

The pain de gênes



Size :

30x40 cm



Prep :

40 min.



Rest :

Freezing : 6h
Refrigeration : 12h



Cook :

Temperature : 356°F
Time : 13-15 min.

Special equipment

30x40 cm Swiss Roll Cake Mat

Food processor

List of recipes

- ✓ 50% almond paste
- ✓ Pain de Gênes



Steps

- 🌀 **Making the almond paste**
- 🌀 **Mix almond paste/whole eggs**
- 🌀 **Whip with sugar until pale and thick**
5 minutes at high speed
- 🌀 **Add sifted flour and baking powder**
- 🌀 **Add melted butter and milk**
The mixture should form a ribbon
- 🌀 **Spread on a swiss roll cake mat**
Bake at 180°C/356°F for 13-15 minutes

Ingredients

- ☑ 170 g ~ 50% almond paste
- ☑ 75 g ~ Superfine sugar
- ☑ 156 g ~ Whole eggs (about 3)
- ☑ 50 g ~ All-purpose flour
- ☑ 1 g ~ Baking powder
- ☑ 6 g ~ Whole milk
- ☑ 50 g ~ Melted butter (cold)

The pain de gênes

- o In a food processor, blend :
 - 170 g of almond paste with
 - 156 g of lightly beaten whole eggs
- o until obtaining a smooth and homogeneous mixture.
- o Gradually add 75 g of superfine sugar to the food processor bowl and mix the mixture at high speed for 5 minutes until ribbon stage is reached.
- o While continuing to whisk the preparation, add 50 g of sifted flour with 1 g of baking powder.
- o Then add 50 g of melted butter mixed with 6 g of milk.
- o Roll out the dough thinly on a silicone sponge mat (add a sheet of baking paper to the bottom of the mold to facilitate unmolding).
- o Bake at 180°C/356°F for 13 to 15 minutes.
- o Allow to cool at room temperature.



❖ **Make your own almond paste :**

Pour 100g of almond powder and 100g of icing sugar into a food processor. Mix them together to obtain a homogeneous mixture and a very fine powder. In a mixing bowl, combine this powder with 20g of egg whites (1 egg white) until a uniform paste is obtained. Cover with cling film and store the almond paste in the refrigerator.

This almond paste can be stored in the refrigerator for 4-5 days.

If you want to obtain a paste that can be stored longer, that is, 4-5 weeks, replace the egg white with glucose.

❖ **50% raw almond paste recipe (C. Felder)**

- Extra fine almond powder: 160 g
- Powdered sugar: 160 g
- Orange blossom water: 5 ml
- Bitter almond essence: 1 to 2 drops
- Vanilla extract: 1 teaspoon
- Egg whites (x2): 30 g

Roast your almond powder for 10 minutes in an oven preheated to 160°C (320°F).

In the bowl of the food processor, pour in the almond powder, powdered sugar, orange blossom water, bitter almond essence, and vanilla extract.

Using the paddle attachment, begin to whisk and gradually pour in the egg whites while allowing the paddle to continue turning until the paste is firm and homogeneous.

Scrape down the sides of the bowl of the food processor and wrap the almond paste in cling film.

❖ **Variation on pain de gênes recipe :**

- Whole eggs (x2-3): 115 g
- Almond paste: 170 g
- Baking powder: 2 g
- All-purpose flour: 25 g
- Melted butter (cold): 45 g
- Flavoring (anise, orange,...): As needed

Whisk the almond paste with the eggs to a ribbon consistency while heating to 40°C (104°F).

Melt the butter with the chosen flavor.

Take a portion of the mixture and incorporate the melted butter.

Mix everything together while adding the sifted flour with baking powder.

❖ **Astuces**

At the end of the baking, just before removing it from the mold, you can brush the Genoa bread with a light syrup of orange zest. Wrap it while still warm so that it remains moist longer.