

ALEXIS BEAUFILS

# VANILLÉA

## Ingredients

**PEANUT CRUNCH**
153 g Feuilletine
75 g Caramelised peanuts
100 g Peanut paste
150 g Peanuts
1 g Fleur de sel
85 g Blonde chocolate

**PEANUT BISCUITS**
74 g Ground almonds
108 g Icing sugar
57 g Flour T55
91 g Unsalted butter
46 g Peanut paste
17 g Grapeseed oil
46 g Egg yolks
23 g Egg
17 g Whole milk
57 g Egg whites
29 g Caster sugar

**CARAMEL CREAM**
85 g Caster sugar (1)
250 g Whole milk
**1 g Caviani - Prova Gourmet**
48 g Egg yolks
10 g Caster sugar(2)
23 g Corn starch
125 g Unsalted butter
2 g Fleur de sel
13 g Gelatine

**MERINGUE CREAM**
110 g Egg whites
110 g Caster sugar
30 g Water
98 g Gelatine
700 Whipping cream 35%
**2 g Caviani - Prova Gourmet**

**VANILLA WHITE GLAZE**
284 g Caster sugar
284 g Glucose syrup
143 g Water
190 g Whipping cream 35%
284 g White chocolate 35 %
133 g Gelatine
**2 g Caviani - Prova Gourmet**

**PEANUT DECOR**
10 g Peanuts
10 g Caramelised peanuts

## Preparation

**PEANUT CRUNCH**
Chop the caramelised peanuts and roasted peanuts. Melt the chocolate. Mix everything together. Weigh out 15 g per 5 cm of baking mat.

**PEANUT BISCUITS**
Combine the softened butter, oil and peanut paste. At the same time, mix the dry ingredients with all of the liquid ingredients and lastly, add in the mixture of fat. Whisk the egg whites with the sugar, then gently add into the previous mixture. Weigh out 15 g onto a 5 cm baking mat. Bake at 170 °C for 20 minutes.

**CARAMEL CREAM**
Cook the sugar (1) until you obtain a caramel. Split the vanilla bean and scrape the seeds out. Infuse the milk with the vanilla, bring to the boil and use to stop the cooking process of the caramel. Next, make a crème pâtissière. Off the heat, add the hydrated gelatine. Then add the cold cubed butter and the fleur de sel.

**MERINGUE CREAM**
Heat the sugar and water to 120 °C, pour onto the egg whites, and make a meringue. Then, add the melted gelatine. At the same time, whip the cream with the vanilla until fluffy (soft). Once the meringue reaches 50 °C, add the whipped cream.

**VANILLA WHITE GLAZE**
Boil the water, sugar and glucose. Add the hydrated gelatine, and once melted, blend with the chocolate to an emulsion and lastly, add the cold cream and Caviani.

**PEANUT DECOR**
Heat the glaze to 30 °C, blend without incorporating air, then glaze the entremets desserts. Chop the peanuts and caramelised peanuts in half. Arrange randomly on the entremets.

## Associated products

Heart of the Bean
Caviani




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