

PROVA  
*Gourmet*



Yuzu, Caramel &  
Madagascar Bourbon Vanilla  
ICE CREAM SANDWICH

by Tristan Rousselot

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## INGREDIENTS

### HAZELNUT SABLÉ PASTE

129 g Strong white flour  
77 g Unsalted butter  
48 g Icing sugar  
15 g Ground hazelnut  
**0.6 g Madagascar Bourbon vanilla powder - Prova Gourmet**  
1 g Fine salt  
29 g Eggs

### CARAMEL ICE CREAM

57 g Sugar  
13 g Whipping cream (35% fat)  
23 g Butter  
221 g UHT whole milk  
**12 g Caramel - Prova Gourmet**  
35 g Egg yolk  
22 g Skimmed milk powder  
15 g Atomised glucose DE38  
0.9 g 2000 stabiliser  
2 g sugar

### YUZU - CARAMEL

62 g Sugar  
112 g Whipping cream (35% fat)  
94 g Blonde chocolate  
0.6 g Fine salt  
19 g Passion fruit puree  
12 g Yuzu juice

### DECORATION

50 g Chopped hazelnut  
50 g Caramel shards

## PREPARATION

Recipe for 10 portions

### HAZELNUT SABLÉ PASTE

In the bowl of a mixer fitted with a flat beater, rub the butter through the dry ingredients to a crumble. Add the eggs next, but do not over-mix. Using the dough sheeter, roll out the dough between two sheets of baking paper to a thickness of 2.5 cm, then cut out rounds of 5.5 cm in diameter. Bake between two baking mats at 155 °C for 25 min, then chill.

### CARAMEL ICE CREAM

Caramelise the first amount of sugar, then stop the cooking with the boiling mixture of cream and butter. Add to the milk and caramel, blend, and heat the mixture. Once at 30 °C, add the atomised glucose. At 45 °C, add the egg yolks and powdered milk. At 50 °C, add the remaining sugar combined with the ice cream stabiliser. Pasteurise at 85 °C, blend then strain through a fine sieve. Leave to mature at 3 °C overnight. Blend and strain through a fine sieve again. Churn and add caramel shards. Pipe the ice-cream into cylinder moulds of 6 cm in diameter, then freeze and unmould.

### YUZU - CARAMEL

Heat the sugar to make caramel, then deglaze with hot cream, and bring to a boil. Pour onto the blonde chocolate and fine salt. Add the passion fruit puree and yuzu juice. Blend and refrigerate at 3 °C overnight until ready to use. Place in a piping bag fitted with a No. 8 tip.

### DECORATION

Set out a hazelnut shortbread round, add a cylinder of caramel ice cream, and top with another hazelnut shortbread round. Pipe out a spiral of yuzu caramel and sprinkle over caramel shards and chopped hazelnuts.

