

Flower Vanilla & Coffee Tartlets

Ingrédients

- 100g whole milk
- 200g full cream
- 1 vanilla bean
- 2g gelatin
- 170g white chocolate Ivoire or Waina
- 60g softened butter
- 90g icing sugar
- 30g almond powder
- 1 teaspoon vanilla extract
- 1 egg
- 160g T55 flour
- 50g cornstarch
- 35g egg
- 35g softened butter
- 35g icing sugar
- 35g almond powder
- 7g cornstarch
- 1 teaspoon vanilla extract
- 3g gelatin
- 35g sugar
- 68g egg yolks
- 240g heavy cream with 30 or 35% fat
- 15g trablit (coffee extract)

Préparation

1. Little flowers to celebrate (finally!
2.) the arrival of summer They are flavored with vanilla and coffee, one of my favorite combinations, and are quite easy to make, even if you have to start the day before to allow for resting times.
3. Ingredients: I used Madagascar vanilla Norohy from Valrhona: code ILETAITUNGATEAU for a 20% discount on the entire site (affiliate).
4. I used almond powder from Koro: code ILETAITUNGATEAU for a 5% discount on the entire site (non-affiliate).
5. Soak the gelatin in a bowl of cold water.
6. Heat the milk with the vanilla bean seeds.
7. Off the heat, add the rehydrated and wrung-out gelatin.
8. Mix, then pour over the previously melted chocolate.
9. Finally, add the cold cream, blend well to have a smooth and glossy cream.
10. Cover directly with cling film, then place in the refrigerator overnight.
11. Mix the softened butter with the icing sugar then the almond powder and vanilla.
12. Add the egg, emulsify then incorporate the flour and cornstarch without overworking the dough.
13. Form a ball, cover with cling film and refrigerate for at least 3 hours.
14. Then, roll the dough to a maximum thickness of 2mm and line your greased molds placed upside down on a baking sheet lined with parchment paper.
15. Chill the dough again for at least 1 hour.
16. Then, bake the tartlet shells in the preheated oven at 175°C for about 15 minutes.

17. Let them cool.
18. You can brush them with a little beaten egg halfway through baking, but be careful not to overbake as they will be baked again with the almond cream.
19. Mix the softened butter with the icing sugar, vanilla, almond powder, and cornstarch.
20. Add the egg, mix well to emulsify.
21. Pour the almond cream into the previously unmolded tartlet shells.
22. Bake again at 175°C for 5 to 10 minutes, the almond cream should be cooked and the sweet pastry well browned.
23. Soak the gelatin in a bowl of cold water.
24. Whisk the egg yolks with the sugar.
25. Heat the cream, then pour it over the eggs.
26. Pour everything back into the saucepan and cook over low heat, stirring constantly until it reaches 85°C.
27. Off the heat, add the gelatin and trablit.
28. I had prepared my cream in advance so I let it crystallize in the fridge before filling my tartlets.
29. You can also pour it directly after preparation into the tartlets and place them in the fridge until crystallization.
30. Keep some of the creamy for the finishing.
31. Finishing: Pour the namelaka into a piping bag fitted with a small round tip.
32. Pipe it onto the tartlets, add a little creamy in the center, and enjoy!