

TRISTAN ROUSSELOT

# MADAGASCAR BOURBON VANILLA, CARAMEL & MACADAMIA ECLIPSE

## Ingredients

### BLACK SWEET SHORTCRUST PASTRY

27 g Blanched ground almond  
52 g Potato starch  
3 g Vegetable carbon  
180 g Strong white flour (T55)  
1.0 g Fine salt  
90 g Icing sugar  
95 g Unsalted butter  
52 g Whole egg

### VANILLA-FLAVOURED SOFT CARAMEL

114 g Whipping cream (35% fat)  
**0.8 g Caviani - Prova Gourmet**  
76 g Glucose syrup  
76 g Sugar  
30 g Unsalted butter  
2 g Fleur de sel

### VANILLA & MACADAMIA SPONGE CAKE

44 g Blanched ground almond  
44 g Ground macadamia nut  
88 g Icing sugar  
105 g Egg  
**0.8 g Caviani - Prova Gourmet**  
24 g Strong white flour  
77 g Egg white  
18 g Sugar

### VANILLA & WHITE CHOCOLATE GANACHE

160 g Whipping cream (35% fat)  
208 g Satin white chocolate (29% cocoa)  
32 g Cocoa butter  
**0.8 g Caviani - Prova Gourmet**

### VANILLA MOUSSE

67 g Whipping cream (35% fat)  
67 g Pasteurised whole milk  
26 g Egg yolk  
16 g Hydrated gelatine  
**0.8 g Caviani - Prova Gourmet**  
37 g White chocolate (28% cocoa)  
186 g Whipping cream (35% fat)

### VANILLA NEUTRAL GLAZE

301 g Water  
18 g Pure lemon juice  
60 g Glucose syrup DE40  
156 g Sugar  
5 g Pectin X58  
60 g Sugar  
**1 g Caviani - Prova Gourmet**

## Preparation

### BLACK SWEET SHORTCRUST PASTRY

In the bowl of a mixer fitted with a flat beater, rub the cubed butter through the dry ingredients to a crumble. Then add the eggs. When the mixture starts to come together, stop mixing. Do not knead. If necessary, finish mixing by hand, gently kneading to avoid losing the crumbly consistency. Roll out the dough to the desired thickness between two sheets of parchment paper. Leave to rest in the refrigerator overnight. Line 8 cm diameter microperforated metal tart rings. Bake the tart bases and scraps of dough on a baking sheet at 155 °C for 20 min in a fan oven. Allow the tart bases to cool and process the baked scraps to a powder.

### VANILLA-FLAVOURED SOFT CARAMEL

Heat the cream in a saucepan. In another saucepan, melt the glucose syrup and gradually add the sugar. Cook until you get a light caramel. Next, stop the cooking process by adding the hot infused cream, then bring the mixture back to the boil. Then add the Caviani and the cubed butter. Mix in an immersion blender. Then add the fleur de sel and leave the caramel to cool overnight before using. Place the caramel in the tart bases.

### VANILLA & MACADAMIA SPONGE CAKE

In the bowl of a mixer fitted with a whisk, emulsify the ground almonds and macadamia nuts with the sifted icing sugar, whole eggs and Caviani. Add the sifted flour. Whisk the egg whites and stiffen with the sugar, then fold into the mixture. Weigh out 800 g of batter per 40 x 60 cm baking sheet lined with silicone coated baking paper, and bake at 170 °C for 10 min. Allow to cool, then cut out circles of 7cm in diameter. Arrange the sponge circles on top of the caramel in the tart bases.

### VANILLA & WHITE CHOCOLATE GANACHE

In a saucepan, heat the cream and milk. Make a crème anglaise with the egg yolks. Incorporate the hydrated gelatine, Caviani, and white chocolate. Mix, then chill in the refrigerator to 21 °C. In the bowl of a mixer fitted with a whisk, whip the remaining cream. Gently fold the whipped cream into the crème anglaise. Pipe into (7 cm diameter) puck moulds. Leave to set for an h in in the refrigerator, then freeze, and unmould.

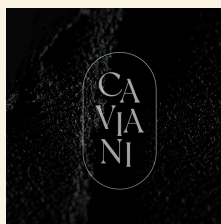
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### VANILLA NEUTRAL GLAZE

Heat the water, lemon juice and glucose together with the bulk of the sugar to 50 °C. Add pectin X58 mixed with the remaining sugar (2) and Caviani, then blend using an immersion blender and heat to 85 °C. Cover the surface with clingfilm, and leave to cool for 24 h before use. Heat the glaze to 50 °C, then quickly dip the mousse pucks to give them a thin coating of the glaze. Arrange in the tart bases, then leave to defrost.

## Associated products



CAVIANI  
Heart of the Bean