



Epiphany cake Pecan-Maple

For 1 cake for 6-8 persons

Maple puff pastry

Reference	Ingredients	
	Flour T55	250g
	Salt	5g
	Butter	40g
	Water	125g
	Dry butter	150g
ACN0004199	Maple flavor (natural flavor)	0.3g

- Knead the flour, salt, butter and the maple flavor 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

Reference	Ingredients	
	Butter	94g
	Icing sugar	94g
	White almond powder	94g
	Eggs	94g
	Cream patissiere	125g
PFS0004223	Pure pecan nut paste	30g
ACN0004199	Maple flavor (natural flavor)	3g

- 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 flavor 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
- Check 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