

Café liégeois pie

Ingrédients

- 60g butter
- 90g powdered sugar
- 30g hazelnut powder
- 1 pinch of salt
- 1 egg
- 160g flour
- 50g cornstarch
- 45g hazelnut puree
- 60g white chocolate
- 2g instant coffee
- 25g crêpes dentelles
- 2g gelatin
- 25g sugar
- 45g egg yolks
- 160g liquid cream with 30 or 35% fat content
- 10g trablit (coffee extract)
- 250g 35% liquid cream
- 25g powdered sugar

Préparation

1. After the chocolate version, here is the liégeois coffee pie: a coffee crèmeux, a light whipped cream, a crunch for texture, all laid in a hazelnut crust and it's done!
2. You can replace the hazelnut with almond or pecan if you prefer, and be careful with the coffee extract dosage if you don't use the same as me Prep time : 1 hour + 20 minutes cooking For a 20cm diameter pie :
Hazelnut crust : butter powdered sugar hazelnut powder 1 pinch of salt 1 egg flour cornstarch Mix the butter with the powdered sugar and the hazelnut powder.
3. Add the salt, then emulsify with the egg.
4. Mix in the flour and cornstarch.
5. Wrap the dough and let it rest in the refrigerator for at least 30 minutes.
6. Then roll out the dough to a thickness of 2mm and shape it into a 20cm circle.
7. Put the dough in the freezer for 15 minutes.
8. Bake for 20 minutes at 170°C.
9. Hazelnut crunch : hazelnut puree white chocolate instant coffee crêpes dentelles Melt the chocolate with the hazelnut purée, add the instant coffee for the crumbled crêpes dentelles then pour the mixture into the tart base and allow to crystallize in the fridge.
10. Coffee crèmeux : gelatin sugar egg yolks liquid cream with 30 or 35% fat content trablit (coffee extract) Put the gelatine to rehydrate in a bowl of cold water.
11. Whisk the egg yolks with the sugar.
12. Heat the liquid cream and pour it over the eggs.
13. Return the mixture to the pan and cook over low heat, stirring constantly, until it reaches a temperature of 85°C.
14. Remove from the heat and add the gelatin and trablit/coffee extract.
15. Pour the creamy mixture over the pie (keep some for decoration).

16. Whipped cream : 35% liquid cream powdered sugar Whip the cream with the powdered sugar, then pipe the whipped cream onto the tart.
17. Decorate with the remaining crèmeux and enjoy!

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