

# TAHITIAN ÎLE FLOTTANTE

MAKES 12 DESSERTS

## TAHITIAN ÎLE FLOTTANTE

<b>NOROHY</b> Tahitian vanilla bean.....	1/2 pce
Egg whites .....	250 g
Sugar .....	150 g

**Scrape** the vanilla into the egg whites then **add** in the rest of the vanilla bean and **leave to infuse** for at least 12 hours. **Strain** with a sieve. **Beat** the egg whites at mid-speed and gradually **add** in the sugar. **Use** a large spoon **to place** egg white scoops onto a slightly greased silicone mat. **Bake** at 355°F (180°C) in a fan-assisted oven for 1 minute. **Store** in the refrigerator.

## DRY CARAMEL

Sugar.....	200 g
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**Gradually melt** the sugar in a saucepan.  
**Caramelize** as required.

## VANILLA CRÈME ANGLAISE

Heavy cream 35 % .....	350 g
Milk .....	350 g
Egg yolks.....	140 g
Sugar .....	110 g
<b>NOROHY</b> Tahitian vanilla bean.....	1/2 pce

**Scrape** the vanilla bean into the cream and milk, then **bring** to a boil and **let it infuse** for 20 minutes.

**Mix** the egg yolks and sugar, then **combine** with the first mixture. **Heat** to 181°F (83°C) until the mixture **coats** the back of a spoon. **Quickly cool** and **use** later.

## ASSEMBLY

**Pour** 70g of crème anglaise into the glasses. **Place** a droplet of egg white onto the crème anglaise. **Make** a dry caramel. Unevenly **add** the caramel and **sprinkle** with sliced, toasted almonds.

