

CANNELÉS

MAKES 12 CANNELÉS

FOR THE BASE

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| Whole milk | 500ml |
| Madagascar vanilla bean | 1 bean |
| Butter | 30g |
| Eggs | 2 |
| Egg yolks | 2 |
| Sugar | 250g |
| All-purpose flour | 125g |
| Rum | 50ml |

FINISHING & PLATING

Put the milk and split and scored vanilla bean in a saucepan and **bring** to a boil. Take the pan off the heat, **add** in the butter and **leave it to melt**. **Take out** the vanilla bean and **set it aside**.

Whisk the eggs, yolks and sugar in a large bowl, then **incorporate** the flour. Gradually **add** in the milk, **stirring all the while** until the consistency is similar to a crêpe mix.

Add the rum and **put** the vanilla bean back in to **infuse**. **Leave to rest** in the refrigerator for 24 hours.

Preheat the oven to 520°F (270°C).

Use a spray oil to **grease** the inside of 12 fluted copper or aluminum molds.

Spread the dough into the molds and **bake**. After 10 minutes, **turn down** the oven's temperature to 390°F (200°C) and **keep** baking for approx. 45 minutes. The cannelés should be dark brown on the surface. **Turn out** the cannelés while they are still a little warm.



This recipe is brought to you by:



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