Recipe

Pain d’epices



Ingredients

Flour	270g
Sorbitol	15g
Baking soda	5g
Salt	1g
Ground cinnamon	6g
Ground ginge	3g
Mixed spices	2g
Milk	150g
Honey	320g
Brown butter	150g
Zest of 1 orange	

Working Method

Mixing

Sift together the flour, sorbitol, baking soda, salt, and spices. Heat the honey to 45°C. Mix the milk, honey, brown butter, and orange zest until well combined. Gradually incorporate the liquid mixture into the sifted dry ingredients and mix until smooth. Pour 900 g of the batter into a greased 30 x 8 x 8 cm mold. Bake in a fan oven at 155°C for approximately 40 minutes. Once baked, brush the surface of the gingerbread with the warm orange syrup while it is still cold.

BANO puratos

Food Innovation for Good