



Canelés De Bordeaux (JGC)

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Baked Goods/Canelé

Prep Time: 30 min **Cook Time:** 60 min **Difficulty:** Hard **Servings:** 16

INGREDIENTS

2 vanilla beans

500 ml milk

200 g cane sugar

100 g AP flour

50 g butter

2 eggs

2 egg yolks

4 Tbsp dark rum

For the mold coating:

40 g beeswax

60 g butter

DIRECTIONS

BATTER

Melt butter

Slit the vanilla beans lengthwise, and scrape the seeds from them with a small knife. Put the seeds, vanilla pods, and milk in a saucepan and bring temp to 185°, then turn off the heat and let sit for two minutes.

In a separate bowl, whisk sugar, eggs and egg yolks. Add melted butter and whisk more until combined.

Remove the pods from the milk. Add 1/4 of the hot milk into egg mixture and mix well. Add flour and continue mixing until combined. Then slowly add the remaining milk while continuing to mix until all ingredients are mixed well. Add rum and mix.

Cover and refrigerate for 24 to 48 hours.

MOLD PREP

Note: If prepping as a separate task, preheat oven to 350°. If prepping immediately before BAKE, reduce times.

Melt beeswax/butter blend until just steaming.

Heat molds in oven for two minutes

When molds have just cooled enough to touch, quickly coat molds and place on rack to drain.

Place in refrigerator.

BAKE

Preheat oven to 450° Convection for 1 hour. Baking steel should be on middle rack. Remove batter from refrigerator.

Strain mixture into pouring cup.

Fill the molds to 60g. Place on a foil lined ¼ sheet pan and bake the canelés at 450° Convection for 15 minutes. Without opening the oven door, reduce temperature to 350° Convection. Start checking at 45 minutes. If not mahogany brown, extend

time in 5 minute steps, checking each time.

Remove canelés from the oven and remove from molds. Place on cooling rack.

Cool for two hours before serving.