TRISTAN ROUSSELOT

MADAGASCAR BOURBON VANILLA, CARAMEL & MACADAMIA ECLIPSE

Ingredients

BLACK SWEET SHORTCRUST PASTRY
27 g Blanched ground almond
52 g Potato starch
3 g Vegetable carbon
180 g Strong white flour (T55)
1.0 g Fine salt
90 g Icing sugar
95 g Unsalted butter
52 g Whole egg

VANILLA-FLAVOURED SOFT CARAMEL
114 g Whipping cream (35% fat)
0.8 g Caviani - Prova Gourmet
76 g Glucose syrup
76 g Sugar
30 g Unsalted butter
2 g Fleur de sel

VANILLA & MACADAMIA SPONGE CAKE
44 g Blanched ground almond
44 g Ground macadamia nut
88 g Icing sugar
105 g Egg
0.8 g Caviani - Prova Gourmet
24 g Strong white flour
77 g Egg white
18 g Sugar

VANILLA & WHITE CHOCOLATE GANACHE
160 g Whipping cream (35% fat)
208 g Satin white chocolate (29% cocoa)
32 g Cocoa butter
0.8 g Caviani - Prova Gourmet

VANILLA MOUSSE
67 g Whipping cream (35% fat)
67 g Pasteurised whole milk
26 g Egg yolk
16 g Hydrated gelatine
0.8 g Caviani - Prova Gourmet
37 g White chocolate (28% cocoa)
186 g Whipping cream (35% fat)

VANILLA NEUTRAL GLAZE
301 g Water
18 g Pure lemon juice
60 g Glucose syrup DE40
156 g Sugar
5 g Pectin X58
60 g Sugar
1 g Caviani - Prova Gourmet

Preparation

BLACK SWEET SHORTCRUST PASTRY
In the bowl of a mixer fitted with a flat beater, rub the cubed butter through the dry ingredients to a crumble. Then add the eggs. When the mixture starts to come together, stop mixing. Do not knead. If necessary, finish mixing by hand, gently kneading to avoid losing the crumbly consistency. Roll out the dough to the desired thickness between two sheets of parchment paper. Leave to rest in the refrigerator overnight. Line 8 cm diameter microperforated metal tart rings. Bake the tart bases and scraps of dough on a baking sheet at 155 °C for 20 min in a fan oven. Allow the tart bases to cool and process the baked scraps to a powder.

VANILLA-FLAVOURED SOFT CARAMEL
Heat the cream in a saucepan. In another saucepan, melt the glucose syrup and gradually add the sugar. Cook until you get a light caramel. Next, stop the cooking process by adding the hot infused cream, then bring the mixture back to the boil. Then add the Caviani and the cubed butter. Mix in an immersion blender. Then add the fleur de sel and leave the caramel to cool overnight before using. Place the caramel in the tart bases.

VANILLA & MACADAMIA SPONGE CAKE
In the bowl of a mixer fitted with a whisk, emulsify the ground almonds and macadamia nuts with the sifted icing sugar, whole eggs and Caviani. Add the sifted flour. Whisk the egg whites and stiffen with the sugar, then fold into the mixture. Weigh out 800 g of batter per 40 x 60 cm baking sheet lined with silicone coated baking paper, and bake at 170 °C for 10 min. Allow to cool, then cut out circles of 7cm in diameter. Arrange the sponge circles on top of the caramel in the tart bases.

VANILLA & WHITE CHOCOLATE GANACHE
In a saucepan, heat the cream and milk. Make a crème anglaise with the egg yolks. Incorporate the hydrated gelatine, Caviani, and white chocolate. Mix, then chill in the refrigerator to 21 °C. In the bowl of a mixer fitted with a whisk, whip the remaining cream. Gently fold the whipped cream into the crème anglaise. Pipe into (7 cm diameter) puck moulds. Leave to set for an h in in the refrigerator, then freeze, and unmould.

VANILLA MOUSSE
In a saucepan, heat the cream and milk. Make a crème anglaise with the egg yolks. Incorporate the hydrated gelatine, Caviani, and white chocolate. Mix, then chill in the refrigerator to 21°C. In the bowl of a mixer fitted with a whisk, whip the remaining cream. Gently fold the whipped cream into the crème anglaise. Pipe into (7 cm diameter) puck moulds. Leave to set for an hour in the refrigerator, then freeze, and unmould.

VANILLA NEUTRAL GLAZE
Heat the water, lemon juice and glucose together with the bulk of the sugar to 50 °C. Add pectin X58 mixed with the remaining sugar (2) and Caviani, then blend using an immersion blender and heat to 85 °C. Cover the surface with clingfilm, and leave to cool for 24 h before use. Heat the glaze to 50 °C, then quickly dip the mousse pucks to give them a thin coating of the glaze. Arrange in the tart bases, then leave to defrost.

Associated products

Heart of The Bean
CAVIANI

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