

LA BOULANGERIE

4600 MAGAZINE STREET · NEW ORLEANS, LOUISIANA · 504 269 3777 · LABOULANGERIENOLA.COM

We're known for our handcrafted pastries and breads, and delicious sandwiches made from locally sourced products. It's a great place to meet up with neighbors and friends, or sit and relax for awhile. Join us for a cup of coffee and pastry, or stop by for lunch, any day of the week.



We source our ingredients fresh from local vendors including flour milled by Bellegarde Bakery, Atchafalaya honey and raw sugar from La Canne.

La Boulangerie is the Link Restaurant Group's neighborhood bakery and café known for handcrafted pastries and breads. Chefs Donald Link and Stephen Stryjewski have operated the bakery since 2015 with Link Restaurant Group Executive Pastry Chef Maggie Scales at the helm of the kitchen.



SIMPLICITY, QUALITY AND COMMUNITY

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CORPORATE REALTY

KING CAKE

MAKES 1 KING CAKE

INGREDIENTS

Yeasted sweet dough

2 cups all-purpose flour
2 cups bread flour
¼ cup granulated sugar
Pinch of salt
1 tablespoon and 1 teaspoon yeast
½ cup water
6 eggs
2 ½ sticks unsalted butter,
room temperature

Cinnamon filling

1 cup packed light brown sugar
1 tablespoon ground cinnamon
1 tablespoon unsalted butter,
room temperature

King Cake icing

2 ½ cups powdered sugar
4 tablespoons milk
2 tablespoons unsalted
butter, melted
1 teaspoon vanilla extract



METHOD

Yeasted sweet dough

Combine all ingredients except butter in a stand mixer with the paddle attachment for 5 minutes on low speed. With mixer running, slowly add small amounts of room temperature butter until completely incorporated into the dough. Continue to mix in mixer with the paddle on low speed for 5 minutes, then scrape down the bowl. Turn mixer up to medium speed and mix for 5 minutes, then scrape down the bowl. Turn mixer up to high speed and mix until dough is strong, shiny and clings to the paddle (about 5 minutes). Place dough in a lightly oiled bowl and wrap well with plastic wrap. Refrigerate for at least 6 hours.

To prepare King Cake, preheat oven to 350°F. Divide chilled dough into 2 equal pieces. Roll each piece into a rectangle about ¼" thickness. Apply cinnamon filling liberally. Roll up each strip into a rope, pinching dough gently to keep it rolled up. Bring the dough together into a circle, tucking one end into the other and pinching the edges together. Place each ring onto a sheet pan lined with parchment paper and cover with a tea towel. Allow to rise in a warm spot in the kitchen, about 80°F. This may take up to 2 or 3 hours depending on the temperature. Your King Cake will double in size. Bake at 350°F for 20 to 25 minutes until light golden in color. Remove from oven and allow to cool at room temperature. Apply icing, festive sanding sugars and serve.

Cinnamon filling

Combine all ingredients in a stand mixer with the paddle attachment and mix until butter is incorporated. Alternatively, place all ingredients in a bowl and combine thoroughly with your hands.

King Cake icing

Mix all ingredients together in the bowl of a stand mixer fitted with the paddle attachment. Mix until smooth. Spread onto cooled King Cake.

Come in for coffee and a sweet or savory breakfast treat. Stop by for lunch and check out the weekly specials. In the afternoon, meet up with neighbors for a housemade ice cream or visit with friends and enjoy a patisserie, a slice of cake or seasonal pie.