



PROFESSIONAL

APPLE & VANILLA VACHERIN



AVONMORE
PROFESSIONAL
PRODUCTS USED



Avonmore Professional
35.1% Whipping Cream

SERVES 10

INGREDIENTS LIST

Pate Sable Biscuit

- 250g Plain Flour
- 30g Icing Sugar
- 30g Almond Powder
- 60g Caster Sugar
- 150g Butter, cubed
- 1 Egg

Vanilla Cream

- 500ml Cream
- 65g Sugar
- 2 Leaves Gelatine
- 2 Vanilla Pods

Yoghurt Mousse

- 250ml Natural Yoghurt
- 250ml Cream
- 65g Sugar
- 2 Leaves Gelatine

Almond Sponge

- 75g Almond Powder
- 75g Icing Sugar
- 20g Flour
- 2 Eggs
- 15g Sugar
- 60g Whites
- 15g Butter

Granny Smith Apple Compote

- 3 Granny Smith Apples
- 50ml Water
- 1g Pectin
- 50g Sugar
- Juice ½ Lemon
- 20ml Apple Brandy or Apple Liqueur

Apple Meringue

- 10ml Apple Brandy or Apple Liqueur
- 100ml Apple Juice
- 50ml water
- 25g Sugar
- 12g Blanc Sec/Powdered Egg Whites
- 2-4 Drops Liquid Green Food Colouring

Assembly & Presentation

- Edible Flowers

THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 PATE SABLE BISCUIT
- 02 VANILLA CREAM
- 03 YOGHURT MOUSSE
- 04 ALMOND SPONGE
- 05 GRANNY SMITH APPLE COMPOTE
- 06 APPLE MERINGUES

01

Pate Sable Biscuit

1. Put the butter and caster sugar into a stand mixer bowl. Attach the beater and mix well until soft and creamy. Add the almond powder and icing sugar and continue to mix until well combined.
2. Add the flour, mixing until just combined.
3. Add the egg and mix until the dough comes together. Turn the dough out onto the work surface and roll up the dough into a ball. Wrap in clingfilm and place in the fridge for minimum 1 hour.
4. To cook the sable: remove the dough from the fridge and dust the work surface with flour.
5. Preheat the oven to 180°C and line a baking tray with parchment paper.
6. Roll out the dough into a large rectangle (3mm thick), and cut out circles using a round cutter (6cm in diameter). Place the circles on the tray and place back in the fridge for 10 minutes to chill before baking.
7. Bake the sable for 6-8 minutes until golden, evenly coloured and crisp. Remove from the oven and leave to cool until ready to serve.

02

Vanilla Cream

1. Put 100ml of the cream into a small saucepan with the sugar. Put on a medium heat and bring to the boil to dissolve the sugar. Meanwhile, place the gelatine leaves in a small bowl of cold water to soften.
2. Put the remaining cream in a bowl for the stand mixer. Scrape the vanilla seeds from the vanilla pod and add to the bowl.
3. Attach the whisk to the mixer and whisk the cream until soft peaks form. Set aside.
4. Once the cream in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaves and add to the cream, mixing well to dissolve.
5. Cool the warm cream and fold into the whipped cream and place in the fridge for 1 hour (minimum).

03

Yoghurt Mousse

1. Put 100ml of the cream into a small saucepan with the sugar. Put on a medium heat and bring to the boil to dissolve the sugar. Meanwhile, place the gelatine leaves in a small bowl of cold water to soften.
2. Put the remaining cream in a bowl for the stand mixer. Attach the whisk to the mixer and whisk the cream until soft peaks form. Set aside.
3. Once the cream in the saucepan is boiling, remove from the heat, squeeze out the gelatine leaves and add to the hot cream, mixing well to dissolve. Pour this mix over the yoghurt, mixing well to combine.

4. Fold the yoghurt and gelatine mix into the whipped cream and place in the fridge for 1 hour (minimum) to set.

04

Almond Sponge

1. Put the egg whites and sugar into the bowl for the stand mixer and attach the whisk attachment. Whisk to form a stiff meringue. Put the egg and egg yolks in a separate bowl.
2. Combine the egg yolks with the meringue and fold in the flour, ground almonds and melted butter.
3. Spread out onto a baking tray lined with a silpat and bake at 190°C for 10 minutes. Cool and cut out discs (6cm). Set aside.

05

Granny Smith Apple Compote

1. Peel and core the apples. Cut into very small cubes and place in a medium saucepan with the water and lemon juice.
2. Mix ½ of the sugar with the pectin and set aside. Put the remaining sugar into the saucepan and place on a medium heat.
3. Cook the apples for 3-4 minutes, and add the sugar and pectin mix. Bring back to the boil and cook for another 1-2 minutes until the apples are cooked. Add the Apple liqueur and remove from the heat. Cool the apple compote and chill until ready to serve.

06

Apple Meringue

1. Make a simple syrup by putting the water and sugar into a small saucepan and bringing to a boil. When the sugar is dissolved remove from the heat and leave to cool.
2. When the syrup is completely cold, make the meringue.
3. Put the apple juice, syrup, apple liqueur and powdered egg whites into a stand mixer fitted with a whisk attachment. Whisk the mix for 5 minutes on a medium speed until light, voluminous and stiff. Add the food colouring until the desired colour is achieved. Mix well to combine.
4. Line a tray with a silicone mat. Place the mix into a piping bag fitted with a small round nozzle. Pipe the meringues onto the tray (2cm diameter) and place in a dehydrator at 55°C overnight or a low oven to dry (overnight).
5. Once dry, remove from the tray and place in an airtight container until ready to serve.

Assembly and Presentation:

To finish: Edible Flowers

When the vanilla cream and yoghurt mousse are set, whisk each separately until smooth and place into two piping bags fitted with a large round nozzle.

To serve: Place an almond sponge disc on the plate. Pipe vanilla cream around the outside of the sponge disc. Spoon a teaspoon of apple compote into the centre of the cream.

Place a sable biscuit disc on top.

Pipe yoghurt mousse on top of the biscuit and arrange five apple meringues on top. Garnish with edible flowers.



Scan here for recipes.
For further information,
please contact your Avonmore
Professional distributor.