

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°B
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

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