

Vanilla & Marshmallow Tartlets

Ingrédients

- 100g whole milk
- 200g whole liquid cream
- 1 vanilla bean
- 2g gelatin
- 170g white chocolate Ivory or Waina
- 60g softened butter
- 90g icing sugar
- 30g almond powder
- 1 teaspoon vanilla extract
- 1 egg
- 160g flour T55
- 50g cornstarch
- 60g egg whites
- 50g granulated sugar
- 40g egg yolks
- 50g flour T55
- 4 tablespoons milk
- 1 teaspoon vanilla extract
- 10g gelatin
- 200g granulated sugar
- 40g glucose syrup
- 60g egg whites
- 60g water
- 2 tablespoons vanilla extract or vanilla powder
- 3 tablespoons icing sugar
- 3 tablespoons cornstarch

Préparation

1. Vanilla, vanilla, and vanilla, that's all you'll find in these cloud-textured tartlets, both crunchy, soft, and melting.
2. In terms of organization, you can prepare all the elements except the marshmallow the day before if it's more convenient for you; on the D-day, you only need to assemble and make the marshmallow
Equipment: Perforated Calisson Tart Rings Perforated Hexagonal Tart Rings Thermometer Whisk Rolling Pin Mini Angled Spatula Perforated Baking Sheet Piping Bags 18mm Nozzle 12mm Nozzle
Ingredients: I used Koro almond powder and vanilla powder Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
3. I used madagascar vanilla and Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
4. Place the gelatin in a bowl of cold water.
5. Heat the milk with the vanilla bean seeds.
6. Off the heat, add the rehydrated and drained gelatin.
7. Mix, then pour over the previously melted chocolate.
8. Finally, add the cold cream, blend well to achieve a smooth and shiny cream.
9. Cover with plastic wrap in contact, then place in the refrigerator overnight.
10. Mix the softened butter with the icing sugar then the almond powder and the vanilla.
11. Add the egg, emulsify, then incorporate the flour and cornstarch without overworking the dough.

12. Form a ball, wrap it in plastic wrap, and refrigerate for at least 3 hours.
13. Then, roll out the dough to a maximum thickness of 2mm and line your buttered rings placed on a baking sheet lined with parchment paper.
14. Return the dough to the refrigerator for at least 1 hour.
15. Then bake the tartlet bases in a preheated oven at 175°C for about 15 minutes.
16. Let them cool.
17. Beat the egg whites with the granulated sugar until a smooth and shiny meringue is obtained.
18. Add the egg yolks, whisk quickly to incorporate them, then add the sifted flour using a spatula.
19. Spread the sponge biscuit on a baking sheet lined with parchment paper to a thickness of about 3 or 4mm, sprinkle with icing sugar, and bake immediately in a preheated oven at 180°C for 10 to 12 minutes of baking.
20. Let cool, then cut biscuit shapes to the shape of your tartlet rings (slightly smaller than the rings).
21. Place them in the cooked and cooled tart bases, then soak them with the milk mixed with vanilla extract.
22. Fill the tart bases with the crystallized namelaka, smoothing the surface.
23. Reserve in the refrigerator.
24. Place the gelatin in a bowl of cold water.
25. In a saucepan, pour the water, sugar, and glucose, and heat the mixture.
26. When it reaches 115°C, start whisking the egg whites.
27. When the syrup reaches 130°C, pour it over the whipped egg whites, whisking at medium speed.
28. Meanwhile, drain the gelatin and melt it for a few seconds in the microwave or bain-marie.
29. Pour it into the meringue, then add the vanilla.
30. Continue to whisk for a few minutes to cool the marshmallow.
31. When it is warm/hot, pour it into a piping bag fitted with the nozzle of your choice and pipe the marshmallow onto the tartlets.
32. Finishing: 3 tablespoons icing sugar 3 tablespoons cornstarch A bit of vanilla powder Mix the icing sugar, cornstarch, and vanilla then sprinkle the tartlets.
33. Allow the marshmallow to crystallize for at least 2 hours then enjoy!