

The Pecan Pie



Serves :

6-8



Prep :

1h30



Rest :

Freezing : -
Refrigeration : 8h



Cook :

Temperature : 338°F
Time : 25-30 min.

Special equipment

- Tart ring (Ø20-22 cm)
- 3mm dough thickness guides

List of recipes

- ✓ Sweet dough
- ✓ « Pecan pie » mix
- ✓ Pecan cream



Steps

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D-Day

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Bake for 20-25 min at 160°C/320°F
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Sweet pastry

The quantity prepared is intended for 2 tarts with a diameter of 20 to 22 cm (you can freeze the unused portion).

Ingredients

- ☑ 150 g ~ Butter
- ☑ 95 g ~ Powdered sugar
- ☑ 1 g ~ Fleur de sel
- ☑ 1 pinch of vanilla powder
- ☑ 30 g ~ Almond powder
- ☑ 60 g ~ Whole egg (x1 large)
- ☑ 250 g ~ All-purpose flour

- Prepare the dough the morning before to respect the resting times.
- Take 150 g of butter out of the refrigerator at least 2 hours before starting the recipe to bring it to room temperature and cut it into small cubes.
- Cream the butter using a stand mixer fitted with the paddle attachment.
- Add 95 g of sifted powdered sugar and mix, gradually increasing the speed until obtaining a creamy and homogeneous mixture.
- Add 30 g of ground almonds (or hazelnuts), a pinch of fleur de sel, and a bit of vanilla powder. Continue mixing on medium speed.
- Add 60 g of beaten whole eggs (approximately 2) to the mixture.
- Finish mixing with a flexible spatula or scraper (it will be much more effective than the mixer paddle).
- Finally, add 250 g of sifted all-purpose flour.
- Mix with the stand mixer without overworking the dough. The mixture should be homogeneous.
- Then, using your hands, form a ball and divide it into two equal parts to form two balls.
- Wrap each ball tightly in cling film.
- Flatten the balls slightly to facilitate rolling later.
- Chill the pastry in the refrigerator for ideally 6 to 8 hours.



Lining a tart shell

Preferably done the night before to respect the resting times.

- Take the dough ball out of the refrigerator 30 minutes before rolling it out.
- Flour the work surface and the dough ball.
- Roll out the dough ball by applying firm pressure (but be careful not to crush it, as it may tear).
- Check from time to time that the dough is not sticking to the work surface.
- Use 2-3 mm thick rulers to achieve a perfect result.
- Cut out the tart base using the same-sized pastry ring you will be using.
- Gather the dough scraps and form a ball, then transfer the dough disc onto a piece of parchment paper (be careful not to deform the disc).
- Place the disc in the refrigerator.
- With the remaining dough, create strips that are at least 2 cm wide (as long as possible).
- Place the strips in the refrigerator.
- Butter the tart ring (preferably a perforated ring).
- Prepare a perforated baking sheet and a perforated silicon mat.
- Attach the strips to the tart ring (butter will make it easier).
- The bottom of the strip should be in contact with the baking mat, and a few millimeters should extend beyond the ring.
- Seal the strips together using water and your finger.
- Once the strips are in place, slightly push out the part that extends beyond the ring to facilitate the addition of the dough disc later on.
- At this stage, place the ring with the strips in the refrigerator for a few minutes to firm up the dough strips.
- Moisten the bottom of the strip and the edge of the dough disc.
- Insert the dough disc into the ring so that the two moistened parts come into contact. Center the disc and make sure to push it down as far as possible, forming as straight an angle as possible.
- Press the disc against the strip and, using a wet finger, try to eliminate any excess thickness.
With a little practice, no difference will be visible.
- Place the tart shell in the refrigerator, ideally overnight.
The dough should become firm and develop a crust!



Ingredients

- ☑ 50 g ~ Whole eggs
- ☑ 55 g ~ Sugar
- ☑ 70 g ~ Maple syrup
- ☑ 25 g ~ Melted butter
- ☑ tsp ~ Vanilla extract

Pecan Pie mixture

- Melt 25 g of butter in the microwave.
- Pour 50 g of whole egg (x1 medium) into a narrow container.
- Add one teaspoon of vanilla extract.
- Pour in 70 g of maple syrup.
- Finally, add 55 g of powdered sugar and start mixing with a Bamix.
- When the mixture begins to homogenize, slowly pour in the melted butter.
- Mix until the mixture is homogeneous.
- Cover with film in contact and refrigerate overnight.



Ingredients

- ☑ 35 g ~ Pecan powder
- ☑ 35 g ~ Powdered sugar
- ☑ 35 g ~ Softened butter
- ☑ 35 g ~ Whole egg (x1)
- ☑ 10 g ~ Rum (optional)

Pecan cream

- In the bowl of a stand mixer, add:
 - 35 g of softened butter,
 - 35 g of powdered sugar,
 - and 35 g of pecan powder.
- Mix using the paddle attachment on medium speed until you have a homogeneous dough. Towards the end, using a spatula can make it simpler and quicker.
- Once the mixture becomes creamy and homogeneous, add 35 g of beaten whole egg.
- Fold with a spatula while avoiding incorporating too much air into the cream!
- Add a capful of amber rum, or a dash of vanilla extract.
- Mix quickly because the more you beat the cream, the more it is likely to puff up during baking.
- Pour the cream onto the tart base (taken out of the refrigerator) and spread it evenly over the entire surface. Since it is quite liquid, simply tilting the tart base is enough.
- Bake at 320°F for 20-25 minutes (in a fan-assisted oven). The cream should be slightly golden when cooked.
- Allow to cool to room temperature before proceeding to the next steps.



Assembly

Ingredients

For egg wash:

- 1x ~ Egg yolk
- 4 g ~ Whipping cream (35% fat)

For glaze:

- Neutral glaze or fruit jelly

Filling :

- 100 g ~ Pecan nuts

- o Enlever le cercle métallique (normalement sans difficulté car le fond de tarte doit être légèrement décollé du cercle si la cuisson est correcte)
- o A l'aide d'un tamis ou d'un microplane, lisser les bords.
- o Ensuite à l'aide d'un mélange d'1 jaune d'œuf et de 4 g de crème liquide, badigeonner les bords de la tarte. Cela permettra de donner une belle coloration au fond de tarte. Eviter les coulures !
- o Répartir les noix de pécan de façon esthétique sur la crème noix de pécan cuite.
- o Verser très délicatement la préparation « pecan pie mix » à l'aide d'une poche à douille (ou bol avec bec verseur). Attention de ne pas trop en mettre !
- o Cuire 10-15 min. à 180°C/356°F.
Le temps idéal doit se faire au visuel et selon vos propres goûts.
- o Badigeonner d'un nappage neutre (ou comme moi d'une gelée de fruits type pommes) et réserver au réfrigérateur, le temps que la gelée ou le nappage gélifie.
- o Enfin juste avant de servir, saupoudrer de sucre glace (ou sucre neige) tout le tour de la tarte. S'aider d'un petit disque en carton pour délimiter proprement le tour de la tarte.

