

The image shows three Pastis landais cakes, which are traditional Breton pastries. They are golden-brown, slightly cracked on top, and are being baked in dark metal molds with a decorative, wavy edge. The cakes are arranged in a triangular pattern, with one in the foreground and two in the background. The lighting is warm, highlighting the texture of the cakes.

Le Pastis landais



Pâte levée



Parfums : Rhum / Vanille





Le Gâteau basque

Insert, au choix :



à la cerise

ou



à la crème pâtissière amandes

ou

à la noisette du Lot-et-Garonne













