

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.
Caramelise 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 anf infuse with the lime zest.
Add the coconut purée and half a vanilla bean with the scraped out. Heat up, add the hydrated gealtine 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



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MADAGASCAR
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TAHITI VANILLA

PROVA GOURMET | 46 rue Colmet Lépinay | 93100 Montreuil - France | +33(0)1 48 18 17 20
gourmet@prova.fr | www.provagourmet.com



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PAPUA - NEW GUINEA
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