

The Basque Cake



Serves :

6-8



Prep :

1h



Rest :

Freezing : -
Refrigeration : 2h



Cook :

Temperature : 320°F
Time : 40 min.

Special equipment

Ø 18 cm H 2 cm ring

Ø 22 cm H 2 cm ring

5 mm dough thickness guides

List of recipes

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✓ Pastry cream



Steps

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40 minutes at 160°C/320°F

The Basque cake dough

Ingredients

- ☑ 220 g ~ All-purpose flour
- ☑ 145 g ~ Unsalted butter
- ☑ 0,7 g ~ Salt
- ☑ 150 g ~ Superfine sugar
- ☑ 75 g ~ Egg yolks (4 yolks)
- ☑ 3.3 g ~ Baking powder
- ☑ 3 g ~ Yellow lemon zest

- Take the butter out of the refrigerator at least 2 hours before starting the recipe to bring it to room temperature.
- Cut 145g of butter into cubes.
- Mix in the bowl of a stand mixer using the paddle attachment until creamy:
 - the butter
 - 150g superfine sugar
 - 3g lemon zest
 - and a pinch of salt.
- Add 220g sifted all-purpose flour and 3.3g baking powder.
- Mix slowly until a sandy and homogeneous mixture is obtained.
- Add 5 egg yolks (75g) and mix until a homogeneous mixture is obtained.
- Stop mixing when the dough starts to form a ball.
- Pour the dough onto a silpat and shape it into a round ball using your hands.
- Cut this ball into 2 unequal parts (one should be slightly larger than the other).
- Roll out the larger ball to a thickness of 5mm, making sure to be able to make a 22cm diameter disc. Use a baking sheet on top to prevent the dough from sticking to the rolling pin.
- Refrigerate for a minimum of 2 hours.
- Repeat the same process with the remaining dough (smaller one) to make an 18cm disc.



The pastry cream

Ingredients

- ☑ 250 g ~ Whole milk
- ☑ 60 g ~ Superfine sugar
- ☑ 15 g ~ Amber rum
- ☑ 40 g ~ Egg yolks (about 2-3)
- ☑ 25 g ~ Pastry cream powder (or cornstarch)
- ☑ 1 ~ Vanilla bean

- Pour the 250 g of whole milk (preferably micro-filtered) into a saucepan.
- Add a split vanilla bean and scrape out the seeds using a knife.
- Heat over medium heat until simmering. Turn off the heat and let it infuse for 1 hour covered.
- In a separate bowl, mix 40 g of egg yolks (2-3 yolks) with 60 g of superfine sugar.
- Dissolve the sugar without necessarily whitening the yolks.
- Add 25 g of cornstarch or pastry cream powder and mix until homogeneous.
- Heat the infused milk over medium heat and when the milk starts to boil, pour half of it slowly over the egg mixture.
- Whisk to obtain a homogeneous mixture.
- Pour the mixture back into the remaining milk in the saucepan.
- Continue whisking over medium heat until the mixture thickens.
- As soon as the cream starts to bubble, whisk constantly for 1 to 2 minutes.
- The cream should be very firm at first and then gradually become more liquid.
- Quickly cool the cream by spreading it out on a plate and covering it with plastic wrap directly on the surface.
- Refrigerate until ready to use..



Assembly

- Butter a 18 cm diameter ring (not perforated, with a rolled edge and height of 2 cm).
- Sprinkle caster sugar over the entire inside of the ring.
- Place the ring on a perforated baking sheet covered with a Silpain (perforated silicone baking mat).
- Take the largest dough out of the refrigerator and cut out a 22 cm disc using a ring of this size.
- Place this disc on the ring lined with caster sugar and gently press the dough, marking the corners well with a silicone spatula (for example).
- Cut off the excess dough with a knife.
- Take the pastry cream out of the refrigerator and loosen it with an immersion blender.
- Add 10-15 g of amber rum and blend until smooth and creamy.
- Pour the cream into the tart shell and spread it evenly with a small spatula or large spoon.
- Place the smallest dough (18 cm disc) on top.
- Pierce the center with a knife and seal the 2 doughs together using a rolling pin, then trim the edges.



Ingredients



- The necessary amount of brown sugar
- 1 ~ Egg yolk

The egg wash

- Brush the entire surface of the cake with an egg yolk using a brush.
- Refrigerate for 1 hour, then apply a second coat of egg wash.
- Gently score the cake with a fork (3 parallel lines and 3 diagonal lines).
- Scoring involves lightly scratching the layer of egg wash without cutting into the pastry.



Baking

- Bake for 40 minutes at 160°C/320°F.
- After removing from the oven, place the baking sheet on a wire rack and gently loosen the top edge with a knife.
- Allow the cake to cool completely before considering unmolding it (onto a wire rack to avoid any condensation issues).
- Carefully remove the ring mold by pressing on the crust and lifting the mold very slowly.
- If necessary, run a knife around the edge to loosen the caramelized crust.
- Use angled spatulas to remove the cake from the silpat.



Tips

❖ Tasting:

This is the kind of dessert that should be eaten the next day, it only gets better!

❖ Variant:

Recipe for a more traditional shortbread pastry:

- Butter: 140 g
- Sugar: 140 g
- Liquid vanilla or vanilla pod: as needed
- All-purpose flour: 200 g
- Baking powder: 12 g
- Egg yolks: 72 g
- Salt: 1 g
- Lemon zest: 1

Sift the flour and baking powder, add the superfine sugar and mix.

Soften the butter and add it to the flour/sugar mixture.

Cut in the butter until it resembles coarse sand.

Add the egg yolks with the salt and lemon zest, and mix until just combined.

Divide the dough in half and wrap each portion in plastic wrap, then refrigerate.

It is also possible to add some almond powder to the pastry cream. In this case, add 15 g of almond powder at the end of the pastry cream cooking.

I also tried replacing the pastry cream with rhubarb compote... it was delicious!