

Almond Pie

This all time favorite from the USA perhaps a perfect combination between nature's best ingredients and Pastry Craft. It presented by adding more textures all based on pecan nuts in the flower shape. Makes this pastry luxury and mouth watering irresistible.



Recept

Dough Pate Sucre

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|---------------|--------------|
| Almond paste | 200g |
| Butter | 200g |
| Salt | 3g |
| Brown sugar | 125g |
| Egg | 75g |
| Flour | 500g |
| Totaal | 1103g |

Dough Pate Sucre

- Mix the almond paste together with the butter, sugar and salt (spices) into a homogeneous mixture.
- Add egg and then the flour.
- Knead as a dough, roll out at 2 mm thickness.

Frangipane

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|---------------|-------------|
| Almond paste | 250g |
| Pecan praline | 150g |
| Butter | 200g |
| Egg yolk | 200g |
| Totaal | 800g |

Frangipane

- Heat the butter till 45°C.
- Mix almond paste with the egg yolk and pecan praline.
- Add the melted butter, pipe onto the dough.

Caramel

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|---------------|-------------|
| Egg | 130g |
| Brown sugar | 107g |
| Glucose | 168g |
| Salt | 1.8g |
| Vanilla stick | 1.8g |
| Butter | 28g |
| Pecan nuts | 360g |
| Totaal | 797g |

Caramel

- Heat the butter together with the glucose, vanilla and salt.
- Add the brown sugar and eggs, mix well.
- Fill each tart with the caramel mixture.

Nougatine Pecan

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|---------------|-------------|
| Glucose | 100g |
| Sugar | 100g |
| Water | 10g |
| Butter | 100g |
| Pecan nuts | 130g |
| Salt | 4g |
| Totaal | 444g |

Nougatine Pecan

- Melt glucose with the sugar and water.
- Process the butter into pieces and mix into a homogeneous mixture.
- Spread the mixture on a baking mat and bake for 10 to 15 minutes in an oven at 160°C and cut.

Salted pecan caramel

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|-----------------|--------------|
| Sugar | 234g |
| Cream | 392g |
| Glucose | 157g |
| Vanilla bean | 1g |
| White chocolate | 175g |
| Pecan praline | 88g |
| Butter | 65g |
| Salt | 6g |
| Liqueur | 20g |
| Totaal | 1136g |

Salted pecan caramel

- Simmer the cream with the glucose and the vanilla.
- Make a dry caramel with the sugar.
- Stop the cooking with the hot cream, heat the mixture to 104°C.
- Let the temperature drop to 75°C, then make an emulsion with the chocolate and pecan praline.
- When the mixture reaches 35°C, add the softened butter, salt, liqueur and blend.

Chocolate joconde

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|-----------------|-------------|
| Whole egg | 270g |
| Sugar | 40g |
| Almond powder | 190g |
| Patent flour | 30g |
| Cocoa powder | 30g |
| Butter | 35g |
| Egg white | 160g |
| Sugar | 190g |
| 5 Spices powder | 10g |
| Custard powder | 3g |
| Totaal | 958g |

Chocolate joconde

- Beat egg, smallest part of sugar and almond powder
- Heat butter to 45°C.
- Whisk the egg whites with the sugar until fluffy.
- Mix all airy components.
- Sieve the flour, 5 spices, cocoa powder and custard powder, mixes all together.
- Add butter, stencil and bake at 220°C.

Assembly, layout and finishing
Enjoy this exciting recipe.

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