



**Miele**

# Gateau basque

By Shannon Bennett

**1 hour**

Prep time

**2 hours**

Cooking time

**8 Servings**

Serves

## INGREDIENTS

### Sablé

185 g butter, room temperature  
100 g caster sugar  
1 teaspoon baking powder  
50 g almond meal  
2 eggs  
200 g plain flour  
2 oranges, grated zest only

### Frangipane

60 g butter, room temperature  
60 g caster sugar  
1 egg  
60 g almond meal  
30 g plain flour

### Vanilla crème patissiere

600 ml milk  
6 egg yolks  
60 g cornflour  
1 vanilla bean, scraped  
120 g sugar

### Vanilla crème diplomat

100 g crème patissiere  
100 g whipped cream

### Poached plums and red wine sauce

8 large plums  
500 ml red wine  
250 g caster sugar  
2 star anise  
1 vanilla bean  
5 juniper berries  
40 g extra flour required for the assembly

### Miele Accessories

Baking tray

## METHOD

### Sable

1. Place butter and sugar in the bowl of an electric mixer and beat together until creamy in texture.
2. Add the eggs one at a time, making sure you beat well between each addition.
3. Add sifted dry ingredients and the orange zest and combine with a spatula until just mixed through. Do not over mix. Refrigerate until required.

### Frangipane

1. Place butter and sugar in the bowl of an electric mixer and beat together until creamy in texture.
2. Add the egg and beat well to combine.
3. Add sifted dry ingredients, combine with a spatula until just mixed through. Do not over mix. Set aside at room temperature whilst making the tarts.

### Vanilla crème patissiere

1. Place all ingredients in a medium saucepan over medium heat, Induction setting 5, cook whilst whisking constantly until the mixture boils and thickens (10 minutes).
2. Reduce heat to low, Induction setting 3 and continue to cook for a further 5 minutes, whisking continuously. Remove from the heat, cover the mix with plastic wrap to prevent a skin forming and set aside to cool.

### To assemble

1. Pre-heat oven on Conventional at 180°C.
2. Form the sablé dough into a rectangle, with lightly floured hands. Divide the mixture in half.
3. Refrigerate one half of the dough wrapped in plastic wrap for lids of tarts. Divide the remaining half into 8 equal portions.
4. Using a little of the extra flour and working quickly but gently, roll each portion out to a circle measuring 1 cm larger than tart tin and about 3-4 mm thick.
5. Press dough into a 100 mm x 21 mm tart tin and smooth off the top edge. Refrigerate immediately.
6. Continue with the remaining tarts, making sure you refrigerate each one as soon as it is moulded.
7. When sablé has firmed up in the refrigerator, 10-15 minutes, remove and continue with the assembly.
8. Spread 2 teaspoons of the semi-soft frangipane mix into each tart to come half way up the tart and smooth out with a small, warmed, angled palette knife.
9. Place 2 teaspoons of the crème patissiere on top of the frangipane mix, to within 2 mm of the top edge leaving room for the lid. Smooth out with a small angled palette knife.
10. Reserve the remainder of the crème patissiere for the crème diplomat mixture.
11. Divide remaining semi-soft sablé into 8 portions and gently roll each portion using a little of the extra flour.
12. Using the top rim of a spare tart case, cut a circle of the sablé. Carefully lift the sablé disc with a palette knife onto the crème patissiere and smooth off the edges to seal. Refrigerate whilst you prepare the remaining tarts.
13. Place in oven on shelf position 3 and bake for 20 minutes.

## **Vanilla crème diplomat**

1. Fold ingredients together gently until smooth and uniform.
2. Let sit in the refrigerator for 30 minutes before use.

## **Poached plums and red wine sauce**

1. Cut the plums in half and remove the stone using a small melon baller.
2. Combine all sauce ingredients in a pan over medium-high heat, Induction setting 6-7 and bring to the boil.
3. Add plums, reduce heat to medium-low, Induction setting 4, and poach plums for 3-5 minutes depending on their size. They need to be just cooked through.
4. Set pan aside to cool for 10 minutes to infuse flavours into the plums. The plums will continue to cook in the liquid.
5. Drain the plums, reserving the wine and discard the spices.
6. Place plums on a baking paper lined baking tray. Peel the plums if the skin looks as if it will come away easily (optional).
7. Select the Drying function at 90°C and duration of 1 hour; place the tray on shelf position 2. This should produce a sticky finish to the plums.
8. Meanwhile place the reserved wine over medium heat, Induction setting 5, cook sauce until reduced by half and looking very syrupy. If you reduce the sauce too far it will not pour, just add a little water and re-boil to thin out. Set aside to cool.
9. Slice the plums and set aside for serving.

## **To serve**

1. Cut the gâteau in half and place off centre on a dinner plate.
2. Place the plums on top in a decorative manner.
3. Place a spoonful of the crème diplomat to the side on the plate and drizzle sauce around the plate.

## **Hints and tips**

- Recommended serving size is half a tart, however you can serve as a full tart if desired.
- If it is a hot day, tarts can be placed in the freezer for cooling rather than the refrigerator during the assembly process.
- Deep Millason non-stick 100 mm x 21 mm rolled edge tart tins were used for this recipe; however loose bottom fluted edge flan tins would also be suitable.
- Any seasonal fruit such as berries, peaches or pears can be substituted for the plums.