



PROVA  
*Gourmet*

YANN BRYS - MOF

# VANILLA ECLAT

For 18 small cakes

## Ingredients

### CRUNCHY SHORTBREAD

5 g baking powder  
175 g strong white flour (T55)  
185 g slightly salted butter  
106 g tant pour tant  
25 g eggs

### 1 Madagascar vanilla bean

### VANILLA TROCADERO

482 g tant pour tant  
1 Madagascar vanilla bean  
32 g starch  
160 g egg whites  
21 g egg yolks  
185 g melted butter  
160 g egg whites  
89 g caster sugar

### VANILLA AND GINGER CREAM

150 g whole milk  
150 g single cream  
12 g fresh ginger  
1 1/2 Madagascar vanilla bean  
56 g egg yolks  
3 g gelatine powder  
21 g water  
187 g white couverture 33% cocoa

### VANILLA CARAMEL

25 g glucose  
135 g caster sugar  
145 g single cream  
1 Papua-New-Guinea vanilla bean  
25 g butter

### VANILLA CREAM

75 g single cream  
1/2 Papua-New-Guinea vanilla bean  
20 g egg yolks  
20 g caster sugar  
22 g hydrated gelatine  
300 g single cream

### WHIPPED VANILLA AND COCONUT GANACHE

50 g whole milk  
1/2 lime  
75 g coconut purée  
1/2 Tahiti vanilla bean  
187 g white couverture 33% cocoa  
195 g single cream  
1 g gelatine powder  
6 g water

## Preparation

### CRUNCHY SHORTBREAD

Work the softened butter with a flat beater.  
Add the tant pour tant, incorporate the eggs and then, the sifted flour and baking powder.  
Chill for 3 hours at 4°C.  
Roll out using a dough sheeter (3 mm thick), cut out 8 cm circles and bake at 160°C on a « Silpain » mat.

### VANILLA TROCADERO

Mix the tant pour tant with the scraped vanilla bean, starch, egg whites and yolks.  
Whisk the other half of the egg whites. Then, add the caster sugar.  
Mix together with the first mixture then, add the melted butter.  
After baking, cut 5 cm circles out of a 900 g sheet.

### VANILLA AND GINGER CREAM

Infuse the scraped vanilla beans in the cold milk for 24 hours.  
Add the cream and ginger and heat. Remove the vanilla beans.  
Beat egg yolks with the caster sugar until pale and creamy, pour on the hot cream and cook at 85°C.  
Pour over the hydrated gelatine and the white chocolate glaze.  
Mix and set aside in the refrigerator at 4°C.

### VANILLA CARAMEL

Heat the cream and vanilla bean with the seeds scraped out but do not boil.  
Caramelize the glucose and caster sugar. Stir in the infused cream to stop the caramelisation process and cook to 103°C.  
Add the butter and mix.  
Set aside in the refrigerator at 4°C.

### VANILLA CREAM

Heat the cream with half a vanilla bean.  
Pour over the beaten egg yolks and cook to 83°C. Add the gelatine.  
Chill to 25°C and add the whipped cream.  
Fill 8 cm moulds with cream, add a circle of sponge, pipe on the vanilla-flavoured caramel and garnish with vanilla cream.  
Fill the domed silicone part with the vanilla and ginger cream.  
Smooth the top with the cream and freeze.

### WHIPPED VANILLA AND COCONUT GANACHE

Heat the milk and infuse with the lime zest.  
Add the coconut purée and half a vanilla bean with the scraped out. Heat up, add the hydrated gelatine and pour onto the couverture.  
Mix together and chill at 4°C for 3 hours.  
Whisk in the mixer and pipe onto the ginger cream.  
Then, place on the glazed bottom part.

### DECORATION

White glaze. White chocolate ring (8 cm in diameter).

## Associated products



BEANS  
MADAGASCAR  
BOURBON VANILLA



BEANS  
TAHITI VANILLA





BEANS  
PAPUA - NEW GUINEA  
VANILLA