Vanilla, pecan & crème brûlée tart

Ingrédients

- 60g butter
- 90g powdered sugar
- 30g pecan powder
- 50g egg
- 180g flour T55
- 50g cornstarch
- 110g pecan powder
- 12g cornstarch
- 90g powdered sugar
- 65g whole egg
- 65g butter
- 23g pecan purée
- 30g whole milk
- 225g full cream
- 30g caster sugar
- 1.2g pectin NH
- 52g egg yolks
- 30g egg yolks
- 20g caster sugar
- 37g milk
- 125g 35% liquid cream (1)
- 1 vanilla bean
- 110g 35% liquid cream (2)
- 45g mascarpone
- 100g crème brûlée

Préparation

1. A new tart recipe, again with the Buyer's circle that I got at Christmas, which I really like, as you may have noticed!

2. It’s a tart I made for thmy boyfriend’s birthday, who asked me for a recipe including whipped cream with crème brûlée, and here is the result: a pecan, vanilla, and of course crème brûlée tart.

3. The recipe is rather easy, don't hesitate to divide the work over two days, making the dough and the crème brûlée the day before since both have to cool down a certain time before cooking for the one and adding it to the whipped cream for the other.

4. If you don’t have a lot of time, you can of course turn this tart into a vanilla-pecan tart, and prepare a vanilla whipped cream by skipping the crème brûlée step.

5. Prep time : 1h15 + rest + 1h20 cooking For a 20cm tart : Pecan crust : butter powdered sugar pecan powder A pinch of salt egg flour T55 cornstarch Mix the butter with powdered sugar, salt and pecan powder.

6. Add the egg and finish with the flour and cornstarch.

7. Mix until you obtain a homogenous dough, no longer, form a ball, then put it in a plastic wrap and put it in the refrigerator for at least 1 hour.

8. Then spread the dough on 2mm thick, and put it in your circle.

9. Put it in the fridge for at least 40 minutes or in the freezer for at least 20 minutes before putting it in the oven for 9 minutes at 170°C.

10. Vanilla and pecan cream : pecan powder cornstarch powdered sugar whole egg butter pecan

purée 1/2 vanilla bean or one tablespoon of vanilla flavouring A few chopped pecans Mix the softened butter with the pecan puree, then add the powdered sugar, pecan powder, vanilla and cornstarch.

11. Then add the egg little by little.

12. Pour over the pre-cooked tart base, add a few chopped pecans and bake again at 170°C for 20 minutes.

13. Vanilla cream : whole milk full cream 1/2 vanilla bean caster sugar 1.

14. pectin NH egg yolks Bring the milk, cream and vanilla seeds to a boil.

15. Pour over the sugar and pectin, stirring constantly.

16. Bring to the boil again and cook for 2 minutes.

17. Remove from the heat, then add the beaten egg yolks, stirring well, and pour the mixture over the cooled tart.

18. Place in the fridge.

19. Crème brûlée whipped cream : You can reduce the quantities for the crème brûlée, I didn't do it because I don't like to work with too small quantities; if you keep this quantity you will have some crème brûlée left over, but we rarely complain about it ;) egg yolks caster sugar milk 35% liquid cream (1) 1 vanilla bean Brown sugar 35% liquid cream (2) mascarpone crème brûlée Heat the milk with the vanilla, and let the mixture infuse for at least 30 minutes.

20. Then heat the mixture again.

21. Whisk the egg yolks with the sugar.

22. Pour the hot vanilla milk over it, mix well, then add the cold cream (1).

23. Pour the cream obtained into a mould(s) then bake at 95°C for about 45 minutes (to be adjusted according to the size of the mould and therefore the thickness of your cream); the cream is set when it is shaky but more liquid.

24. Allow to cool completely, then caramelize the cream with brown sugar and a blowtorch.

25. Do not hesitate to caramelize it at least twice, your whipped cream will have even more taste.

26. Mix the crème brulée, then take of it.

27. Whip the liquid cream (2) with the mascarpone.

28. When the whipped cream begins to rise, gradually add the crème brulée and continue to whip until the whipped cream is well whipped.

29. Then put it in a piping bag with the tip of your choice (I used a saint-honoré tip), then pipe the whipped cream on the tart.

30. Finally, decorate it (I put a few pecans and caramel circles: to do this, sprinkle a sheet of baking paper with sugar, draw circles and caramelize at 160°C for a few minutes, keeping a close eye on the oven).

31. And enjoy !

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