

MAGIC CAKE



FOR A Ø 20CM MOLD

INGREDIENTS

Whole milk.....500g
Eggs 6
Sugar..... 150g
NOROHY Organic Bourbon Vanilla Extract.....20g
Butter..... 125g
All-purpose flour 110g
Orange blossom water3g
Salt..... a pinch

PREPARATION

Preheat the oven to 340°F (170°C).

Heat the milk and vanilla extract.

Separate the yolks from the whites. **Whisk** the yolks with the sugar until the mixture blanches.

Melt the butter and incorporate it into the preparation.

Add the flour and salt and whisk for 5 minutes so the mixture is well aerated.

Add the orange blossom water and mix it in gently.

Gradually **pour** the milk into the egg yolks and **whisk** thoroughly.

Beat the whites until stiff, then use a whisk to help you **incorporate** them into the mixture.

Don't beat them in completely – some pieces still have to be intact so they can rise to the surface during baking and create a characteristic sponge-like layer.

BAKING

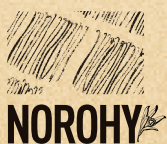
Pour the mixture into a greased and floured mold, smooth out the surface and **bake** for around 50 minutes. The top should be golden-brown and slightly crispy, but the cake should have the wobbly consistency of a flan.

FINISH

Leave it to **set** for 4 hours in the refrigerator (ideally overnight) before turning out.

Sprinkle with confectioner's sugar.

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