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# CANELÉS BAILLARDRAN

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## INGREDIENTS

500g whole milk  
2 vanilla beans  
250g sugar  
125g AP flour  
2 large eggs  
2 egg yolks  
50g melted butter  
50g dark rum

Copper or Silicone  
Canelés Mold

## DIRECTIONS

1. Add milk and vanilla beans (including pod) to a saucepan and bring to a boil. Set aside to cool to lukewarm temperature.
2. In a bowl, mix sugar and flour. Add eggs and egg yolks to mixture and whisk until fully combined.
3. Remove vanilla bean pods, and add warm milk mixture to until fully combined.
4. Add melted butter and rum to mixture, whisk until combined. Cover and put in fridge for a minimum of 12 hours, ideally 48. Note: Batter can rest for up to 5 days, and a longer rest time will improve the final product.
5. When ready to bake, preheat the oven to 385°F, pour into canelé mold and bake for 40 minutes, until golden brown.