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**NOROHY** 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

## ESTRIADO CANNELÉ CAKES



MAKES 24 CAKES

## CANNELÉ MIX

UHT whole milk .....	835g
<b>NOROHY</b> Mexican vanilla bean .....	18g
Sugar.....	375g
Salt.....	4g
European-style butter.....	85g
Whole eggs .....	40g
Egg yolks.....	100g
All-purpose flour.....	210g
Dark rum .....	80g

**Heat** the milk and scraped vanilla beans and **leave it to infuse** for 20 minutes.

**Strain** and **rectify** the weight of the cream.

**Add** the sugar, salt and butter.

**Add** the eggs and egg yolks (the mixture should be no warmer than 140°F or 60°C).

**Add the rum.**

Gradually **combine** the mixture with the flour. **Blend** and **set aside** for 24 hours at 40°F (4°C).

## RUM & VANILLA SYRUP

Water.....	180g
<b>NOROHY</b> Mexican vanilla bean .....	3g
Sugar.....	235g
Dark rum .....	80g

**Heat** the water with the scraped vanilla bean and **leave to infuse** for 20 minutes. **Add** the sugar and rum.

**Set aside.**

## PREPARATION

This recipe is designed for cannelé molds with a height of 5cm and a diameter of 5.5cm

**Make** the cannelé mix and syrup.

**Grease** the cannelé molds and **pour** 70g of the mixture into each mold.

**Bake** for 10 minutes at 390°F (200°C), then for 15 minutes at 355°F (180°C). Finally, finish baking your cannelés at 330°F (165°C) for 40 minutes.

**Remove** from the molds as soon as you take them out of the oven.

Once they have cooled, **steep** them in the rum and vanilla syrup and leave them to **drain**.



## ABOUT THE RECIPE

*This nostalgic cake inspired by the traditional Bordeaux cannelé has a soft middle flavored with Mexican vanilla, but its outside is deliciously crispy and caramelized with rum and vanilla syrup.*

