

No bake raspberry, vanille & speculos pie

Ingrédients

- 130g speculoos cookies
- 50g butter
- 1 egg
- 25g sugar
- 15g cornstarch
- 50g full cream (1)
- 40g whole milk
- 1 vanilla pod
- 180g full cream (2)
- 350g raspberries

Préparation

1. As often during the summer, we don't really want to turn on the oven to prepare the dessert.
2. So here's a no-bake pie recipe: a speculoos pie crust, a vanilla diplomatic cream & raspberries and you're done!
3. By the way, if you don't want to take out a pan either, you can replace the diplomate cream with a vanilla whipped cream for an even faster version Prep time : 45 minutes + rest in the fridge For a 20cm tart : Tart crust : speculoos cookies butter Grind the cookies into powder and mix with the melted butter.
4. Spread the mixture in a circle (lined with rhodoid) on your serving dish, pressing well to combine the cookie crumbs.
5. Place in refrigerator or freezer.
6. Vanille diplomate cream : 1 egg sugar cornstarch full cream (1) whole milk 1 vanilla pod full cream (2) Heat the cream (1) with the milk and vanilla seeds.
7. In parallel, whisk the egg with the sugar and then the cornstarch.
8. Pour the hot liquid over it while stirring, then pour it back into the pan.
9. Cook over medium heat, whisking constantly, until the cream thickens.
10. Place in a dish, cover with plastic wrap and leave to cool completely in the refrigerator.
11. When it is cold, whip the liquid cream (2), then add it delicately to the pastry cream.
12. Pour the cream into the speculoos pie crust, smooth the surface and set aside in the refrigerator.
13. Assembly : raspberries Arrange the raspberries on the pie and enjoy!