

Gateau Basque Classic



COMPOSITION

1 - Gateau Basque Dough
2 - Custard Cream

Gateau Basque dough 300 g

Ingredients

<i>Mimetic Incorporation</i>	250 g
Sugar	250 g
Salt	1 g
Whole Eggs	125 g
Baking Powder	6 g
Wheat flour all purpose	500 g

Working Method

Soft the mimetic incorporation, salt, and sugar.
Add the eggs .
Add the sifted flour with baking powder
Keep refrigerated for 24hours
Laminate at 5mn to shape the tart

🕒 25 ▶ Oven Type: Deck 🌡️ Top Temperature: 180
🌡️ Bottom Temperature: 210 ➡️ Closed

Custard cream 300 g

Ingredients

Whole Milk	1000 g
Sugar	80 g
<i>CPT</i>	90 g

Working Method

Mix the sugar and CPT together, then add 150 gr of milk.
Bring the rest of the milk to a boil and pour 1/3 on top of the CPT mix.
Strain everything back into the sauce pan and bring it back to a boil, cook it for at least 1min.
Spread at thin as possible onto a clean tray to cool down as fast as possible.