

YANN BRYs - MOF

# VANILLA CLOUD

Makes 12 small cakes



## 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

## 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. Caramelize 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

POWDER  
MADAGASCAR BOURBON  
VANILLA

