



Canelé De Bordeaux (JGC)

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Baked Goods/Canelé

Servings: Yield 10 - 11 canelés **Source:** paula-wolfert.com

INGREDIENTS

2 cups whole milk

28g butter, chilled

110g cake flour

Pinch of salt

165g baker's sugar

75g egg yolks (4)

1 Tbsp. dark rum

1 tsp pure vanilla extract

WHITE OIL

30g bees wax

45 safflower oil

DIRECTIONS

Rinse a saucepan with cold water; add the milk; set over low heat; heat to 183 degrees F

Place butter, flour, and salt in the bowl of a processor; pulse until combined.

Scatter sugar on top; pulse once or twice to mix.

Add egg yolks; process until mixture begins to tighten.

With the motor running, quickly and steadily pour hot milk into batter.

Strain into container, pressing solids through.

Stir in rum and vanilla extract.

Cool to room temperature; cover; refrigerate 24 to 48 hours.

Heat oven to 375 degrees F, convection. Place rack low in oven

Stir batter. Fill to 60g.

Bake to 1 hr and check.

Mold Prep:

Preheat oven to 350 degrees F

Melt white oil

Warm molds to touch

Series fill molds

Place on rack, inverted

Place in oven for 1 minute

Allow to cool

When cool, freeze in bag