

Sweet Financier (almond cakes), vanilla and caramelized Chibouste cream, caramel lava heart |

Recipe for 4 portions / 8 cakes

Description

Fresh almonds cake with caramel heart.

Ingredients

Almond cakes

- 50 Gr Almond powder
- 125 Gr Icing sugar
- 120 Gr Egg white
- 50 Gr Flour
- 15 Gr Honey
- 125 Gr Butter

Caramelized Chibouste cream and garnish

- 125 Ml Milk
- 25 Gr Sugar
- 5 Gr Cornstarch
- 10 Gr Flour
- 2 Unit(s) Egg yolk
- 0.50 Tsp Vanilla extract
- 2 Leaf(ves) Gelatin

Italien Merigue

- 1 Tsp Glucose
- 35 Ml Water
- 85 Gr Sugar
- 60 Unit(s) Egg white

Salted caramel

- 60 Ml Sugar
- 25 Gr Butter
- 60 Ml 35% cooking cream

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **390 F°**

Financier almond cakes

In a pot, melt the butter until it caramelizes.

In a bowl, mix all the other ingredients and add the melted butter at the end.

Keep aside in the fridge for 2 hours.

Butter the molds.

Fill up the molds (¾). Bake in the oven for 20 minutes. Remove and let aside for 5 minutes. Unmold and soak with syrup.

Chiboust cream

Pastry cream

Mix and whip eggs and sugar until the mix gets white.

Add flour and starch, mix well.

Add a bit of milk while whisking.

Bring the rest of the milk to a boil. Remove from heat, add the eggs mix, stir and put back on heat.

While whisking, bring back to a boil.

Add the vanilla, mix, remove from heat. Add the gelatine. let cool down on the countertop covered with a saranwrap (in contact with the cream).

Italian Meringue

In the bowl of a food processor, whip the egg whites with a pinch of salt.

Pour water, glucose and sugar in a pot.

Bring to a boil on high heat and wait 3 minutes (118°C if you have a sugar thermometer).

Pour the cooked suagr on the egg whites that are already firm in the food processor at high speed.

When there is no more steam, slow down the speed by half. Let cool down to tepid (about 30°C)

Finishing

Whip the pastry cream on low heat. Remove from heat and add half of the meringue.

Mix vigorously with a whisk in the pot. Add the rest of the meringue and fold with a spatula.

Once smooth, pour the mix in a pastry bag with a plain tip and draw a ball on top of the cake.

Sprinkle with icing sugar. Torch with a blowtorch. Sprinkle again with icing sugar.

Melting caramel heart

In a pot, slowly melt the sugar. Mix slowly and carefully with a wooden spoon.

Once melted and caramelized, add the butter and mix.

Slowly add hte cream (not cold) in 2 or 3 steps..

Cook for 2 to 3 minutes and let cool down aside.

Syrup

Bring to a boil in a pot water, vanilla extract and sugar and remove from heat.

When syrup is cold, pour on the cakes when still warm, 5 minutes after the baking in the oven.

If syrup is warm, pour on the cakes when they re cold!

Bon appétit!