

EDWIN ROUSSEAU

VANILLA FLOWER

Recipe makes 3 cakes (16 cm in diameter)

Ingredients

SWEET VANILLA DOUGH
150 g butter
95 g icing sugar
20 g ground almonds
1 g fine salt
1 Madagascan Bourbon vanilla bean
56 g egg yolk
225 g flour

ALMOND AND VANILLA DUJA
405 g blanched almonds
47 g icing sugar
26 g butter
258 g white chocolate couverture
3 g fleur de sel
140 g feuilletine
20 g Madagascan Bourbon vanilla powder
1 Madagascan Bourbon vanilla bean

WHIPPED VANILLA GANACHE
330 g cream (1)
2 Madagascan Bourbon vanilla beans
2 g Madagascan Bourbon vanilla extract with seeds
1 g fine salt
12 g hydrated gelatine
170 g white chocolate couverture
330 g cream (2)

ALMOND MERINGUE SPONGE
123 g unblanched ground almonds
50 g weak flour
100 g icing sugar
200 g egg white
5 g powdered egg white
1.2 g salt
120 g sugar

Preparation

SWEET VANILLA DOUGH
Mix together the softened butter and the icing sugar.
Add the ground almonds, salt and vanilla.
Mix, then add the yolks and, lastly, the sifted flour.
Spread to 2 mm thick between 2 sheets of greaseproof paper and cut out 16-cm circles.
Bake between two Silpains® at 155°C.

ALMOND AND VANILLA DUJA
Roast the almonds at 150°C for 30 minutes.
Once cooled, grind the roasted almonds with the icing sugar.
Add the couverture, salt and vanilla.
Mix together until it forms a dough.
With a spatula, fold the feuilletine into the mixture.
Spread to 2.5 mm thick between two sheets of greaseproof paper.
Leave to set in the refrigerator, then cut 14 cm circles out of the dough.

WHIPPED VANILLA GANACHE
Bring the cream (1) and vanilla to a simmer, add the vanilla extract, salt, and hydrated gelatine.
Strain through a chinois over the white chocolate couverture.
Mix and slowly add the remaining cream (2) as you continue stirring.
Whip the following day.

ALMOND MERINGUE SPONGE
Mix together the sugar, powdered egg white and salt.
Whip the egg whites and add them to the previous mixture.
Finish by mixing in the flour and ground almonds using a spatula.
Pipe 8 balls in a circle, make sure they touch.
Sprinkle with chopped almonds.
Bake at 165°C for about 12 minutes.

ASSEMBLY
Pipe small balls around the first sweet vanilla dough disc using a 10 mm round tip.
Place a Duja disc in the centre and top with a second disc of sweet vanilla dough.
Using a 20 mm round tip, pipe 8 balls around the second disc and in the centre.
Place the meringue sponge on top. Pipe a ball in the centre and sprinkle some caramelised almonds around it.

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