

CANELÉ



As we transition into fall, there is an inherent desire to embrace the comforts of home, pandemic notwithstanding. The figure in Jean-Baptiste-Camille Corot's *View of Volterra*, seems to illustrate one such traveler's journey through rugged topography back to his village. And what could be more welcoming to him than a deliciously comforting Canelé pastry? Today's Timken inspired recipe recreates the magnificent landscape, albeit with caramelized sugar and French vanilla infused custard. Would Corot be equally transfixed by this interpretation of his beloved landscape?

## **RECIPE**

### **INGREDIENTS**

- 2 1/2 cups Whole milk
- 3 T. Unsalted butter
- 1 cup Sugar
- 2/3 cup Pastry flour, sifted
- 1/4 tsp. Kosher salt
- 2 Large eggs, plus 2 large egg yolks
- 3 T. Dark rum
- 1 Vanilla bean, split, lengthwise seeds scraped and reserved

For the mold coating:

- 6 T. Unsalted butter
- 2 T. Organic food grade beeswax

### **DIRECTIONS**

In saucepan over medium heat, heat milk and butter until butter is melted and mixture comes up to a gentle simmer. Add scraped vanilla bean pod and its seeds. Remove saucepan from heat and set aside to cool to room temperature. Whisk occasionally when cooling to prevent skin from forming on milk mixture.

In a medium bowl, add sugar, flour and salt. Stir gently to combine. Fold in eggs and yolks.

Remove vanilla bean from cooled milk mixture and set aside. Pour 1/3 milk mixture into flour mixture to temper eggs. Slowly add the remaining milk while stirring gently to combine ingredients. Mix in rum and return vanilla bean pod to batter. Cover and refrigerate for 24 to 48 hours.

Preheat oven to 435° for one hour prior to baking.

30 minutes prior to baking, line rectangular pan large enough to hold silicon canelé mold sheet with parchment paper. Set aside.

In small saucepan, add butter and beeswax and melt over low heat. Immediately pour mixture into individual molds, then return butter and beeswax mixture to saucepan. Turn canelé mold sheet upside down onto parchment paper lined pan. Place pan in freezer and chill for 30 minutes.

Retrieve batter from fridge and stir gently to combine ingredients. Remove vanilla beans and discard.

Remove silicon canelé mold sheet from parchment paper and discard parchment paper. Return sheet to pan. Fill each canelé mold with batter to 2 cm from the top.

Bake canelés for 10 minutes, then lower oven temperature to 350°. Bake for an additional 40-45 minutes, rotating once halfway through cooking.

Remove canelés from oven and unmold onto cooling rack. If the canelés are sticking to the mold, use a bamboo skewer to loosen pastry from mold, turn mold upside down, and knock on a hard surface.

Cool canelés to room temperature. Canelés are best enjoyed the day they are baked.