



Miele

Gateau basque

By Shannon Bennett

1 hour

Prep time

2 hours

Cooking time

8 Servings

Serves

INGREDIENTS

Sablé

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

Frangipane

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

Vanilla crème patissiere

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

Vanilla crème diplomat

100g crème patissiere
100g whipped cream

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 1cm larger than tart tin and about 3-4mm thick.
5. Press dough into a 100mm x 21mm 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 2mm 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 100mm x 21mm 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.