



In this first episode, Blanchette tells us how she learned to make the famous **Vully Cake**.

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INGREDIENTS

- / 1 kg flour /
- / 1 tsp salt /
- / 40 g yeast /
- / 6 dl milk /
- / 50 g bacon /
- / 100 g butter /

SWEET ACCOMPANIMENT

- 2 soup spoon double cream.
- 3 large pinch of sugar.
- 5 to 8 flakes de butter.

FOR 1 CAKE !

- Spread over the dough.
- Sprinkle.

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SALTED ACCOMPANIMENT

- 1 ½ soup spoon double cream.
- 250g Bacon.
- 60g Cumin (optional).
- 1 large pinch of salt.

FOR 1 CAKE !

- Spread over the dough.
- Divide.
- Sprinkle.

RECIPE FOR 4 CAKES OF 30 CM IN DIAMETER 2

PREPARATION :

- Sift the flour into a warm bowl. Dilute the yeast in some lukewarm milk and add some salt.
- Add the flour to the mixture and knead the pastry for **15 to 20 minutes** until you obtain a smooth and elastic dough which is no longer sticky.
- Add the lard and then the butter.
- Indem man ihn hochhebt, dehnt und zieht- dies während ca. **15-20 Minuten**.
- With the help of some flour, roll the dough into a ball and cut into four pieces.
- Grease the lukewarm baking tins with a little butter.
- Spread each of the four pieces of dough into the baking tins, making sure their thickness does not exceed **1 cm**.
- Cover the dough with a damp cloth and leave to rise for about **1 to 1 1/2 hours** at room temperature.
- Once the dough has risen, prick it all over with a fork to let it breathe.
- Pull up the edges to form a border about **1 cm high**.
- Choose yourself the accompaniment.

* The fountain is a hole in the our to deposit various liquid or solid elements ready to be incorporated hole.

BAKING 4

- Put the cake in the oven, preheated at **240°**, and let it bake for about **15 minutes**.
- The cake has to be golden brown.
- Enjoy !



To watch the video

WWW.MYVAUD.CH/RECETTE-VULLY

