TRISTAN ROUSSELOT

MADAGASCAR BOURBON VANILLA & ORANGE BLOSSOM HALLOWEEN TART

Ingredients

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

VANILLA SPONGE CAKE
86 g Blanched ground almond
86 g Icing sugar
24 g Strong white flour
102 g Whole egg
75 g Egg white
17 g Sugar
4 g Madagascar Bourbon vanilla powder - Prova Gourmet
7 g Madagascar Bourbon vanilla extract with seeds - Prova Gourmet

PUMPKIN PRALINE
120 g Pumpkin seed
60 g Unblanched almond
119 g Sugar
3 g Fleur de sel

POTIMARRON & ORANGE BLOSSOM CREAM
100 g Potimarron (chestnut-flavoured pumpkin)
125 g UHT whole milk
70 g Egg yolk
40 g Sugar
20 g Corn starch
60 g Whipping cream (35% fat)
10 g Orange blossom flavour - Prova Gourmet

VANILLA BAVAROIS
82 g Whipping cream (35% fat)
82 g Pasteurised whole milk
9 g Madagascar Bourbon vanilla extract with seeds - Prova Gourmet
32 g Egg yolk
19 g Hydrated gelatine
46 g White chocolate (28% cocoa)
229 g Whipping cream (35% fat)

ORANGE BLOSSOM MILK SHROUD
500 g UHT whole milk
2 g Agar-agar
6 g Hydrated gelatine
10 g Orange blossom flavour - Prova Gourmet

DECORATION
200 g Dark chocolate couverture (72% cocoa)

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. Cut into strips and use to line 8 cm diameter microperforated tart rings. Bake at 155 °C for 20 min. Chill.

VANILLA SPONGE CAKE
In the bowl of a mixer fitted with a whisk, emulsify the ground almonds and sifted icing sugar with the 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 sheet. Bake at 180°C for 10 min. Cut out circles of 6cm in diameter and place it in the tart shell.

PUMPKIN PRALINE
Roast the almonds and pumpkin seeds in a fan-assisted oven at 160 °C for 20 min, then leave to cool. Make a dark caramel with the sugar, then pour it over the almonds, pumpkin seeds and fleur de sel. Allow to cool, then blend the praline without heating it, and transfer to a piping bag. Pipe the praline around the cake.

POTIMARRON & ORANGE BLOSSOM CREAM
Roast the potimarron in the oven. Once it has softened, blend in the food processor and pass through a sieve – you only want the smooth flesh. Heat the milk, beat the egg yolks and sugar until pale, then add the cornstarch. Pour the infused milk, then return to the heat and make a crème pâtissière, then blend with the potimarron and orange blossom. Allow to cool. Whip the cream until it has a firm texture, then add smooth crème pâtissière and transfer to a piping bag. Smooth over the surface of the potimarron cream in the tart bases.

VANILLA BAVAROIS
Make a crème anglaise by cooking the cream, milk, vanilla extract and egg yolks. Incorporate the hydrated gelatine 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. Pour into 2 cm x 2 cm silicone puck moulds (40 g / mould) Leave to set for 1 h in the refrigerator, then freeze. Remove from the moulds and place on the tarts.

ORANGE BLOSSOM MILK SHROUD
Add the agar-agar as the milk is warming, then bring to the boil for 2 min. Off the heat, add the hydrated gelatine and orange blossom, then pour a thin layer of the jelly between two pastry rulers. 500 g per 40 x 60 cm sheet. Cut out circles of 10 cm in diameter, then arrange them on the tarts.

DECORATION
Use the correct tempering temperatures for the chocolate. Spread a thin layer onto an acetate sheet, then cut out ghosts. Curl against a curved mould. Leave to set, then remove from the mould. Arrange on top of the orange blossom milk shroud. Pipe pumpkin praline into the tart bases, then add the sponge cake, smooth over the potimarron cream, and add a puck of vanilla bavarois. Carefully position the milk shroud, and finish with the chocolate decoration.

Associated products

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