

Gateau Basque



"New Orleans is a city of good values. It values people, it values good times and it values tradition."

J. Ben



Gateau Basque

serves 6

Ingredients

For the cake

1 pound unsalted butter

3 whole eggs

1 pound sugar

3/4 pound all purpose flour

1/2 tablespoon vanilla extract

1/2 tablespoon baking powder

1 teaspoon salt

For the rum pastry cream

1 liter milk

12 egg yolks

1 pound Sugar

1 cup rum, any kind

3/4 pound Flour

Method

For the cake

Cream butter and sugar together in a mixer with a paddle attachment on medium speed until airy about 5 – 6 minutes. Add vanilla extract and then 1 egg at a time until fully incorporated another 5 minutes. Reduce speed of mixer to slow and sift flour, salt, and baking powder together and add to butter mixture in small amounts until fully incorporated around 3 minutes. Transfer cake batter to a pastry bag fitted with a #10 pastry tip or similar. Set aside.

For the rum pastry cream

Combine milk and 1/2 the sugar in a pot and simmer for 10-12 minutes. Whisk yolks and remaining sugar together until fully incorporated. Slowly add flour and temper a little warm cream into yolk mixture to stabilize eggs. Add yolk mixture to remaining cream and boil for 1 minute. Stir constantly as to prevent scorching. Transfer to plastic container and add rum. Chill for at least 3 hours or until fully thickened. Transfer to a pastry bag fitted with a #10 pastry tip or similar.

Directions

Lay out a piece of aluminum foil underneath cake pan as a base and form a tight seal by pressing aluminum foil around side of cake pan. Start with the pastry bag of cake batter and begin to pipe rings of batter starting with the outside and work your way into the middle until the bottom of pan is fully covered. Smooth out the batter using the mini offset spatula until no lines are visible. Start another layer of rings but stop after 2 rings. Smooth out the 2 rings. Now start with the pastry bag of rum pastry cream. Fill in the center of the cake with pastry cream. Start another layer of cake batter and follow directions in step 2 until the whole top of the cake is covered in rings of cake batter. Smooth out cake with mini offset spatula and bake in preheated oven at 325 degrees for 45 – 55 minutes until cake is set in center and does not jiggle when pan is shaken.

Let cool for about 1 hour at room temperature and enjoy!

Lüke

Chef Steven McHugh and Chef Matt Regans

333 Saint Charles Avenue, New Orleans, Louisiana 70130

The comforting atmosphere of this Franco-German brasserie welcomes each visitor instantly at the turn of its revolving door. After opening in 2007, Lüke restaurant has served customers from the heart of the Central Business District of New Orleans. The unique newspaper racks and the vintage pulley-and-belt driven ceiling fan system create an historic ambiance.

