

Custard cake

with chocolate Ganache, by Fresh Bread Pâtissier

Enjoy an original home made dessert without any effort.

Ingredients

Custard cake:

- 400 ml milk
- 30 g of sugar
- 3 eggs
- Vanilla beans

Orange filet:

- 2 oranges, in filets
- 30 g of sugar
- 33 ml of Grand Marinier
- 2 tea spoons of lemon juice
- 1 tea spoon of ground star anise

Ganache:

- 100 g chocolate, chopped
- 200 g of cream
- 2 tea spoon of tea
- ½ lemon, zest

Preparation

Custard cake:

Pour the milk into the cake baking pan; add eggs, sugar and vanilla beans. Select Program 16 and push start.

Orange filet:

Mix all ingredients but the orange filet. Add the filets of orange.

Ganache:

Boil up the cream with the lemon zest and tea; allow it to infuse for 10 minutes. Then, heat it up and strain it over the chocolate. Stir it until you obtain a smooth Ganache. Allow to cool down and serve it with the custard cake.

Chef's tips:

- *You can add chopped almonds & eatable flowers to the preparation.*
- *You can replace the orange sauce with caramel.*



Chef: Fredrik Malmstedt

Find more recipes at www.electrolux.com



Thinking of you
Electrolux