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PRALINÉ & VANILLA CUSTARD TART



MAKES 10 PIECES - Ø16CM

SWEET PASTRY WITH SLIVERED ALMONDS

Butter	350g
Confectioner's sugar.....	300g
Egg yolks	240g
Eggs	1
Invert sugar.....	25g
Pastry flour	770g

Cream the butter and **add** in the confectioner's sugar and invert sugar, followed by the yolks and egg.

Smooth out without letting any bubbles form.

Add the flour.

Leave to **rest** in the refrigerator.

VANILLA BEAN CUSTARD MIXTURE

Milk	2595g
Whipping cream 35%	2595g
Corn starch	285g
Sugar	770g
NOROHY VANILLA	45g

Warm the milk and cream and **add** the split and scraped vanilla beans.

Combine with the starch.

Boil, add the sugar and leave the mixture to **rest** in the refrigerator.

ASSEMBLY AND FINISHING

60% HAZELNUT PRALINÉ	1250g
Whole hazelnuts	100g

Sliver the hazelnuts.

Spread the sweet pastry between two guitar sheets and sprinkle one side with slivered hazelnuts to a thickness of 3mm.

Cut the pastry into ten 4 × 57cm strips.

Line the inside of 4cm-tall Ø15cm tart rings with 4 × 57cm non-stick strips.

Line again with the guitar sheets, then **cover** the bottom of each tart case with appropriately sized pastry disks.

Bake at 320°F (160°C) until an even blond color is achieved.

Set aside.

Combine 1250g of vanilla custard with 1250g of PRALINÉ to form a smooth mixture.

Pour 450g of vanilla custard mixture into each tart shell and **smooth out**. Use a piping bag to **layer on** 250g of PRALINÉ flan mixture.

Bake in a convection oven at 375°F (190°C).

Set aside.

Decorate with a small amount of confectioner's sugar, a split vanilla bean, and a few hazelnut pieces.

