

PROVA
Gourmet



NOIR ABSOLU
Caviani

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INGREDIENTS

Makes 2 Galettes serving 12 people each

INVERSE PUFF PASTRY WITH VEGETABLE CARBON

- 300 g T65 strong white flour (1)
- 75 g T55 strong white flour (1)
- 1000 g Dry butter
- 732 g T65 strong white flour (2)
- 183 g T55 strong white flour (2)
- 262 g Unsalted butter
- 39 g Fine salt
- 392 g Water
- 13 g White vinegar
- 24 g Bamboo vegetable carbon
- 15 g **Madagascar Bourbon vanilla powder**
- Prova Gourmet

CREAM - CAVIANI AND VEGETABLE CARBON FRANGIPANE

- 155 g Crème Pâtissière - Caviani with vegetable carbon
- 136 g Unsalted butter
- 136 g Icing sugar
- 136 g Blanched ground almonds
- 13 g Corn starch
- 1 g Fine salt
- 4 g Bamboo vegetable carbon
- 87 g Whole eggs

CRÈME PÂTISSÈRE - CAVIANI WITH VEGETABLE CARBON

- 167 g UHT whole milk
- 1 g **Caviani - Prova Gourmet**
- 30 g Caster sugar
- 33 g Whole eggs
- 13 g Egg yolks
- 13 g Corn starch
- 1 g Bamboo vegetable carbon
- 17 g Unsalted butter

CARAMEL POWDER

- 300 g Caster sugar
- 2 g Bamboo vegetable carbon

MISCELLANEOUS

- 2 pcs Fèves (charms)
- 30 g Water



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PREPARATION

Makes 2 Galettes serving 12 people each

INVERSE PUFF PASTRY - CARBON

In the bowl of a mixer fitted with a flat beater, mix the T65 flour (1) with the T55 flour (1) and the dry butter cut into small cubes. When the mixture is homogeneous, turn out onto a baking sheet and cover with cling film. Leave in the refrigerator overnight. In the bowl of a mixer fitted with a flat beater, rub the cubed butter and salt through the T65 flour (2) and the T55 flour (2) to make a crumble. Next, add the water and white vinegar mixed with the carbon and the vanilla powder. Once the mixture is homogeneous, spread onto a baking sheet and leave in the refrigerator overnight. The next day, give the dough three double turns, resting for 3 hours between each turn. Leave the dough piece to rest overnight. Roll out the dough to a thickness of 2 mm, then rest the dough. Leave to rest for one hour in the refrigerator.

CRÈME PÂTISSIÈRE - CAVIANI WITH VEGETABLE CARBON

Heat the whole milk to 70 °C, then make a crème pâtissière with the mixture of whole eggs, egg yolks, caster sugar, corn starch and vegetable carbon, previously beaten until pale and creamy. When it is cooked, add the butter off the heat and Caviani. Cool the crème pâtissière.

CREAM - CAVIANI AND VEGETABLE CARBON FRANGIPANE

Smooth the crème pâtissière. In the bowl of a stand mixer fitted with a flat beater, mix the softened butter with the icing sugar, ground almonds, corn starch, fine salt and vegetable carbon. Then, add the room temperature whole eggs, followed by the smoothed crème pâtissière. Pipe a disc of frangipane 18 cm in diameter using a piping bag fitted with a No. 12 tip, piping out approximately 300 g per disc. Place a fève in the frangipane then freeze.

CARAMEL POWDER

Melt the caster sugar in a saucepan and make a dark brown caramel. Cool then mix with the vegetable carbon to make a powder.

SHAPING / BAKING / DECORATION

Shaping: Cut out 2 discs of puff pastry measuring 24 cm in diameter. Using a pastry brush, gently wet the edges with water. Place the frangipane disc containing the fève on top of a puff pastry disc, centred. Then place the second puff pastry disc on top, performing a quarter of a turn. Seal the galette. Leave to set by chilling for 1 hour, then cut the galette to 22 cm in diameter. Pierce the galette so that steam can escape from the galette during baking, preventing holes from forming.

Baking: Place the galette on the "Vanilla Bean" mould. Position wedges 4 cm in height and place a rack on top. Bake in a fan-assisted oven at 170 °C for 60 minutes. Take out the galette and leave to cool.

Decoration: When the galette is cold, turn it over and sprinkle the top with the caramel and vegetable carbon powder. Put in the oven for 2 minutes at 170 °C to melt the caramel powder.

