

Almond cream |

Recipe for 12 servings

Description

A classic French cream that is essential for many pastry recipes.

Note

Make sure that the butter is soft and not melted. The texture won't be the same with melted butter.

Many recipes call for cooking the almond cream in some form.

Ingredients

Almond cream

- 200 Gr Softened butter
- 200 Gr Sugar
- 4 Unit(s) Egg
- 200 Gr Almond powder
- 25 Gr Flour
- 15 Ml Amber rum

Possible fruit

- 1 Tray(s) Raspberries
- 2 Unit(s) Golden delicious apple
- 4 Half Pear in sirop
- 6 Unit(s) Fresh abricot

Preparation

- Preparation time **30 mins**
- Resting time **120 mins**

Almond cream

In your stand mixer, cream the room temperature butter and the sugar (mix vigorously until creamy homogenous).

Add the eggs one by one. Once the eggs are fully incorporated, add the dry ingredients and continue to mix until smooth.

Finish by adding the rum.

The fruits

Raspberries

Fresh, frozen, crumble or jam, mix or not with almond cream in a tart base, then bake.

Apples

Peel, cut into cubes or thick slices, place on almond cream, then bake.

Pear in syrup

Place on the almond cream, then bake. This technique is called "Bourdaloue".

Fresh apricots (or syrup)

Cut in half, remove the pits to obtain oreillons. Place three oreillons per tartlet on the almond cream, then bake.

Bon appétit!