YANN BRYS - MOF

VANILLA CLOUD

Makes 12 small cakes

Ingredients

CRUNCHY BISCUIT
70 g chocolate puffed rice
160 g hazelnuts, chopped
90 g feuilletine
100 g milk chocolate Gianduja
100 g Dominican Republic 46% milk chocolate couverture
1 g Madagascar Bourbon vanilla powder
1 g fleur de sel

MILKY TONKA BEAN CREAM
75 g caster sugar
300 g single cream
180 g whole milk
60 g egg yolks
3 g fish gelatine
21 g water
195 g Dominican Republic 46% milk chocolate couverture
90 g Brazilian 62% dark chocolate couverture
1 Tonka bean
1 Tahitian vanilla bean

CHOCOLATE MIRROR GLAZE
56 g water
140 g caster sugar
100 g single cream
60 g glucose
40 g cocoa powder
9 g powdered fish gelatine
63 g water

PAPUA NEW GUINEA VANILLA CREAM
150 g single cream
1 Papua New Guinea vanilla bean
28 g egg yolks
1.5 g powdered fish gelatine
10.5 g water
93 g Côte d'Ivoire 33% chocolate couverture

PAPUA NEW GUINEA VANILLA LIGHT CREAM
150 g single cream
1 Papua New Guinea vanilla bean
35 g egg yolks
30 g caster sugar
5 g powdered fish gelatine
35 g water
350 g single cream

Preparation

CRUNCHY BISCUIT
Roast the hazelnuts and mix with the feuilletine, puffed rice, vanilla powder and fleur de sel.
Melt the Gianduja and milk chocolate couverture at 40°C and pour over the crunchy mixture.
Press 40 g of the mixture into the base of each thermoformed mould.

MILKY TONKA BEAN CREAM
Infuse the cream and milk with the grated Tonka bean and the vanilla bean, which has been split and had its seeds scraped out.
Caramelise the caster sugar, then lower the cooking temperature with the infused cream; strain over the egg yolks and cook at 83°C.
Add the hydrated gelatine and pour over the chocolates.
Blend, then cool down to 35°C and pour approximately 75 g into each thermoformed mould.

CHOCOLATE MIRROR GLAZE
Gently heat the cream with the glucose and add the cocoa powder.
Heat the water and the sugar to 110°C, incorporate the previous mixture, bring to a boil and add the hydrated gelatine.
Blend slightly and refrigerate at 4°C.
Remove the creams from their moulds and coat with the 28°C molten glaze.
Then, arrange on top of the crunchy base.

PAPUA NEW GUINEA VANILLA CREAM
Heat the cream together with the vanilla bean, which has been split and had its seeds scraped out.
Add the egg yolks and cook at 83°C.
Pour over the hydrated gelatine and Côte d'Ivoire chocolate couverture.
Blend and set aside in the refrigerator at 4°C.

PAPUA NEW GUINEA VANILLA LIGHT CREAM
Infuse the cream with the vanilla bean, which has been split and had its seeds scraped out, for 5 mins.
Heat and cook with the beaten egg yolks at 83°C.
Strain through a fine sieve over the hydrated gelatine and blend.
Cool to 28°C and incorporate the whipped cream.
Add 45 g to the top of each thermoformed mould, and pipe the vanilla cream inside.
Remove from the mould, coat and arrange on the glazed bases.

Associated products

BEANS
TAHITI VANILLA

BEANS
PAPUA - NEW GUINEA VANILLA

POWDER
MADAGASCAR BOURBON VANILLA

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