

Chocolate truffle finger, Chantilly vanilla Madagascar

Recipe for 4

Description

Three basic French pastry recipes, sure to delight young and old alike.

Note

When assembling your plate, spheres or sticks of different volumes or sizes will always be prettier to look at than uniformity.

Ingredients

Biscuit cuillère

- 2 Unit(s) Egg white
- 60 Gr Icing sugar
- 2 Unit(s) Egg yolk
- 50 Gr Flour

Truffle ganache

- 135 Gr 35% cooking cream
- 15 Gr Maple syrup
- 150 Gr Dark chocolate
- 50 Gr Softened butter
- 5 Ml Truffle oil

Vanilla chantilly

- 150 Ml 35% whipping cream
- 60 Gr Icing sugar
- 1 Clove(s) Madagascar vanilla

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **360 F°**

Biscuit cuillère

Whisk the egg whites until stiff, add the sugar to stiffen them, then gently fold in the yolks. Once well incorporated, fold in the sifted flour with a Maryse.

Using a plain piping bag, pipe the meringue onto a baking sheet lined with parchment paper.

Roll out the meringue into regular balls along the length of the baking sheet.

Place in the oven for an average of 15 minutes, depending on size or length. They will simply turn a lovely golden colour.

Truffle ganache

Faites bouillir la crème avec le sirop d'érable, par la suite, versez en trois fois le produit laitier chaud sur le chocolat en morceau.

Mélangez l'aide d'une spatule, toujours au center du récipient, en faisant un mouvement circulaire. When the chocolate has melted, increase the circular motion.

Once your homogeneous mix, add butter pommade (very flexible) and truffle oil. Use a small hand mixer to finish the mixture.

Placez votre ganache au réfrigérateur, protégez d'un film film en contact avec la ganache.

Vanilla chantilly

Pour the cold cream, sugar and vanilla seeds from the pod into a chilled bowl.

Once the cream is thick enough (bird's beak), set aside in the fridge.

Dressing

On a plate of your choice, scoop out the ganache (in varying volumes), place meringue sticks here and there, and finish with scoops of vanilla chantilly.

Sprinkle with cocoa powder and add a few sprouts of greens.

Bon appétit!