



TRISTAN ROUSSELOT

MADAGASCAR BOURBON VANILLA & BLACK SESAME **VACHERIN**

Ingredients

VANILLA SWISS MERINGUE

100 g Egg white 200 g Icing sugar

0.6 g Caviani - Prova Gourmet

VANILLA SPONGE CAKE

244 g Blanched ground almond

244 g Icing sugar

292 g Whole egg 2 g Caviani - Prova Gourmet

68 g Strong white flour (T55)

214 g Egg white 49 g Sugar

VANILLA ICE CREAM MIX

21 g Water

269 g UHT whole milk

26 g Skimmed milk powder

14 g Atomised glucose DE38

4 g Dextrose

28 g Sugar 5 g Invert sugar

50 g Butter

12 g Egg yolk

2 g 2000 stabiliser

15 g Sugar

1 g Caviani - Prova Gourmet

BLACK SESAME PRALINE

50 g Black sesame seeds

10 g Whole almond, blanched 40 g Sugar

1 g Fleur de sel

VANILLA WHIPPED GANACHE

208 g Whipping cream (35% fat)

10 g Glucose syrup 10 g Invert sugar

0.5 g Caviani - Prova Gourmet

39 g White chocolate (28% cocoa)

VANILLA CRÈME ANGLAISE

58 g UHT whole milk

15 g Whipping cream (35% fat) 0.2 g Caviani - Prova Gourmet

10 g Caster sugar

15 g Egg yolk

Preparation

Sift the icing sugar. In a stand mixer bowl, whisk the egg whites, sifted icing sugar and Caviani over a bain-marie until the temperature reaches 40 °C. Next, transfer the bowl to a mixer fitted with a whisk. Emulsify the egg whites well until the texture is firm and chill the meringue. Take a 20 cm x 4.5 cm acetate sheet and spread a thin layer of meringue on top, then place in a 6 cm diameter ring. Dry out in the oven at 80 °C for 2 h. Once cooled, remove from the mould. Use a piping bag fitted with a plain No. 20 tip to pipe out tubes of meringue. Dry out in the oven at 80 °C for 2 h. Cut the meringue into pieces.

SPONGE CAKE

In the bowl of a mixer fitted with a whisk, emulsify the ground almonds and sifted icing sugar with the 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 sheet. Bake at 180 $^{\circ}$ C for 10 min. Cut out circles of 6cm in diameter.

In a saucepan, heat the milk, skimmed milk powder and vanilla extract. Measure the temperature. Once at 30 $^{\circ}$ C, add the atomised glucose and dextrose. At 40 $^{\circ}$ C, add the sugar (1) and the invert sugar. At 45 $^{\circ}$ C, add the melted butter and the egg yolk. At 50 °C, add the sugar (2) and the ice-cream stabiliser. Pasteurise at 85 °C. Blend and strain through a fine sieve as you add the Caviani. Mature overnight at 3 °C (for at least 4 h). Blend, strain and churn the ice-cream. Place a circle of sponge cake into 6 cm diameter rings, then pipe in 30 g of ice cream and top with another circle of cake. Freeze, then unmould.

BLACK SESAME PRALINE

Roast the black sesame seeds and almonds at 160 °C for 20 min. Make a dry dark caramel with the sugar, then pour it over the nuts and fleur de sel. Allow to cool, then blend until you have a smooth textured paste.

Bring one third of the cream to the boil with the glucose, invert sugar and salt. Pour over the white chocolate, then blend as you add the remaining cream and the Caviani. Refrigerate for at least 2 h. Whip the whipped ganache to a silky texture. Transfer to a piping bag.

VANILLA CRÈME ANGLAISE

In a saucepan, heat the milk, cream and Caviani. In a bowl, beat the egg yolks and caster sugar until pale and creamy. Pour the liquids over the above mixture and return it to the saucepan, then heat up to 85 °C until it coats the back of a spoon. Remove from heat and cool before use.

ASSEMBLY

Use a palette knife to cover the ice cream puck with Caviani whipped ganache, then place on a plate. Carefully place the meringue circle. Pipe a generous layer of black sesame praline on top of the sponge cake. Pipe Caviani whipped ganache onto the praline and finish by decorating with meringue pieces. Serve with crème anglaise on the side as a

Associated products



ΓΔ\/ΙΔΝΙ Heart of the Bean









