

“The complement of flavors and textures between my gateau basque and Stony Hill’s Semillon de Soleil is that divine synergy that makes pairing food and wine so enjoyable” ...Susan Spicer

Chef Susan Spicer gained national renowned with the opening of her celebrated Bayona restaurant in New Orleans famed French Quarter. Also a James Beard Foundation winner, both chef and restaurant have been featured in Food & Wine, Gourmet, Food Arts, Bon Appetit and Travel & Leisure

**Apricot-Almond Gateau Basque
from Chef Susan Spicer, Bayona Restaurant**

1 c granulated sugar
4 oz. unsalted butter at room temperature
2 egg yolks
1 T triple sec
1½ t almond extract
1 t lemon oil (optional)
pinch salt
zest of 1 lemon, grated
1½ c all-purpose flour
½ t baking powder
½ c almond flour
¼ c toasted almonds
1 c apricot pastry cream (see below)

Using a standing mixer with the paddle attachment, beat together sugar and butter until well-creamed and pale yellow in color. Beat in the egg yolks one at a time, beating well after each addition. Add triple sec, almond extract, lemon oil, salt and zest then mix well. Next, add flour, baking powder and almond flour. Mix well until ingredients come together to form a firm dough. Shape into ball, wrap in plastic wrap and refrigerate for 2 to 3 hours.

Preheat oven to 325°. Butter and flour a 9-inch tart pan with removable bottom. On a lightly floured work surface, roll out half of the dough into a round 11 inches in diameter and ¼ inch thick. Drape the round over the rolling pin and transfer it to the prepared pan. Unwrap the round and mold it carefully to the pan, trimming away any uneven edges.

Spread the pastry cream evenly over the bottom of the pastry-lined pan. Roll out the remaining dough into a round 9 inches in diameter and ¼ inch thick. Drape the round over the rolling pin and lay it atop the pastry cream to form the top layer of the cake. Bake until golden brown, about 40 minutes. Transfer to a rack and let cool completely. Sprinkle with toasted almonds and serve at room temperature. Serves 8.

Apricot-Lemon Pastry Cream

1 c milk
zest of ½ lemon
¼ c granulated sugar
2 T corn starch
¼ c egg yolks (approx 3)
¼ chopped dried apricots (plump first in warm water)
or ¼ cup fresh apricot purée

In a heavy-bottomed sauce pot, bring milk and zest to a slow simmer. Remove pot from heat and allow mixture to steep for 5 minutes. Strain and remove zest from milk, then return milk to stove, add sugar and bring to a boil. Whisk cornstarch with 2 T of water and then whisk in egg yolks. Temper the hot milk into the egg yolks and pour the mixture into the pot, whisking over medium heat until it bubbles and thickens. Remove mixture from heat, fold in apricots or purée, and pour into a bowl. Cover and refrigerate.