

## Cannelés for Christophe Felder, french pastry

At home, we have a sort of passion for cannelés. So I test almost all recipes that I see. And, until now, I missed Ch. Felder's recipe for strengthening my obsession with this sweet little thing, with good taste of rum. I had to fix it... quickly! I do not know if this recipe is better than those already tried ... but in any case, it's delicious! And the little things were quickly eaten up...



For 50 mini cannelés:

- ✓ 500 ml milk
- ✓ 50 g butter (room temperature softened)
- ✓ 1 whole egg + 2 yolks
- ✓ 30 ml dark rum
- ✓ 1 vanilla bean
- ✓ 250 g sugar
- ✓ 125 g flour
- ✓ 1 pinch salt

Boil the milk. Split the vanilla bean in half, scrape inside and place it in the milk. Infuse 5 minutes. In a bowl, mix softly together butter, sugar, egg and yolks, rum, flour and salt. Pour in hot milk gradually, stirring gently with a whisk (keep vanilla in). And refrigerate for at least 12 hours.

After this time, preheat the oven to 210 ° C.

Remove vanilla and pour into pans without filling completely.

Place in the oven for one hour, until cannelés are golden brown and puffy. Remove from pan and eat quickly. Cannelés lose their crispness if we wait too long.