

ROMAIN CHALUMEAU

# GLUTEN-FREE VANILLA EGGS

Recipe for 12 eggs

## Ingredients

### ALMOND AND CEREAL CRUNCH

60 g whole blanched almonds  
60 g plain corn flakes  
25 g 100% almond paste  
65 g white chocolate

### APRICOT AND ROSEMARY SORBET

500 g apricot puree  
95 g caster sugar  
50 g glucose powder  
50 g fresh rosemary  
4 g stabiliser  
125 g water

### APRICOT AND MADAGASCAR VANILLA COULIS

100 g apricot puree  
70 g caster sugar  
30 g inverted sugar  
20 g apricot liqueur

**1/2 Prova Gourmet Madagascar Bourbon vanilla bean**

### TAHITIAN VANILLA ICE CREAM

518 g whole milk  
190 g 35% cream  
80 g caster sugar  
30 g inverted sugar  
45 g dextrose  
30 g powdered skimmed milk  
23 g glucose powder

**1 Prova Gourmet Tahitian vanilla bean**  
4 g ice cream stabiliser

### MADAGASCAR VANILLA NEUTRAL SPRAY

190 g neutral glaze  
190 g glucose  
115 g syrup at 30°C

**1/2 Prova Gourmet Madagascar Bourbon vanilla bean**

## Preparation

### ALMOND AND CEREAL CRUNCH

Roast the almonds at 150°C for 15 minutes.  
Melt the white chocolate and add the almond paste.  
Crush the roasted almonds and the corn flakes.  
Mix everything together in a stand mixed with a K beater.  
Serve directly into a 5-cm circle.  
Set aside in the freezer.

### APRICOT AND ROSEMARY SORBET

Heat the water and the rosemary.  
At 40°C, add the sugars and the stabiliser.  
Bring everything to the boil.  
Quickly chill to 4°C.  
Let it rest 24 hours.  
Add the thawed fruit puree, blend together and strain through a chinois.  
Churn in an ice cream maker.  
Mould over the apricot/vanilla coulis once it is out of the ice cream maker.

### APRICOT AND MADAGASCAR VANILLA COULIS

Melt the fruit puree with the sugars.  
Add the apricot liqueur and the grated bean, split lengthways and with the seeds scraped out.  
Pour 15 g into a truffle mould. Freeze.

### TAHITIAN VANILLA ICE CREAM

Heat the milk, cream and vanilla bean, split lengthways and with the seeds scraped out.  
At 25°C, add the powdered milk.  
At 30°C, add the sugars (except for one part for the stabiliser).  
At 45°C, add the stabiliser and the remaining sugar.  
Pasteurise together at 85°C.  
Quickly chill to 4°C.  
Let it rest between 4 to 48 hours.  
Strain, blend and churn.  
Pour directly from the ice cream machine into an egg mould.

### MADAGASCAR VANILLA NEUTRAL SPRAY

Bring everything to the boil.  
Set aside in the refrigeration until use.  
Spray at 50°C

### DECORATION

Create a nest with the white chocolate to rest the egg.  
Add white chocolate threads on the side of the egg,

## Associated products



BEANS  
MADAGASCAR  
BOURBON VANILLA



BEANS  
TAHITI VANILLA