



for 6 cakes

Pastry

$55\text{g} / 3\frac{1}{2}$ tbsp + 1 tsp unsalted butter, French-style and softened
 $30\text{g} / \frac{1}{5}$ cup icing (powdered) sugar or $20\text{g} / 6$ tsp ground xylitol
Small pinch of salt
 $22\text{--}23\text{g}$ beaten egg (from $\frac{1}{3}$ + medium-large eggs) at room temperature
 $100\text{g} / \frac{3}{4}$ cup + $3\frac{1}{2}$ tsp gluten-free flour mix (or plain/all-purpose flour)
 $11\text{g} / 4$ tsp ground almonds

Pastry Cream

$25\text{g} / 1$ tbsp + 1 tsp pure maple syrup or caster sugar ($5\frac{1}{2}$ tsp)
or $18\text{g} / 5$ tsp ground xylitol
 30g egg yolks (from $1\frac{1}{2}$ M-L eggs)
 $11\text{g} / 1$ tbsp + $\frac{1}{2}$ tsp gf flour mix (or $5\text{g} / 2$ tsp plain flour
+ $5\text{g} / 1\frac{1}{2}$ tsp cornflour/cornstarch)
 $137\text{g} / \text{ml}$ milk
 $\frac{1}{2}$ tsp pure vanilla extract or $\frac{1}{4}$ tsp pure vanilla powder

Ghous Pastry dough

$32\text{g} / \text{ml}$ milk
 $32\text{g} / \text{ml}$ water
 $32\text{g} / 6\frac{3}{4}$ tsp unsalted butter, French-style
 $\frac{1}{4}$ tsp (1g) fine sea salt
 $\frac{1}{2}$ tsp (2g) sugar or $\frac{1}{4}$ tsp (1g) xylitol
 $42\text{g} / \frac{1}{3}$ cup flour (gf mix or plain/all-purpose)
 $62\text{--}64\text{g}$ beaten egg ($1\frac{1}{2}$ M-L eggs), or less or more

Assembling and Decoration

$5\text{--}6$ tsp tart (acid) jam like blackcurrant or raspberry (60% fruit)
A little icing (powdered) sugar or ground xylitol

