

Vanilla & hazelnut tart

Ingrédients

- 75g white chocolate (Ivoire by Valrhona)
- 1 sheet of gelatin (2g)
- 300g liquid cream
- 60g softened butter
- 90g powdered sugar
- 30g hazelnut powder
- 50g egg (1 medium egg)
- 180g flour T55
- 50g cornstarch
- 30g egg whites
- 30g sugar
- 20g egg yolk
- 25g flour
- 30g sugar
- 35g water
- 15g vanilla flavor
- 2 egg yolks
- 25g whole milk
- 180g liquid cream
- 1g pectin NH
- 15g sugar
- 140g hazelnut praliné
- 30g softened butter
- 30g brown sugar
- 30g flour
- 30g hazelnut powder

Préparation

1. What is practical with hazelnut is that it goes very well with many other flavors.
2. Chocolate, of course, but vanilla as well !
3. So here I have associated it with the Tahitian vanilla recently received from Norohy, the vanilla brand from Valrhona.
4. I used a single vanilla bean divided in two for the recipe, depending on the vanilla you use you can take two of them to get a strong vanilla taste.
5. The result is a hyper yummy tart, which requires a bit of work but is worth it !
6. With these proportions I made a tart with a diameter of 18cm and 3 individual tartlets, so I think they should fit in a circle of 24cm.
7. I chose to pipe my vanilla ganache in the shape of a whirl with a record player, in the way of Yann Brys, but you can of course pipe it with the tip of your choice (saint-honoré, plain, star, petit-four.
8.) depending on what you prefer.
9. Put the gelatine in a large bowl of cold water.
10. Gently melt the chocolate.
11. Bring to the boil of liquid cream with the vanilla seeds.
12. Remove from the heat and add the rehydrated and drained gelatine.
13. Pour the cream over the chocolate in three times, stirring well in the maryse between each addition to get a

smooth and shiny ganache.

14. Then add the of cold liquid cream.
15. Put a plastic wrap on it, then place in the fridge for a minimum of 6 hours, at best one night.
16. Mix the softened butter with powdered sugar, hazelnut powder and salt.
17. Emulsify the mixture with the egg, then add the flour and cornstarch.
18. Mix quickly, and stop as soon as you can form a ball.
19. Put the dough in a plastic wrap and place it in the refrigerator for at least 30 minutes.
20. Then spread the dough on 2 mm thick and put in in your buttered circle.
21. Prick the dough and place it in the freezer for at least 15 minutes.
22. Then bake your dough for 25 minutes at 175°C.
23. Remove the circle, then brush the dough with beaten egg and bake again for 5 to 10 minutes, checking the colouring.
24. Remove from the oven and leave to cool.
25. Beat the egg whites until stiff.
26. Add gradually the sugar, whisking constantly.
27. When the meringue is smooth and shiny, add the egg yolk and whisk very quickly.
28. Finally add the sifted flour to the maryse, then pour the dough into a piping bag fitted with a plain tip.
29. Pipe a circle of dough (not too thick, be careful, it will swell during baking) the size of your tart on a baking tray covered with baking paper, sprinkle it with powdered sugar twice, waiting 1 minute between the two times, then bake in the preheated oven at 180°C for about 10 minutes.
30. Remove the lady finger cookie from the hot baking tray and allow to cool.
31. Then put it in the tart base.
32. Put the three ingredients in a saucepan and bring to a boil.
33. Soak the lady finger cookie with the vanilla syrup using a brush.
34. Bring the milk and cream to the boil with the vanilla seeds.
35. Pour in rain the sugar and pectin mixed, while whipping.
36. Bring back to the boil and remove from the heat.
37. Pour the hot liquid over the egg yolks, stirring constantly.
38. Pour the crèmeux on the lady finger cookie, leaving a height of about 2mm.
39. Place in the refrigerator until the crèmeux is completely set.
40. When the vanilla crèmeux has set, spread over the hazelnut praliné.
41. Mix the 4 ingredients so as to obtain a crumble texture.
42. Put small pieces of dough on a baking tray covered with baking paper and bake for 10 to 15 minutes at 180°C.
43. The streusel must be golden.
44. Allow to cool.
45. Assembly : Hazelnuts for decoration Whip the ganache so as to have a whipped cream texture, then pipe it on the tart with the tip of your choice.
46. Decorate with streusel and some hazelnuts, then enjoy !