

The almond cream



Serves :

Tart
Ø20-22 cm



Prep :

10 min.



Rest :

Freezing : -
Refrigeration : -



Cook :

Temperature : 320°F
Time : 20-25 min.

Special equipment

Whisk or paddle attachment if using a stand mixer

Mixing bowl

List of recipes

The almond cream



Steps

🌀 **Mix softened butter, powdered sugar, and almond powder together.**

🌀 **Combine with the egg.**

🌀 **Mix in the alcohol.**

🌀 **Bake**

For 20-25 min. at 160°C/320°F

Ingredients

- ☑ 35 g ~ Almond powder
- ☑ 35 g ~ Powdered sugar
- ☑ 35 g ~ Softened butter
- ☑ 35 g ~ Whole egg (x1)
- ☑ 4 g ~ Amber rum

The almond cream

- In the bowl of a stand mixer, place:
 - 35 g of softened butter,
 - 35 g of powdered sugar
 - and 35 g of almond powder.
- Mix using the paddle attachment on medium speed until you obtain a homogeneous dough. Use a spatula to assist and avoid incorporating too much air at the end of mixing.
- Next, add 35 g of beaten whole egg to the obtained cream, taking care to mix well with the spatula to avoid incorporating air into the cream.
- To flavor the cream, add a dash of amber rum or vanilla extract. Mix quickly because the more you beat the cream, the more it risks puffing up during baking..
- Pour the almond cream onto the previously prepared tart crust and spread it evenly over the entire surface. Since it is quite liquid, you can tilt the tart crust to facilitate the distribution of the cream.
- Bake the tart at 160°C/320°F for 20 to 25 minutes in a convection oven. The almond cream should have a slightly golden color when cooked..



❖ Note:

When whisking the almond cream, be careful not to incorporate too much air. If the cream puffs up too much during baking, it may collapse and alter the texture of your tart.

To stabilize your cream, you can add between 10% and 15% starch (such as cornstarch) relative to the amount of butter used. This tip is particularly useful for fruit-filled tarts, like the famous Bourdaloue pear tart. The starch will help the almond cream hold better and prevent it from becoming too liquid due to the fruit juices.

❖ Recipe for "Bourdaloue" tart:

It is preferable to add a little starch to the almond cream so that it holds better and the fruits do not sink under the cream.

For example, for a 22 cm diameter tart with a height of 2 cm (250 g of almond cream - 6 drained half pears).

- Butter: 65 g
- Powdered sugar: 65 g
- Almond powder: 65 g
- Whole eggs: 55 g
- Cornstarch: 6.5 g (10% of the quantity of butter)

Optional:

- Vanilla extract: 1 g (1% of the quantity of butter)
- Rum: 3-4 g (5% of the quantity of butter)