

Ingredients

CRUNCHY BISCUIT

70 g chocolate puffed rice 160 g hazelnuts, chopped 90 g feuilletine 100 g milk chocolate Gianduja 100 g Dominican Republic 46% milk chocolate couverture **1 g Madagascar Bourbon vanilla powder** 1 g fleur de sel

MILKY TONKA BEAN CREAM

75 g caster sugar 300 g single cream 180 g whole milk 60 g egg yolks 3 g fish gelatine 21 g water 195 g Dominican Republic 46% milk chocolate couverture 90 g Brazilian 62% dark chocolate couverture 1 Tonka bean **1 Tahitian vanilla bean**

CHOCOLATE MIRROR GLAZE

56 g water 140 g caster sugar 100 g single cream 60 g glucose 40 g cocoa powder 9 g powdered fish gelatine 63 g water

PAPUA NEW GUINEA VANILLA CREAM

150 g single cream
1 Papua New Guinea vanilla bean
28 g egg yolks
1.5 g powdered fish gelatine
10.5 g water
93 g Côte d'Ivoire 33% chocolate couverture

PAPUA NEW GUINEA VANILLA LIGHT CREAM

150 g single cream **1 Papua New Guinea vanilla bean** 35 g egg yolks 30 g caster sugar 5 g powdered fish gelatine 35 g water 350 g single cream



YANN BRYS - MOF VANILLA CLOUD Makes 12 small cakes

Preparation

CRUNCHY BISCUIT

Roast the hazelnuts and mix with the feuilletine, puffed rice, vanilla powder and fleur de sel. Melt the Gianduja and milk chocolate couverture at 40°C and pour over the crunchy mixture. Press 40 g of the mixture into the base of each thermoformed mould.

MILKY TONKA BEAN CREAM

Infuse the cream and milk with the grated Tonka bean and the vanilla bean, which has been split and had its seeds scraped out.

Caramelise the caster sugar, then lower the cooking temperature with the infused cream; strain over the egg yolks and cook at 83°C. Add the hydrated gelatine and pour over the chocolates.

Blend, then cool down to 35°C and pour approximately 75 g into each thermoformed mould.

CHOCOLATE MIRROR GLAZE

Gently heat the cream with the glucose and add the cocoa powder. Heat the water and the sugar to 110°C, incorporate the previous mixture, bring to a boil and add the hydrated gelatine. Blend slightly and refrigerate at 4°C. Remove the creams from their moulds and coat with the 28°C molten glaze.

Then, arrange on top of the crunchy base.

PAPUA NEW GUINEA VANILLA CREAM

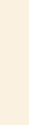
Heat the cream together with the vanilla bean, which has been split and had its seeds scraped out. Add the egg yolks and cook at 83° C. Pour over the hydrated gelatine and Côte d'Ivoire chocolate couverture. Blend and set aside in the refrigerator at 4° C.

PAPUA NEW GUINEA VANILLA LIGHT CREAM

Infuse the cream with the vanilla bean, which has been split and had its seeds scraped out, for 5 mins. Heat and cook with the beaten egg yolks at 83°C. Strain through a fine sieve over the hydrated gelatine and blend. Cool to 28°C and incorporate the whipped cream. Add 45 g to the top of each thermoformed mould, and pipe the vanilla cream inside. Remove from the mould, coat and arrange on the glazed bases.

Associated products

BEANS TAHITI VANILLA



BEANS PAPUA - NEW GUINEA VANILLA

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POWDER MADAGASCAR BOURBON VANILLA



