



FRENCH FEST PASTRY WORKSHOP: TARTE VANILLE MUSCOVADO

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Tarte Vanille Muscovado

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Serves 8/10 | Preparation: 2 hours | Cooling: 4 hours | Baking: 45/60 minutes

Muscovado sugar is a very fragrant unrefined sugar, with a very pronounced taste, with subtle notes of honey and caramel, from Mauritius, India or the Philippines.

This delicious pie flavored with vanilla and Muscovado sugar is prepared in several stages.

You can prepare the praline several days in advance and the sweet dough one to two days before

The whipped ganaches are ideally prepared the day before, if not at least 3 hours in advance.

The Crèmeux, 2 hours before to have time to harden in the refrigerator before assembly.

Equipment:

- 2 large piping bags (18")
- Saint Honoré pastry tips.
- 8 "pastry circle/round cutter or a pie mold or 5 tartelettes circles/ cutters
- A rolling pin
- A stand mixer

Sweet crust pastry (Pate sucrée)

- ½ cup + 2 tbsp (150 grams) butter
- 1 cup (120 grams) icing sugar
- 1.5 eggs (75 grams)
- 2 cups (240 grams) all-purpose flour
- 2/3 cup (60 grams) almond flour
- 1 pinch of salt
- 1 teaspoon vanilla extract

Mix flour, almond powder, sugar and butter in a large bowl.

Add the egg and vanilla.

Assemble the ingredients using your paste cutter and place the dough on a sheet of parchment paper.



Proceed to the "fraisage". Push the dough with the palm of your hand to make sure the ingredients are well mixed. Repeat only once.

Cover with a second sheet of parchment paper and spread to a height of 3 mm.

Reserve in the refrigerator for one hour (24 hours maximum)

Butter the circle or mold.

Place the dough in the circle or mold.

Reserve in the freezer for 30 minutes.

Preheat the oven to 350 degrees.

Bake the dough for 20 to 25 minutes. If you use a mold, place a sheet of baking paper and rice or lentils so that the dough does not fall on the sides when baked.

The Praline:

- 2/3 cup (100 grams) almonds
- 2/3 cup (100 grams) hazelnuts
- 2/3 cup (130 grams) granulated sugar

Start by roasting the almonds and hazelnuts at 300 degrees Fahrenheit for 20 minutes.

Remove from the oven and let cool.

Rub the hazelnuts between your hands to remove as much skin as possible to remove the maximum bitterness. You can leave the almonds raw.

Place the hazelnuts and almonds on a silicone baking mat or a sheet of parchment paper.

Make a caramel.

Pour the sugar into a small saucepan over medium heat. When the sugar starts to caramelize mix gently. Cook long to get a smooth and shiny caramel.

The darker it is, the more full-bodied it will be and your praline a little more bitter. It's up to you to adapt the cooking to your tastes.



Pour the caramel over the roasted hazelnuts and almonds and let cool.

Break pieces of this mass and mix in a blender until you get a smooth and homogeneous paste.

See in airtight jars. This praline paste can be kept for several weeks in a dry and cool place.



The vanilla crèmeux

- 2 cups + 3 tbsp (525 grams) heavy cream 30% minimum
- 1 1/3 cup + 3 tbsp (345 grams) milk
- 2 vanilla pods
- 2/3 cup (120 grams) granulated sugar
- 195 grams egg yolks (about 10 yolks)
- 5.4 grams gelatin powder (2.7 sheets) + 35 grams water

Moisturize the gelatin for 10 minutes in cold water.

In a saucepan, pour the cream, milk, vanilla bean and its seeds and bring the whole to a boil.

Meanwhile, whisk the egg yolks and sugar into a bowl.

When the cream is hot, pour 1/3 over the egg and sugar mixture and whisk.

Pour the mixture into the pan and cook like custard, stirring gently with a spatula forming 'S'.

Cook to 185 degrees Fahrenheit, or until cream covers the spatula.

Use a sieve to eliminate any lumps, add the drained gelatin, mix to incorporate the gelatin.

Film on contact and reserve in the fridge.

Collect the vanilla beans, rinse them, and dry them for 15 minutes at 350 degrees Fahrenheit.

Once cooled, mix them to obtain a powder that will be used to decorate your pie.

The vanilla ganache

- 3/4 cup (130 grams) white chocolate
- 1/3 cup + 1/4 cup (140 grams) heavy cream 30% minimum
- 1 vanilla pod
- 1 1/4 cup (300 grams) cold heavy cream 30% minimum
- 3.4 grams gelatin powder (= 1.75 sheets)
- 21 grams water (to rehydrate gelatin)

Rehydrate the gelatin in cold water.

Heat the cream with the vanilla bean in a saucepan.

Off the heat, add the gelatin and mix.

Pour in 3 times over the chocolate pieces.

Add the cold cream in 2 times. Mix with a hand blender. Protect with plastic food wrap and store in the fridge for 3 hours minimum.

Muscovado mounted ganache (to be done at least 3 hours before dressage)

- 3/4 cup (130 grams) white chocolate
- 1/3 cup + 1/4 cup (140 grams) heavy cream 30% minimum
- 1/4 cup (50 grams) muscovado sugar
- 1 1/4 cup (300 grams) cold heavy cream 30% minimum
- 3.4 grams gelatin powder (= 1.75 sheets)
- 21 grams water (to rehydrate gelatin)



Rehydrate the gelatin in cold water.

Heat the cream with the vanilla bean and sugar in a saucepan.

Off the heat, add the gelatin and mix.

Pour in 3 times over the chocolate pieces. Add the cold cream in 2 times. Mix with a hand blender. Protect with plastic food wrap and store in the fridge for 3 hours minimum.

Assembly:

Pour a thin layer of praline paste over the baked and cooled pie short crust pastry.

Pour the creamy vanilla as soon as it is ready (still hot) or cooled, and let it cool until it is hardened.



When the ganaches are cold, whisk them in the bowl of your stand mixer on medium speed for 5 to 10 minutes until you get a firm consistency. Be careful not to mount the dough too long.

Pour the vanilla ganache into a pastry bag with a Saint Honore piping tip and draw lines on the pie, leaving space for the muscovado sugar ganache. Sprinkle with vanilla powder.

Pour the Muscovado ganache into another pastry bag and draw lines.

Store the pie into your fridge for a maximum of 24 hours!



BON APPÉTIT!

