



Vanilla Tarts

Vanilla Croquant:

- Egg white: 60g
- Crushed almonds: 250g
- Icing sugar: 200g
- Vanilla pod: ½

Mix grated vanilla, icing sugar and almonds. Whisk egg white to a light mousse. Mix with almonds mix in two separate times. Make small piles on a baking sheet and bake for around 20mn at 150°C.

Vanilla Chantilly:

Whipping cream: 200g

Sugar: 20g

Vanilla pod: ½

Infuse grated vanilla pod for 2 hours minimum. Add sugar to whipping cream. Whisk to make a Chantilly.

Vanilla Crème brûlée

- Whipping cream: 200g
- Egg yolks: 65g
- Sugar: 50g
- Vanilla pod: 1
- Gelatine: 3g

Infuse grated vanilla in cream for 2 hours. Whisk egg yolks and sugar. Warm cream and add yolks, mix before boiling. Bring to 83°C. Add soaked gelatine. Chill to 35°C.

Dressing:

Fill sweet tart shells with a small croquant and crème brûlée. Chill. Decorate with vanilla chantilly using a nozzle. Decorate with vanilla pod piece, golden croquant and gold leaves.