

# Mont-Blanc verrine, meringue vanilla cream, blackcurrant pulp, chestnut vermicelli

Recipe for 4 persons



## Description

In a verrine, one layer of vanilla chantilly, in the middle some blackcurrant pulp, pieces of meringue and chestnuts vermicellis.

## Note

The quantity of chestnuts cream can change completely the dessert.

## Ingredients

### For the vanilla chantilly

- 450 Gr 35% whipping cream
- 45 Gr Mascarpone cheese
- 15 Gr Condensed milk
- 1 Unit(s) Vanilla bean

### For the meringue

- 50 Gr Egg white
- 35 Gr Sugar
- 40 Gr Icing sugar

### Chestnut cream

- 65 Gr Chestnut paste
- 190 Gr Chestnut purée
- 85 Gr Chestnut cream
- 6 Ml Whiskey
- 65 Gr Butter

### Blackcurrant pulp

- 225 Ml Blackcurrant pulp
- 25 Ml Liquid cane sugar
- 4 Scoop(s) Vanilla ice cream

## Preparation

- Preparation time **45 mins**

### For the french meringue

Whipp the egg whites, and get it stronger with the sugar, fold the icing sugar by hand. With a pastry bag make some little meringues on a baking tray with a parchment paper, put it in the oven 194°F for 1h30. Let it cool down at room temp.

### For the vanilla chantilly

In the mixer bowl, put all the ingredients with the grains of vanilla, reserve in the fridge, in a pastry bag with a smooth socket.

### For the chestnuts cream

In the mixer, put all the ingredients and smooth it well, make sure that the butter is room temp. Put it in a pastry bag with a vermicelli socket.

### Blackcurrent pulp

Mix the pulp and the syrup cold.

### For the plating

Bottom of the verrine, put some vanilla cream, add a nice spoon of blackcurrent, top with some meringue and the chestnuts cream. Finish with more ice cream and blackcurrent coulis

**Bon appétit!**