

# Small almond cakes caramelized (Gluten and lactose free) |

Recipe for 12 tapas



## Description

Similar to Galette des rois this dessert is finished like a crème brûlée.

## Note

If the cake didn't get a nice color, you can sprinkle some white sugar and pass a torch on the top like you would for a crème brûlée.

## Ingredients

### Crème pâtissière

- 250 Ml Almond milk
- 0.25 Unit(s) Vanilla bean
- 2 Unit(s) Egg
- 40 Gr Sugar
- 25 Gr Cornstarch
- 10 Gr Soy butter

### Almond cream

- 110 Gr Soy butter
- 170 Gr Icing sugar
- 170 Gr Almond powder
- 2 Unit(s) Egg
- 35 Gr Rice flour
- 2 Tsp Amber rum

### Plating and garnishes

- 2 Pinch(es) Sea salt flakes
- 200 Gr Custard
- 10 Gr Soy butter
- 10 Gr Sugar
- 20 Gr Icing sugar

### Chantilly lactose free

- 350 Ml 35% lactose-free whipped cream
- 40 Gr Icing sugar

## Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **325 F°**

### Crème pâtissière

Pour the almond milk with the scraped vanilla bean in a sauce pot and bring to a boil. In a mixing

bowl, blanch the egg yolks with the sugar and then add the corn starch and stir until combined.

Pour a third of the hot milk onto the egg mix, while whisking and then combine both fully. Transfer back to the sauce pot. Continue to cook while whisking on medium until it thickens. Make sure it boils for at least a minute. Remove from the heat and add the butter and combine. Transfer to a baking sheet and cover with plastic wrap. Keep refrigerated.

### Almond cream

In your stand mixer, combine the soft butter and white sugar until it whitens. Add the eggs one at a time and once absorbed add the dry ingredients. Combine well.

### Finishing and plating

#### **Ring molds**

Grease the inside of the ring molds with butter and then sprinkle with sugar. Shake to remove excess sugar.

#### **Finishing**

In a mixing bowl, with a whisk, incorporate the salt and rum in 200g of crème pâtissière. Next, incorporate the rum mix with the almond cream.

Next, fill the ring molds with the mix and cook in the oven for roughly 12 minutes.

When you remove them from the oven, increase the heat in the oven to 430°F (220°C). Once you remove the ring molds, sprinkle with icing sugar and then place back in the oven for 4-5 minutes.

Be careful not to burn them!

**Bon appétit!**