

Hazelnut gâteau basque

Ingrédients

- 250g flour T55
- 5g baking powder
- 200g butter
- 200g brown sugar
- 1 egg
- 2 egg yolks
- 50g amaretto
- 200g whole milk
- 200g whole liquid cream
- 40g egg yolks
- 30g brown sugar
- 30g flour or cornstarch (or 40 to 45g for a firmer version)
- 150g hazelnut praliné
- 50g hazelnut paste
- 1 egg for egg wash

Préparation

1. It's been a long time since I've made a gâteau basque, so here I am again with a hazelnut version, my favorite flavor.
2. I reused François Perret's recipe for the dough, replacing rum with amaretto, and for the cream, as you can see on the pictures, it was very creamy so I give you below the proportions I used, but also the ones to have a slightly firmer result if you prefer the gâteau basque this way.
3. Otherwise, the recipe is rather easy, you just have to leave the dough in the fridge long enough to be able to put it in the circle.
4. Finally, I used a 22cm circle but the cake was a bit thick for my taste so I advise you to use a 24cm circle if you have one available!
5. Prep time : 35 minutes + at least 1 hour rest + 45 minutes cooking + time to cool down For a 24cm gâteau basque : The dough : flour T55 baking powder butter brown sugar 1 egg 2 egg yolks amaretto Mix the softened butter with the sugar.
6. Add the flour and baking powder, then the egg and egg yolks.
7. Finish by adding the amaretto.
8. Divide the dough into two parts (one slightly larger than the other), spread each part between two sheets of baking paper: the first part in shape of a circle of 24cm in diameter and the second in a circle of about 28cm.
9. Place them in the fridge for at least 1 hour (the dough being very soft, the colder it is, the easier it will be to put in your mold).
10. The hazelnut cream : whole milk whole liquid cream egg yolks brown sugar flour or cornstarch (or 40 to for a firmer version) hazelnut praliné hazelnut paste Put the milk and cream to heat in a saucepan.
11. At the same time, whisk the egg yolks with the sugar and flour.
12. When the milk is boiling, pour it over the eggs while whisking.
13. Return to the saucepan and cook over medium heat, stirring constantly.
14. When the cream has thickened, add the praliné and hazelnut paste and stir until you have a homogeneous cream.
15. Pour the cream into a dish, put a plastic wrap on it and place it in the fridge until assembly.

16. Assembly and cooking : 1 egg for egg wash A few chopped hazelnuts Put the larger dough in a buttered and floured mold or a circle.
17. Pour the hazelnut cream and chopped hazelnuts into it and smooth the surface.
18. Cover with the second dough and weld the two doughs together on the sides to prevent the cream from leaking.
19. Use a brush to put some egg wash the top of the cake.
20. Preheat the oven to 200°C.
21. When the oven is hot, put some egg wash on the cake again, and make a pattern on the top with the back of a knife.
22. Put the cake in the oven, lower the oven temperature to 180°C and bake it for about 45 minutes.
23. Let it cool completely before unmoulding and enjoying!

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