these incredible baking recipes!
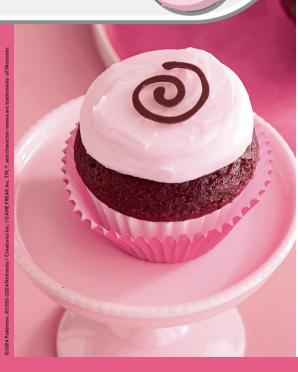
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Igglybuff
Chocolate Raspberry Cupcakes

Difficulty: ● ● ○ ○

Prep time: 15 minutes

Bake time: 25 minutes

Yield: 12 cupcakes

Dietary notes: Vegetarian

Equipment: 12-hole muffin tray, food mixer, wire cooling rack, hand mixer, two piping bags (one with 1-cm round tip), microwave

Cupcakes
120 g plain flour
60 g cocoa powder
1 teaspoon baking powder
½ teaspoon bicarbonate of soda
½ teaspoon salt
1 teaspoon espresso powder
2 large eggs, room temperature
1 large egg yolk, room temperature
100 g sugar
60 g unsalted butter,
room temperature
60 ml neutral oil, such as vegetable
1 tablespoon vanilla extract
180 ml sour cream

Frosting
200 g icing sugar
120 g unsalted butter, softened
1½ tablespoons raspberry powder or
3 tablespoons raspberry jam
1 teaspoon lemon juice
30 ml double cream
60 g dark chocolate

note: To ensure neat spirals, you can also pipe the chocolate on to a sheet of baking paper. Chill the chocolate in the refrigerator until the chocolate hardens (10 to 20 minutes), then carefully transfer to the top of the cupcake.

1. Preheat the oven to 180°C. Line a standard muffin tray with 12 paper cupcake cases. Whisk together the flour, cocoa powder, baking powder, bicarbonate of soda, salt and espresso powder in a large bowl.

2. Add the eggs, egg yolk, sugar, butter, oil and vanilla to the bowl of a food mixer fitted with a paddle attachment. Beat on a medium speed for about 5 minutes, until smooth.

3. Reduce the mixer speed to low, then add half of the flour mixture and mix until just combined. Add the sour cream, mixing to combine. Add the remaining flour mixture and mix until no dry flour is visible. Scrape down the sides and bottom of the bowl with a plastic spatula to ensure that the batter is fully mixed.

4. Divide the batter evenly among the 12 cupcake cases and bake for 20 to 25 minutes or until a cake tester comes out clean when inserted into the centres of the cupcakes. Let the cupcakes cool in the tray for 10 minutes before transferring them to a wire rack to cool completely.

5. Make the frosting while the cupcakes cool. Add the icing sugar, butter and raspberry powder to a large bowl. Mix with a hand mixer on a low speed until the icing sugar is moistened, then increase the speed to medium-high and beat for about 8 minutes, until light and fluffy. Add the lemon juice and mix for about 1 minute to combine, then add the double cream 1 tablespoon at a time, mixing until perfectly smooth.

6. Add the frosting to a piping bag fitted with a 1-cm round tip. Pipe a round mound of frosting on to each cupcake. Flip the cupcake upside down on to a piece of wax paper and carefully smush the cupcake down, spreading the frosting flat across the top of the cupcake. If necessary, use a knife or an offset spatula to smooth the edges of the frosting around the cupcake. Chill the cupcakes in the fridge for 5 to 10 minutes.

7. Place the dark chocolate in a microwave-safe bowl. Heat for 30 seconds at a time, stirring each time, until the chocolate is melted and smooth. Pour the chocolate into a piping bag and let it cool slightly – it should still be liquid, but not hot, or the chocolate will melt the frosting.

8. Pipe a chocolate spiral on each cupcake for the spiral on Igglybuff's head.

Taken from Pokémon Baking Book

Chikorita
Cheesy Pesto Brioche Rolls

Difficulty: ● ● ○ ○

Prep time: 30 minutes
Rest time: 3½ hours
Bake time: 30 minutes
Yield: 12 rolls
Dietary notes: Vegetarian*

Equipment: Food mixer, 12-hole muffin tray, wire cooling rack

Brioche

240 ml whole milk, lukewarm
480 g plain flour, plus more for dusting
1 teaspoon baking powder
1 tablespoon instant yeast
2½ teaspoons salt
30 g sugar
3 large eggs
120 g unsalted butter, softened

Filling

One 170g jar pesto
225 g shredded mozzarella cheese
25 g grated Parmesan cheese,
or vegetarian alternative
12 fresh basil leaves

*if vegetarian alternative used for Parmesan cheese

note: If you're unsure whether the dough is ready in step 2, tear off a small chunk. Stretch the dough – if you can stretch it enough to see through it without the dough tearing, it's ready to go. If the dough tears, continue mixing for 5 more minutes, then test it again. (This is called the windowpane test.)

Taken from Pokémon Baking Book

1. Add the milk, flour, yeast, salt and sugar to the bowl of a food mixer fitted with a dough hook attachment. Mix on a low speed until a shaggy dough forms (the dough will be lumpy, with no dry flour remaining). Add the eggs, one at a time, mixing continuously; wait for each egg to completely incorporate before adding the next one. Increase the mixer speed to medium and mix until the dough is smooth, about 5 minutes.

2. Add the butter 30 g at a time, allowing the butter to incorporate between each addition. Mix for about 15 more minutes, until the dough is smooth, glossy and elastic.

3. Place the dough in a lightly oiled bowl and cover. Leave to rise for 1½ to 2 hours until the dough is quite puffy and has nearly doubled in volume. Lightly grease a standard muffin tray.

4. Tip out the dough on to a lightly floured surface and gently press it down to deflate. Sprinkle a small amount of flour over the top of the dough, then roll it out into a 33-by-40-cm rectangle.

5. Spread the pesto over the surface of the dough, leaving a 2½-cm border along one of the shorter sides. Sprinkle the mozzarella and Parmesan cheese over the pesto, leaving the same 2½-cm border clean. Starting at the short side *without* the clean border, roll the dough into a tight log, ending at the clean border. Pinch the dough to seal.

6. Trim 1 cm off each end of the log, then cut it into twelve 2½-cm-thick discs. Place 1 disc in each prepared muffin cup. Lightly cover the muffin tray with cling film and let the dough rise for 1 to 1½ hours, until it's quite puffy. Towards the end of the rising time, preheat the oven to 180°C.

7. Bake for 25 to 30 minutes or until the internal temperature registers 90°C on an instant-read thermometer inserted into the centre of each roll.

8. Leave the rolls to cool for 5 minutes in the tray before transferring them to a wire rack to cool until they're just warm enough to eat comfortably. Insert a fresh basil leaf into the centre of each roll and take a calming breath of fresh, warm basil scent. Serve warm or at room temperature.