Recipe

CANNELÉ DE BORDEAUX



Ingredients

Milk	1000g
Butter	50g
Vanilla pods	2
Flour	180g
Granulated sugar	500g
Egg yolks	100g
Whole eggs	100g

Greasing Mixture

Butter	200g
Beeswax	100g

Working Method

Scrape the vanilla. Boil the milk with the butter and vanilla seeds.
Mix the flour with the sugar, then add the eggs, and egg yolks.
Gradually add the warm milk while stirring continuously.
Let the batter rest for 24 to 48 hours at 3°C.
Fill the molds up to 5mm. Bake for about 15 minutes at 185°C in a convection oven with the vent open, then 30 minutes at 165°C.
Let it cool slightly in the molds, then unmold onto a wire rack.

BANO puratos
Food Innovation for Good