

ÉCOLE BELLOUET CONSEIL

PASSIONATELY VANILLA

Ingredients

Soft almond biscuit
200 g egg whites
40 g sugar
200 g icing sugar
200 g white almond powder
40 g flour

Exotic fruit compote
450 g cubed pineapple
45 g inverted sugar
100 g mango puree
80 g passion fruit puree
70 g banana puree
1 Prova Gourmet Papua New Guinea vanilla bean
20 g sugar
10 g corn flour
35 g gelatine mass (5 g gelatine powder and 30g water)

Vanilla cream
340 g cream
1 Prova Gourmet Papua New Guinea vanilla bean
50 g sugar
80 g egg yolks

Vanilla bavaroise
400 g milk
2 Prova Gourmet Papua New Guinea vanilla beans
100 g sugar
130 g egg yolks
70 g gelatine mass (10 g 200 bloom gelatine powder and 60g water)
400 g whipped cream

Preparation

Soft almond biscuit
Sift the ground almonds with the icing sugar and the flour. Using a mixer, whisk the egg whites to a meringue with the sugar then incorporate with a spatula the sifted dry ingredients, lifting slightly as you mix. Use immediately. Prepare a tray lined with baking paper then using a piping bag fitted with a no°10 nozzle, pipe out 6 bases of 16 cm in diameter. Bake the biscuits in a fan forced oven at 170°C for 12 to 14 min then allow to cool. Stock for the assembly.

Exotic fruit compote
In a saucepan, combine the cubed pineapple with the inverted sugar and cook for a few minutes covered to compote the fruit. Add the mango, passion fruit and banana purees, the cut and scraped vanilla bean and the mixture of sugar and corn flour. Bring the ingredients to the boil. Add the gelatine mass then weigh 200 g of the mixture in to the three rings of soft almond biscuit. The remaining mixture should be poured into silicon sphere moulds of 2 cm in diameter and placed into the freezer.

Vanilla cream
In a saucepan, cook the crème anglaise to 85°C, using the cream which has been infused with the cut and scraped vanilla bean, egg yolks and sugar. Add the gelatine mass and mix well. Allow the anglaise to cool then pour 160 g into the rings of 16 cm and onto the remaining soft almond biscuits. Place the rings into the freezer.

Vanilla bavaroise
In a saucepan, cook the crème anglaise to 85°C using the cream which has been infused with the cut and scraped vanilla beans, egg yolks and sugar. Add the gelatine mass and mix well. Allow the mixture to cool to 30°C then fold through the whipped cream and use immediately.

Assembly and finishing
Assemble the entremets upside down by using rings of 18 cm in diameter, which have been lined with plastic strips. Pipe the vanilla bavaroise to one third of the ring then place the insert of soft almond biscuit and pineapple compote. Repeat the operation with the vanilla bavaroise and then finish with the soft almond biscuit and the vanilla cream. Place the completed rings into the freezer. Unmould the entremets and glaze with a neutral glaze. Decorate with three spheres of the pineapple compote and some white chocolate and vanilla decorations.

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