

Savoy cake (gâteau de Savoie, Cédric Grolet)

Ingrédients

- 290g egg whites
- 150g panela sugar (caster sugar for me)
- 100g T45 flour
- 90g chestnut flour
- 150g muscovado sugar
- 130g brown butter (about 160g butter)
- 3 vanilla beans (one for me)

Préparation

1. If you have a few minutes to spare, I suggest you stay on this page to make this recipe that is sure to convince you!
2. An easy, quick recipe that requires little equipment but is above all delicious I had a real crush on this airy, moist Savoy cake with a crispy crust.
3. You can hardly smell the chestnut flour, but it gives, combined with the muscovado sugar, a very pleasant flavor to the cake.
4. Finally, the recipe is normally to be made in a star-shaped mold, as indicated in Cédric Grolet's book Opéra, but you can use the mold of your choice (be careful, the mold must be large enough, the cake will swell when cooked).
5. T45 flour chestnut flour muscovado sugar brown butter (about butter) 3 vanilla beans (one for me)
Butter, brown sugar and powdered sugar for the mold Recipe : Preheat oven to 175°C.
6. Butter your pan and sprinkle it with brown sugar.
7. Start by making the brown butter so that you can let it cool before the rest of the recipe: melt about of butter and leave it on the stove until it stops crackling, it should have turned amber and smell like hazelnut.
8. Pour it into another container and let it cool.
9. Whip the egg whites with the panela/cester sugar until you have a smooth, glossy, firm meringue.
10. Gently stir in the sifted flours and the muscovado sugar.
11. Pour a third of this preparation as well as the vanilla seeds in the butter, mix well so as to have a homogeneous batter, then pour in the remainder of the preparation.
12. Gently mix with a maryse, then immediately pour the mixture into the mold.
13. Sprinkle with powdered sugar and bake for 35 minutes.
14. After cooking, unmoldn immediately and let cool on a rack before enjoying!