

CANNELÉ WITH CEVENNE ONION



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Vera Kuiper Willems

- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

CANNELÉ WITH CEVENNE ONION Cannelé

- 500ml milk
- 30g butter, salted
- 1 piece vanilla bean
- 100g flour
- 180g sugar
- 180g eggs
- 80ml dark rum

Cevenne Onion Compote

- 4 pieces Cevenne onion
- 20ml oil



- 150g sugar
- 2 pieces orange zest
- 1 pieces orange juice
- 4g red cayenne pepper

Methods and Directions

CANNELÉ WITH CEVENNE ONION

Cannelé

- Cook the milk, butter and vanilla.
- Mix everything together without getting air in your mixture.
- Let the mixture rest for 2 days in a fridge.
- Grease the silicon mould with butter and pipe the mixture into it.
- Bake it at 210C for about 25 minutes.

Cevenne Onion Compote

- Cut the onion into half rings. Sweat the onions with the oil at a low temperature until golden brown.
- Make a caramel out of the sugar, then add this to the onion.
- Cut the cayenne pepper as small as possible, brunoises.
- Add this together with the orange zest and juice in the compote
- Cook on a low temperature to reduce the moisture.

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