

Vanilla & caramel tart

Ingrédients

- 60g softened butter
- 90g powdered sugar
- 30g almond powder
- 175g flour
- 50g cornstarch
- 75g almond powder
- 10g cornstarch
- 70g powdered sugar
- 1 egg (50g)
- 50g butter
- 1 vanilla pod
- 150g sugar
- 50g butter
- 1 pinch fleur de sel
- 75g mascarpone
- 25g softened sugar
- 1 vanilla pod

Préparation

1. After a few weeks without a new recipe due to a move, I'm back with a very yummy tart, rather light despite the caramel!
2. I associated it here with vanilla in a simple recipe: almond crust of course, almond cream with vanilla, salted butter caramel with vanilla and vanilla whipped cream, nothing complicated even if it is necessary to foresee times of rest and cooling to realize this tart.
3. Prep time : 1 hour + 25 minutes cooking For a 20cm tart | 6 to 8 servings : Almond crust : 1 egg () softened butter powdered sugar almond powder flour cornstarch Mix the softened butter with the powdered sugar and the almond powder.
4. When the mix is homogeneous, add the the egg and finally the flour and cornstarch.
5. Mix quickly to have a homogeneous dough, then put it in a plastic wrap and put it in the fridge for at least 2 hours.
6. Then, spread it 2 to 3 mm thick and put it in your circle.
7. Put it in the fridge for at least 2 hours, or in the freezer for at least 30 minutes.
8. Vanille almond cream : almond powder cornstarch powdered sugar 1 egg () butter 1/2 teaspoon vanilla powder Mix the softened butter with the powdered sugar and the vanilla.
9. Then add the almond powder and cornstarch.
10. Finally, add the egg and mix with a maryse to obtain a homogeneous cream.
11. Pour the cream over the almond dough, and bake in the preheated oven at 170°C for 20 to 25 minutes.
12. To get a golden brown pie, you can take it out of the oven 5 minutes before the end of baking, remove the tart ring, and brush a little beaten egg around the edge of the tart before finishing baking.
13. Let cool, then poke small holes in the almond cream with a fork or toothpick.
14. Vanilla caramel : full liquid cream 1 vanilla pod sugar butter 1 pinch fleur de sel Heat the liquid cream with the vanilla seeds and let it infuse for at least 30 minutes.
15. Then heat the cream again.

16. Pour the sugar into a saucepan and prepare a dry caramel.
17. When it has a nice amber color, deglaze it with the vanilla cream, stirring constantly.
18. Finally, remove it from the heat and add the butter cut into small pieces and the fleur de sel.
19. Let the caramel cool, then pour it over the almond cream.
20. Put the tart in the refrigerator.
21. Vanilla whipped cream : full liquid cream mascarpone softened sugar 1 vanilla pod Mix all ingredients together and whip to a whipped cream.
22. Pour it into a piping bag fitted with a St.
23. Honoré tip and pipe it onto the tart.
24. Decorate with a little caramel, then enjoy!

Recette imprimée depuis www.iletaitungateau.com