

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 Madagascar 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 Madagascar Bourbon vanilla powder**  
**1 Madagascar Bourbon vanilla bean**

### WHIPPED VANILLA GANACHE

330 g cream (1)  
**2 Madagascar Bourbon vanilla beans**  
**2 g Madagascar 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.

## Associated products



BEANS  
MADAGASCAR  
BOURBON VANILLA



EXTRACT  
MADAGASCAR BOURBON  
VANILLA  
WITH SEEDS

POWDER  
MADAGASCAR BOURBON  
VANILLA

# PROVA *Gourmet*

