

Vanilla Dessert Cream Danette Style

Ingrédients

- 15 to 20g of cornstarch (depending on whether you want a firmer result)
- 500g of full cream
- 25g of sugar
- 1 vanilla bean
- 150g of full cream
- 15g of icing sugar
- 1 teaspoon of vanilla extract

Préparation

1. After the chocolate dulcify dessert cream and the pistachio & orange blossom one, here is the simplest (but not the least indulgent!
2.) version of dessert creams like danette or liégeois, the vanilla one.
3. A creamy vanilla chocolate with a well-flavored vanilla whipped cream, it's always a hit Of course, the whipped cream is optional, and you can also modify it by adding the flavor of your choice (coffee extract, chocolate shavings, hazelnut puree...) for a slightly different version.
4. Ingredients: I used Madagascar vanilla and Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliate).
5. Gradually dilute the cornstarch with cold cream.
6. Add the sugar and the seeds of the vanilla bean.
7. Place the saucepan on the fire and thicken over medium heat, stirring constantly; the cream must be at a low boil for about 2 minutes for the cornstarch to be cooked.
8. Mix well, then pour the creams into individual pots and place them in the refrigerator until completely cooled.
9. Then, whip the liquid cream with the icing sugar and vanilla to make whipped cream.
10. Pipe it on the creams before indulging!