

Assembling a Gâteau Pasque

Divide pastry into 6
→ $\frac{1}{6}$ pastry

brush a little egg on pastry
sausage edges



7 Fill with jam to taste (about 4-5 tbsps each cake). Spread evenly.

Add any fruit and nuts and/or pastry cream on top.

Keep any leftover pastry for top rounds.

sides up to $\frac{1}{2}$ or $\frac{3}{4}$ of tin

Do 2nd cake

6 Put sausage around edge, in parts if broken. Press lightly and up edges until high enough. Repeat steps 4-6 for 2nd cake.

1 Roll $\frac{1}{6}$ pastry to make round about size you need and 3-6 mm thick (I like 4 mm).

2 Cut round with cake ring or around a plate.

$\frac{1}{6}$ pastry x leftovers
4 mm

8 Roll and cut round and place on top. Press lightly to seal with sides. Repeat for cake 2.

Brush with egg, decorate & bake.

5 Brush beaten egg lightly around pastry edges.

3 Place pastry round on base of tin (or cake ring on baking paper).
Repeat with other $\frac{1}{6}$ pastry - steps 1, 2 & 3 For 2nd cake

4 Roll out thinnish sausage of pastry under palms. Don't worry if it breaks.