

Gateau Basque H&wb



COMPOSITION

1 - Gateau Basque Dough
2 - Custard Cream
3 - Fruit Filling

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 200 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 as thin as possible onto a clean tray to cool down as fast as possible.

Fruit Filling 100 g

Ingredients

<i>Topfil Finest Cherry 70%</i>	200 g
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Working Method

Pipe the topfil on top of the dough.