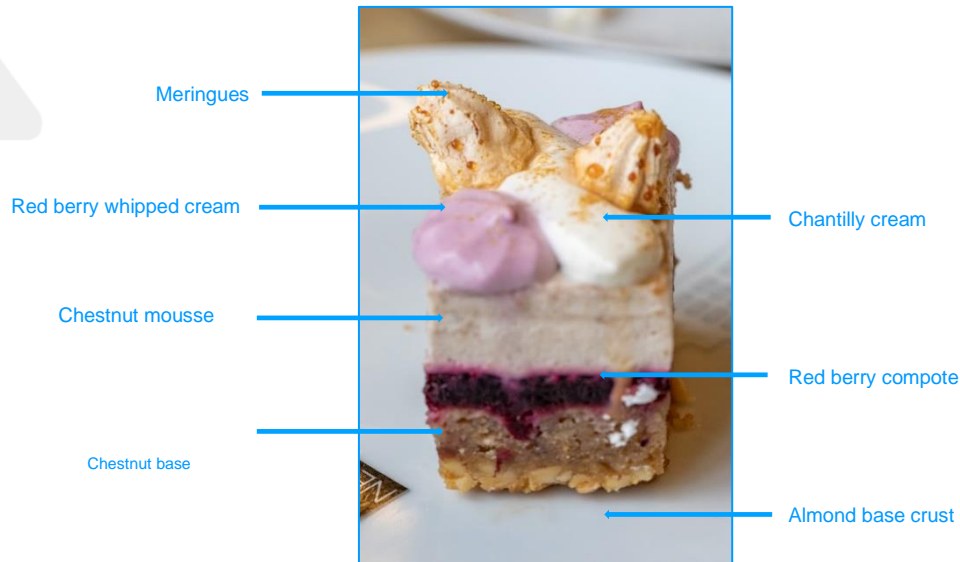


Malik's Mont Blanc recipe



1 – Almond base crust

Ingredients

- 60g butter, softened
- 60g soft brown sugar
- 150g blanched almonds
- 1g fleur de sel
- 10g flour

Instructions

- Heat the oven to 170°C
- Start by crushing the almonds (taking care not to reduce them to powder)
- Mix the butter and sugar in a food processor (using the beater attachment) or a whisk
- *Use a spoon (or similar) to mix the other ingredients.* Add and mix in the crushed almonds
- Add the flour and mix again
- Put the mixture in the cake tin and press down firmly. It is important to ensure that the base is well compacted.
- Bake for 10 minutes at 170°C

➤ *Set aside while you prepare the chestnut cream base*

2 - Chestnut cream base

Ingredients

- 2 eggs
- 100g sugar
- 100g flour
- 100g butter
- 200g chestnut cream
- 1 tablespoon baking powder
- 1 pinch of salt

Instructions

- Lower the oven temperature to 150°C
- Soften the butter slightly (either take it out of the fridge in advance, or soften it in the microwave).
- Mix the eggs and sugar
- Add the flour, baking powder and salt, and mix
- Add the softened butter and the chestnut cream, and then mix thoroughly until smooth
- Pour the mixture onto the pre-cooked almond base crust and bake in the oven at 150° for 40 mins.

➤ *Set aside while you prepare the compote*

3 - Red berry compote

Ingredients

- 360g red berries (fresh or frozen)
- 72g sugar
- 4.8g pectin NH topping (or 19.2g Vitpris)

Instructions

- Heat the red berries in a small saucepan
- In the meantime, mix the sugar and pectin
- When the red berries are hot (at least 40°C), add the sugar and then mix immediately with a whisk
- Bring to the boil and then leave to simmer for 2 to 3 minutes. Stir regularly to ensure that the mixture does not stick to the bottom of the pan

❖ *Important: the base must be completely cold before you pour the compote over it*

- Pour evenly over the chestnut cream base

Once the compote has cooled down (tepid), you can put it in the fridge while you make the chestnut mousse

Chestnut purée (for the chestnut mousse)

Ingredients

- ❖ *The recipe is for 300g of chestnut purée*
 - 250g canned shelled chestnuts
 - 20ml water

Instructions

- Drain the chestnuts
- Put the chestnuts and water in a mixer
- Blend to a smooth paste

4 – Chestnut mousse

Ingredients

- 3 sheets of gelatin (6g)
- 266g chestnut purée
- 105g water
- 311g whipping cream (30% fat content)

Instructions

- Soak the sheets of gelatin in cold water
 - In your mixer bowl, using the beater attachment, soften the chestnut purée (on speed 1)
 - Incorporate half the water into the chestnut paste and blend at speed 2 until the mixture is smooth and has no lumps
 - Bring the rest of the water to the boil and add the drained and squeezed gelatin
 - With the blender on speed 1, pour a stream of the hot mixture over the chestnut paste
 - Whip the cream until it forms soft peaks
 - Gently combine this whipped cream with the chestnut paste
- ❖ *Check that the compote has set before pouring the mousse onto it.*
- Pour onto the red berry compote up to the top of cake tin and then smooth with a spatula
- *Put the mixture in the fridge until the mousse is completely set (firm to the touch)*

5 – Blackcurrant whipped cream

Ingredients

- 100g whipping cream (30% fat content)
- 30g red berry purée
- 50g mascarpone
- 3 tablespoons icing sugar

Instructions

- Whip the cream and mascarpone (to a stiff consistency)
 - Add the red berry purée and the icing sugar
 - Mix thoroughly until smooth
- *Put in a piping bag and set aside in the fridge*

6 - Chantilly cream

Ingredients

- 100g whipping cream (30% fat content)
- The seeds from one vanilla pod
- 2 tablespoons icing sugar

Instructions

- Whip the cream and mascarpone (to a stiff consistency)
 - Add the vanilla seeds and the icing sugar
 - Mix thoroughly until smooth
- *Put in a piping bag and set aside in the fridge*

7 - Meringue

Ingredients

- ❖ *Please note: this recipe makes about thirty meringues*
 - 250g egg whites
 - 150g icing sugar
 - 150g white sugar

Instructions

- *Pre-heat the oven to 110°, fan-assisted*
 - Sieve and mix the sugars together
 - Put the egg whites in the food processor bowl
 - Beat at a slow speed to introduce air, until they are fluffy
 - After a few minutes, incorporate 2 tablespoons of the sugar mixture and beat for a few minutes more
 - Repeat the operation until all the sugar has been incorporated
- ❖ *Only increase the speed at the end; the mixture needs to be beaten for 10 to 15 minutes in total*
 - Put the mixture in a piping bag
 - Pipe onto a baking sheet using a nozzle
- ❖ *I chose a star nozzle, but you can use your creativity here*
 - Bake for approximately 70 minutes
- *Leave to cool until you're ready to assemble the cake*

Assembly - Malik's Mont Blanc

To assemble the cake, I decided to cut it into little rectangles but it can also be served as one large cake.

- Take the cake out of the fridge and carefully and gently remove it from the tin.
- If the edges are not straight, you can even them up now.
- Cut the cake into little rectangles of the same size.
- Pipe a diagonal of Chantilly cream over the chestnut mousse
- Pipe a flower of red berry whipped cream (star nozzle) at each end
- Put a meringue on each side half way along the cake
- Dust the Chantilly cream with gold powder
- Stand back and admire your work 😊

Sources - Malik's Mont Blanc

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