

JULIEN PERRINET

INTENSE VANILLA BOURBON CHEESECAKE TART

Recipe for 5 individual pies, 6 cm in diameter and 4.5 cm high

Ingredients

VANILLA BOURBON SUGAR DOUGH
225 g AOP butter unsalted roll
105 g caster sugar
45 g trehalose in powder
1,65 g salt
288 g flour type T45
88 g toasted flour type T45 (20 min in a hoven at 150°C)
38 g hazelnut powder
55 g egg yolks
38 g whole fresh eggs
7,5 g Prova Gourmet Madagascar Bourbon vanilla extract with seeds

BAKED CHEESE CREAM
150 g cream cheese
150 g cottage cheese
70 g egg yolks
60 g caster sugar
50 g milk
50 g UHT cream 35%
15 g Sauvignon white wine
3,5 g Prova Gourmet Madagascar Bourbon vanilla bean

BOURBON VANILLA CHANTILLY
250 g cream UHT 35%
25 g Prova Gourmet Madagascar Bourbon vanilla extract with seeds

Preparation

VANILLA BOURBON SUGAR DOUGH
Soften the butter. Add the sugar, then the powders sifted together.
Finish by adding the eggs one by one and then the vanilla extract with seeds.
Leave the dough to rest overnight.
Roll and put in shape.
Bake at 170°C in circles on a "Silpain®" cloth for 16 to 18 minutes.

BAKED CHEESE CREAM - 130g per tart

Mix all the ingredients, blend well.
Poor up to half of the ingredients into the 80% baked tart (130gr for a tart 5cm high and 6cm diameter).
Finish baking at 170°C for 25 to 30 minutes.

BOURBON VANILLA CHANTILLY - 60g per tart
Whipped gently and fill the tart cold.
Never over-whipped the cream.
Garnish the cream to the top of the tart, scrape well to get something neat.
Sprinkle with icing sugar.
Top with a chocolate vanilla bean.

Associated products



BEANS
MADAGASCAR
BOURBON VANILLA

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