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BASQUE
CAKE



MAKES 6 CAKES

BASQUE CAKE DOUGH

European-style butter.....	540g
Sugar.....	540g
Lemon zest	14g
Fine salt	8g
Pastry flour.....	1000g
Whole eggs	270g

Use the paddle attachment in a stand mixer to **mix** the butter, sugar, lemon zest and salt.

Once the mixture is homogenous, **add** the flour.

Finish by adding the eggs.

Spread out immediately.

BASQUE CREAM

Whole milk.....	970g
Heavy cream 36%.....	340g
NOROHY organic vanilla bean paste	12g
Sugar.....	290g
Starch.....	95g
Almond flour.....	130g
Eggs	300g
Dark rum	65g

Heat the milk, the cream and the vanilla beans.

Mix together the sugar, starch, almond flour and eggs.

Make a crème pâtissière in the standard way using all your ingredients.

Add the rum once the ingredients have cooked.

Store overnight at 40°F (4°C).

CREAMY GLAZE

Egg yolks.....	160g
Heavy cream 36%.....	40g

Combine all the ingredients together.

ASSEMBLY AND FINISHING

Make the Basque cream.

Make the Basque cake dough and roll it to a thickness of 4mm.

Freeze.

Cut out 2.5×50cm strips, a 15cm circle for the base and a 16cm circle for the top.

Grease 16cm (2.5cm deep) rings and coat the inside with some raw cane sugar.

Line the rings with your 15cm circle and strips of dough.

Immersion blend the Basque cream until smooth.

Place 350g of cream in the base of each dessert.

Slightly **wet** the edges of the dough, cover it over again with the 16cm circle, and use a rolling pin to seal the circle against the sides.

Glaze twice.

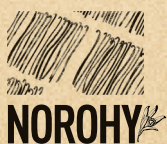
Leave the Basque cake overnight at 40°F (4°C).

Use a knife to **score** the cake.

Bake on parchment paper for 30 minutes at 320°F (160°C), then for 20 minutes at 300°F (150°C).



This recipe is brought to you by:



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