

VANILLA ALMONDS



MAKES 10 PIECES

RICE PUDDING

Milk	1000g
Short-grain rice	250g
Sugar	80g
Almond milk.....	650g
Butter	5g
NOROHY vanilla pods	6 pieces

Fry the short-grain rice in the butter until it is translucent.

Pour the boiling milk onto the rice and bake it for 25 minutes in a cast iron casserole at 300°F (150°C).

Decant the rice into another container and **add** the sugar and almond milk.

Pour it into 6cm-diameter, 3cm-deep molds. **Freeze**.

VANILLA BAVAROIS

Milk	120g
Heavy cream 36%.....	120g
Egg Yolk.....	75g
Sugar	30g
Gelatin sheet.....	8g
Whipped cream	670g
NOROHY vanilla pods	2 pieces

Make a crème anglaise. While the mixture is still hot, **add** in the gelatin.

Leave to cool to 33°C then **add** the whipped cream.

Pour the mousse into 8cm-diameter, 4cm-deep dome-shaped molds.

Add the rice pudding insert.

Smooth out its surface so it is level and **freeze**.

ALMOND POLIGNAC

Almonds	500g
Syrup at 30°B.....	500g

Pour the boiling syrup over the almonds.

Leave to sit overnight.

Layer the almonds one on top of another on a greased non-stick mat.

Cook at 355°F (180°C) twice for 4 minutes.

LINZER

Butter	330g
All-purpose flour.....	300g
Potato starch	60g
Confectioner's sugar.....	110g
Fine salt.....	7g
Fleur de sel	3g
Microwaved egg yolks.....	12g
Zest of 2 lemons	

Use the paddle attachment in a food mixer to **cream** the butter.

Gradually **incorporate** the remaining ingredients.

Place the mixture between 2 sheets of baking paper, then use a pastry roller to **spread** it to a thickness of 4mm.

Bake for 7 minutes at 320°F (160°C).

Cut it into ten 8cm disks and **bake these** for 6-8 minutes at 320°F (160°C).

FINISHING & PLATING

White sugar paste.....	5g
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Dip the base of the dome in the white sugar paste.

Cover the whole of the dome with Polignac almonds.

Place each one on a linzer disk.

Place the almond dome in the center of the plate.

