



Savarin

Ingredients

3	Eggs, beaten
10g	fresh yeast
30g	Sugar
165g	Plain flour
4g	Salt
20g	Milk
45g	Butter

Method

Combine the eggs, yeast and the sugar. Place in a bowl, cling film and leave in a warm (but not hot) place to ferment for 20 mins (bubbles should start to form on the surface).

Transfer the egg mixture to a mixer and gradually add the flour & salt.

Slowly add the milk.

Gradually beat in the diced butter. Transfer to ramekins.

Prove until nearly double in size. Bake at 165°C for 15 – 20 mins. Remove from ramekins and transfer to pre made flavoured syrup.

Soak in flavoured syrup, turned repeatedly to soak up syrup.

Use within 3 days.