



Sevarome
BY NACTAROME

Epiphany cake Pecan-Maple

For 1 cake for 6-8 persons



MAPLE PUFF PASTRY

250g flour T55
5g salt
40g butter
125g water
150g dry butter
0.3g **maple flavour ACN0004199**

Knead the flour, salt, butter and the maple flavour mix with water;
Leave it cool down in a refrigerator;
Add the dry butter;
Give 2 turn then let it in a cold place for 2h. Repeat this operation twice. In total there should be 6 simple turn with at least 2 hours of rest every 2 turn;
Leave it in a cold place for 2h before spreading the puff pastry (50cm by 25 cm);
Let it cool down for 30 min in a freezer;
Cut 2 squares of 25 x 25cm and let it in a cold place.

PECAN-MAPLE FRANGIPANE CREAM

94g butter
94g icing sugar
94g white almond powder
94g eggs
125g cream patissiere
30g **pure pecan nut paste PFS0004223**
3g **maple flavour ACN0004199**

Make a cream patissiere and leave it in a cold place;
Make an almond cream with butter, icing sugar, almond powder and the eggs;
Mix 125g of cream patissiere (straightened) with the almond cream and then add the Maple flavour and the pure pecan nut paste. It became the frangipane;
Make a round with the frangipane on a square of puff pastry, which was glazed with eggs before, while keeping a border of 3cm;
Cover it with the second square of puff pastry then cut a round of 25cm of diameter;
Chick the border to weld the edges correctly, then glaze, draw and jap on the upper part of the cake;
Put it in the oven for 50min at 180°C.