

Creamy vanilla and mascarpone custard

Recipe for 12 tapas

Description

A cream that you can marry with all kinds of pastry (mille-feuille, tropézienne, strawberry, tart, choux pastry), but be careful, you can never make enough!

You can also whip it up like a chantilly.

Note

An overnight rest will allow the gelatine to play its full role.

Whip the cream at medium speed.

Ingredients

Cream

- 100 Ml Cream 35%
- 45 Gr Sugar
- 2 Unit(s) Vanilla bean
- 60 Gr Mascarpone cheese
- 4 Gr Gelatin
- 250 Ml Cream 35%

Preparation

- Preparation time **30 mins**
- Resting time **1 mins**

Realisation

Bring the cream, sugar and vanilla to the boil in a saucepan.

Add the mascarpone cheese and gelatine leaves, rehydrated and drained beforehand, and mix.

Finally, add the second cold cream and mix well.

Ideally, set aside in the fridge for 12 hours (overnight). You can then whip the cream if you wish, or use it as is.

Bon appétit!