

The tonk'almond



Pour un entremets pour 8 personnes

Almond biscuit

92g almond
72g brown sugar
46g egg white
30g egg yolk
0.5 salt
4g vanilla powder
87g butter
44g flour
2.5g baking powder
102g egg white
15g brown sugar

Roast the almond and mix them. Add the brown sugar, the eggs, the salt and vanilla. Add the tempered melted butter, then after the sifted flour and baking powder. Finishing by adding the whipped egg white with the sugar. Mix gently and pour on an oven plate. Cook at 165°C.

Tonka cream :

125g cream
125g milk
10g powdered milk
1 tonka bean
40g sugar
40g egg yolk
21g gelatine mass

Infuse the milk, the cream, the powdered milk and the gratted tonka bean. Mix the sugar with the egg yolk. Cook the cream like an english cream (85°C) whisking all the time. Add the gelatin and mix with a hand blender. Pour into insert mould. Freeze it.

Almond bavaroise :

268g milk	Heat the milk, the cream and the powdered milk.
68g cream	Mix the sugar with the egg yolk.
60g powdered milk	Cook the cream like an english cream (85°C) whisking all the time.
80g egg yolk	
560g 50% almond paste	Add the gelatin and the almond paste and mix with an hand blender.
100g gelatin mass	
10g amaretto	Cool down the cream to 30°C, add the whipped cream and the amaretto, use directly.
400g whipped cream	

White spray :

100g ivory couverture	Melt the milk chocolat and the cocoa butter to 45°C, mix, sift and spray directly.
100g cocoa butter	
Qs. white coloring	

Blanck spray :

100g dark couverture	Melt the milk chocolat and the cocoa butter to 45°C, mix, sift and spray directly.
100g cocoa butter	

Tonka chantilly :

200g cream	Scratch the tonka bean on the cream, whipp all the ingredients to obtain a strong whipped cream.
50g mascarpone	
25g sugar	Pipe on the cake directly.
1 tonka bean	

Sponge cake :

100g sugar	Mix all the ingredients.
13g flour	Add the food coloring.
100g egg yolk	Pour in the siphon, close it and add the gas cartridge.
150g egg white	Shake.
1 tip of brown coloring	Garnish plastic cups to 1/3 of their size, cook around 1 minute in the microwave. Turn the cups and let cool down before unmolding the cakes.
1 gas cartridge	

Montage :

Cut the biscuit with the supplied cutter.

For the cakes, realise a reverse mounting, pipe the mousse into silikomart «pillow» mold, line the mousse on every sides, deposit the insert.

Pipe a bit more mousse, deposit the biscuit, smooth and freeze it.

Unmold the frozen cake, spray firstly with the white spray, and after spray one side with the black spray.

Pipe the chantilly with the « St honoré » nozzle, pipe small points with almond praline, deposit caramelised almonds, sponge cakes pieces and gold leafs. Scratch a bit of tonka bean on the cake.

