

Whipped cream pie

Ingrédients

- 60g butter
- 90g powdered sugar
- 30g hazelnut powder
- 1 egg
- 155g flour
- 50g cornstarch
- 15g cocoa powder
- 60g praliné
- 30g 40% cocoa milk chocolate
- 45g crêpes dentelles
- 250g full cream
- 55g powdered sugar

Préparation

1. In need of a quick, yummy dessert?
2. Here's a whipped cream pie that will meet your expectations. The recipe is very simple and quick to make especially since you can customize it according to what you have: a cocoa-hazelnut crust like me, or an almond or hazelnut classic one, praline (or even nut butter if you're in a hurry) and chocolate of your choice, piping of whipped cream.
3. it's up to you!
4. Prep time : 40 minutes + 15 minutes cooking + rest For a 20cm tart : Cocoa & hazelnut crust : butter powdered sugar hazelnut powder 1 egg flour cornstarch cocoa powder Mix the butter with the powdered sugar and the hazelnut powder.
5. When the mixture is homogeneous, add the egg and then the flour and cornstarch.
6. Divide the dough into two equal pieces, then add the cocoa to one of the two doughs.
7. Mix quickly to get a homogeneous ball, then wrap the dough and put it in the refrigerator for at least 1 hour.
8. Next, divide each dough into small pieces and roll them out to a thickness of 2 to 3mm, so as to have a two-tone dough, and put it in your circle.
9. To get that irregular effect of the dough, I first cut out the circle of the base of the pie, then a 2cm wide strip that I re-cut with a knife, creating the irregularities on one side.
10. Finally, I added this strip around the edge of the pie.
11. Place your dough in the refrigerator for at least 2 hours, ideally at least 6 hours or overnight.
12. Bake in the preheated oven at 170°C for 15 to 20 minutes, then let cool completely.
13. Praliné croustillant : praliné 40% cocoa milk chocolate crêpes dentelles Melt the chocolate, then add the praline and crumbled crêpes dentelles.
14. Spread the croustillant on the pie crust.
15. Vanilla whipped cream : full cream powdered sugar Vanilla powder to taste Whip the cream until it becomes a whipped cream, then add the powdered sugar and vanilla.
16. Pipe or spread the whipped cream on the pie (I used a Saint Honoré tip), and enjoy!