

ARMANDII BAR



MAKES 60 PIECES

ICE CREAM WITH VANILLA EXTRACT

Whole milk	1700g
1% fat dry milk	92g
Sugar	420g
Glucose powder DE 33	180g
Heavy cream 36%	600g
Procrema Bio 5	7.4g
Natur Emul	4.5g
NOROHY vanilla extract	60g

Take approx. 10% of the sugar and **mix** it with the stabilizer, Natur Emul and Procrema.

Heat the milk to 75°F (25°C), then **add in** the powdered milk and vanilla extract.

At 85°F (30°C), **add** the sugars. Once the mixture has reached 95°F (35°C), **add** the cream.

Once the mixture has reached 115°F (45°C), **add** the pre-mixed portion of sugar and stabilizer.

Pasteurize at 185°F (85°C), **mix** and quickly **cool** to 40°F (4°C).

Leave to sit for at least 12 hours at 40°F (4°C).

Strain, mix using an immersion blender and churn.

SUGAR-COATED PINE NUTS

Mineral water.....	70g
Sugar	130g
Pine nuts	400g

Cook the water and sugar at 250°F (120°C), then **add** the pine nuts.

Make sure the nuts are coated with sugar, then let them **caramelize**.

Place them on a silicone mat so that you can **separate** them from one another.

Store in a dry place.

ALMOND SHORTCRUST PASTRY

Pastry flour.....	130g
Confectioner's sugar.....	50g
Extra fine blanched almond flour.....	20g
Fleur de sel.....	1g
European-style butter.....	70g
Eggs.....	30g

Mix the dry ingredients with the cold, cubed butter.

As soon as the mixture is completely smooth, **add** the cold eggs.

As soon as you obtain an even dough, **stop** mixing.

Store in the refrigerator or spread out immediately.

Bake at 300°F (150°C).

ANDOA SHORTCRUST PASTRY

Almond shortcrust pastry.....	265g
Crispy wheat flake cereal.....	140g
Fleur de sel.....	5g
Organic Andoa Lactée 39% couverture.....	190g

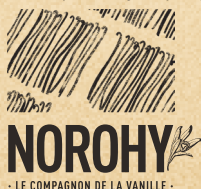
Break up the shortcrust pastry in a food processor.

Mix with the crispy wheat flake cereal, fleur de sel and melted chocolate.

POURING CARAMEL FOR ICE CREAM

Heavy cream 36%.....	710g
NOROHY vanilla extract.....	40g
Sugar.....	470g
Glucose DE 35/40.....	470g
Salted butter.....	240g

This recipe is brought to you by:



An original recipe by:
L'École Valrhona

Heat the cream and vanilla extract.

Cook the sugar and glucose until a caramel **forms**.

Deglaze with the cream. **Add** the butter and **mix using an immersion blender**.

ANDOA LACTÉE 39% GLAZE FOR ICE CREAM

Organic Andoa Lactée 39% couverture.....	1000g
Grape seed oil.....	100g

Melt the couverture at 115-120°F (45-50°C).

Add the oil and **mix**.

The whole mixture should **be** between 85-95°F (30-35°C) – **Cool** it down if necessary.

Coat your chilled product and **put back** in the freezer.

PREPARATION

Prepare the ice cream, caramel, candied pine nuts and glaze.

Split the caramel into 2 batches. **Add** 10% of the caramel's weight in whisky to 1 batch.

Place 10g of pressed shortcrust in a Silikomart silicone mold (ref. SF235).

Freeze. Churn the ice cream and put 30g in molds, making sure to create a hollow in each one.



Freeze, then **fill in** the hollows with whisky caramel. **Freeze** and **cover over** with approx. 20g ice cream.

Freeze then **turn out**. Use a piping bag with a 10mm nozzle to **pipe** a row of very chilled caramel onto the bars.

Cover this with 10g of caramelized pine nuts and **freeze** immediately.

Fully **coat** the bars with glaze heated to 105°F (40°C).



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