

PROVA
Gourmet



Papua New Guinea Vanilla
& Caramel
ICED GALETTE

by Tristan Rousselot

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INGREDIENTS

INVERSE PUFF PASTRY

376 g Strong white flour T65 (1)
1,001 g Dry butter
916 g Strong white flour T65 (2)
263 g Unsalted butter
39 g Salt
392 g Water
13 g White vinegar

VANILLA-FLAVOURED SOFT CARAMEL

2 Papua New Guinea vanilla bean -
Prova Gourmet
454 g Whipping cream (35% fat)
154 g Glucose syrup
1 g Fleur de sel
220 g Caster sugar
44 g Milk chocolate couverture (38% cocoa)
20 g Fusion Vanilla from Papua New
Guinea - Prova Gourmet
99 g Butter

VANILLA ICE CREAM MIX

2397 g UHT Whole milk
231 g Skimmed milk powder
6 Prova Gourmet Papua New Guinea
vanilla bean
186 g Water
124 g Atomised glucose DE38
33 g Dextrose
266 g Sugar
41 g Invert sugar
446 g Butter
104 g Egg yolk
21 g 2000 stabiliser
132 g Sugar

PREPARATION

Recipe for 10 portions

INVERSE PUFF PASTRY

In the bowl of a mixer fitted with a flat beater, mix the flour (1) and dry butter cubes. Once the mixture is homogeneous, remove to a baking sheet and cover with film. Leave in the refrigerator overnight. In the bowl of a mixer fitted with a flat beater, rub the cubed dry butter and salt through the flour (2) to a crumble. Next, add the water and white vinegar. Once the mixture is homogeneous, spread onto a baking sheet and leave in the refrigerator overnight. The next day, give the dough three double turns, resting for 3 h between each turn. Leave the dough piece to rest overnight. Roll out the dough to a thickness of 2 mm, then rest the dough. Leave to rest for an hour in the refrigerator, then cut out circles of 18 cm in diameter. Place the puff pastry circles on a baking sheet and brush twice with egg yolk. Score the galettes, place between two baking sheets spaced 1.5 cm apart, and bake at 170 °C for 40 min. Allow the two circles to cool.

VANILLA-FLAVOURED SOFT CARAMEL

Split the vanilla beans and scrape out the seeds. Heat the cream and vanilla in a saucepan, then leave to infuse overnight. Strain through a fine sieve to remove the vanilla beans. Cook the sugar until you obtain a dry caramel. Deglaze with the boiling mixture of infused cream, glucose and fleur de sel. Heat the mixture again to 104 °C. At 60 °C, add the milk chocolate couverture and Vanilla Fusion. Blend. At 40 °C, add the unsalted butter and blend. Set aside at 4 °C for 48 h before use.

VANILLA ICE CREAM

Split the vanilla beans and scrape out the seeds. In a saucepan, heat the whole milk, milk powder and water, then add the vanilla. Allow to infuse overnight and strain through a fine sieve. Heat the infused mixture. Once at 30°C, add the atomised glucose and dextrose. At 40 °C, add the sugar (1) and the invert sugar. At 45 °C, add the melted butter and the egg yolk. At 50°C, add the sugar (2) and the ice-cream stabiliser. Pasteurise at 85°C. Blend and strain through a fine sieve. Mature overnight at 3 °C (for at least 4 h). Blend, strain and churn the ice-cream. Fit a piping bag with a No. 18 tip and pipe balls in a circle of 18 cm in diameter, and also fill the centre of the ice-cream. Freeze at -18 °C and remove from the mould.

DECORATION

Pipe a string of caramel onto a circle of puff pastry, then arrange a fully frozen circle of ice cream on top. Fill the centre with caramel, then place the second circle of puff pastry once scored



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