



RECIPES

PAIN D'ÉPICE



INGREDIENTS

MIX A

500g	Superfine Wholegrain Flour
4g	Salt
50g	Almond Powder
12g	Baking Powder
12g	Baking Soda
1pc	Lemon Zest
1pc	Orange Zest
2g	Clove
2g	Nutmeg
2g	Anis
2g	Coriander
2g	Cinnamon
300g	Milk
650g	Honey
2	Whole Egg

SYRUP

100g	Syrup
50g	Grand Marnier

PROCEDURE

1. Mix A
2. Warm the Milk and mix with Honey
3. Add Eggs to 2
4. Mix 1 + 3, cover and rest for 30min
5. Bake at 165°C in convection oven for 30min
6. Dip Syrup (10% of weight) just after baking

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