

Chocolate Pastry Classics: Cannelé Au Chocolat



Complexity 1/3

INGREDIENTS

Whole Milk	1000 g
Butter	50 g
Vanilla Pod	
Plain White Flour	150 g
Corn Starch	70 g
Sugar	500 g
Whole Eggs	100 g
Egg Yolk	100 g
Brown Rum	40 g
Belcolade Origins Noir Vietnam 73 Cacao-trace	100 g

PREPARATION

Boil the milk and butter, and add the vanilla pod.
Whip the flour, corn starch, sugar, eggs, egg yolk and rum with a whisk until a smooth mass.
Add the hot milk composition to the chocolate, mix and pour slowly into the egg mass.
Give it a quick mix and pour into a container.
Chill the mixture for 24 hours at 4°C.
Bake in a Cannelé mold, greased with a thin layer of Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace, at 190°C for around 50 minutes.

