

French cake 'Pastis Landais' with the magimix

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400G of flour

200G of sugar

160G of oil

160G of white wine

3 eggs

1 yeast packet

2 spoons of alcool anis-based alcoholic drinks like Pernod Ricard or Pastis from Marseille

1 pinch of salt

400G of flour
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Preheat oven to 160°C.

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Put the eggs, granulated sugar, salt in the Thermomix bowl and mix 30 seconds on speed 4.

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Add oil, white wine, flour, yeast, alcohol anise Pernod Ricard and set 50 seconds on speed 5.

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Put the dough into a round baking dish and bake 1 hour 15 minutes.

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Serve warm, this cake made with the thermomix is better.

To be enjoyed warm, this cake, the "pastis landais," is better