

The mousseline cream

With praline



Serves :

800 g



Prep :

35 min.



Rest :

Freezing : -
Refrigeration : 2h



Cook :

Temperature : -
Time : -

Special equipment

Whisk

Electric beater

List of recipes

- ✓ Pastry cream
- ✓ Mousseline (Pastry cream + Butter)



Steps

🌀 Making the pastry cream

Refrigerate

🌀 Butter/Cream/Praline should be at room temperature

🌀 Cream the butter to a creamy consistency / Loosen the pastry cream

🌀 Making the mousseline

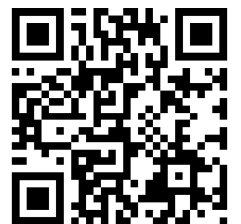
Refrigerate for 30 minutes - 1 hour

Ingredients

- ☑ 375 g ~ Whole milk
- ☑ 75 g ~ Superfine sugar
- ☑ 60 g ~ Egg yolks (about 3-4)
- ☑ 20 g ~ Cornstarch
- ☑ 20 g ~ Pastry flour

The pastry cream

- In a bowl, whisk 3 egg yolks (60g) with 75g of caster sugar for about 20 seconds.
- Add 20g of cornstarch and 20g of flour and mix again until the mixture is smooth.
- In a saucepan, bring 375g of milk to a boil, then pour 1/3 of the milk over the mixture.
- Stir, and pour the mixture into the saucepan containing the remaining milk (over medium heat).
- Bring the cream to a boil for about 1 to 2 minutes, without ever stopping stirring with a whisk.
- When the cream is thick enough, immediately remove the saucepan from the heat to prevent the cream from burning at the bottom of the saucepan or from "splitting" (lumps then appear).
- Add 20g of cold butter and mix with a whisk.
- Pour it into a container, film it and reserve it in the refrigerator until completely cooled..



The mousseline

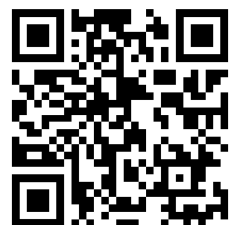
Ingredients

- ☑ The pastry cream (500-600 g)
- ☑ 190 g ~ Softened butter
- ☑ 120 g ~ Praline

- Take the pastry cream and butter out of the refrigerator.
- Make sure that the pastry cream, butter, and praline are at room temperature (15-20°C/59-68°F) when making the mousseline cream !!

MAKING THE MOUSSELINE CREAM (reference vidéo 18:58) :

- Using a stand mixer, whip the pastry cream on medium speed. It should be smooth and supple !
- Work softened butter (170 g) with a spatula or an electric beater.
- Gradually add the softened butter to the cream while continuing to beat on medium speed.
- Finally, add 120 g of praline and beat for 2 minutes on high speed. The mixture should be light, creamy, and homogeneous.
- Transfer the cream to a piping bag fitted with a round tip (10-12 mm) and refrigerate for at least 30 minutes (depending on the texture of the cream and the temperature of the kitchen).



Tips

❖ Cream mousseline splitting or curdling : (reference vidéo = 20:13)

When making a cream mousseline, it is essential that all ingredients are at room temperature (ideally between 15 and 20°C/59-68°F). This should prevent the cream from becoming grainy.

BUT if it still happens, don't worry, you can easily fix it by heating up the bowl of your mixer. Use a hairdryer or run the bowl under hot water for a few seconds.

Continue whisking afterward, and the cream should smooth out on its own.

Afterward, reserve the cream mousseline in a piping bag in the refrigerator for 30 minutes to 1 hour before piping.

❖ Softening the praline flavor :

If the flavor of your praline is too strong, you can soften it.

To do so, add (in 2-3 times) 35g of whipping cream to 120g of praline and make an emulsion with a whisk.

❖ Basic cream mousseline recipe (without praline) :

- Milk : 400g
- Vanilla extract : to taste
- Superfine sugar : 80g
- Egg yolks (x4) : 64g
- Cornstarch : 40g
- Softened butter : 160g