

# Organic vanilla frozen pie

For 10 individual pie



*\*All the ingredients are produce organically.*

### **Sweet dough**

145g of butter\*  
92g of icing sugar\*  
28g of white almond powder \*  
1g of salt\*  
50g of egg yolk\*  
230g of flour T65\*  
3g of Sevarome's natural organic vanilla flavouring AVN0004362\*

Mix all the dry ingredients and the butter together.  
Weight the vanilla extract with the egg yolk then a it to the first mix.  
Stir until obtaining an homogeneous dough.  
Spread the dough at 2mm of thickness and then cut small pies of 70mm of diameter.  
Bake it blind for 15 minutes at 160°C

### **Vanila and almond cream**

80g of icing sugar\*  
80g of butter\*  
80g of eggs\*  
80g of Sevarome's pure organic almond paste PFS0004354\*  
1,6g of Sevarome's natural organic vanilla flavouring AVN0004362\*

Make a softened butter and then add the icing sugar and the almond paste then stir it.  
Add the eggs and the vanilla extract and stir again  
Pour 30g per pie crust, previously bake.  
Bake for 15 min at 170°C  
Put it aside in the freezer

### **Almond and Vanilla crunchy praline**

150g of whole almond \*  
150g of cane sugar\*  
80g of water  
2g of Sevarome's natural organic vanilla flavouring AVN0004362\*

Cook the sugar and the water at 118°C  
Add the almond and stir until it's totally caramelized.  
Pour the mix on a cooking paper and let it cool down before mix it until the consistency becomes liquid.  
Add the vanilla extract and stir a little. Spread 20g avec the mix on every pie.  
Keep it in the freezer.

### **Vanilla ice cream**

518g of semi skimmed milk\*  
330g of 35% of fat\*  
240g of cane sugar\*  
100g of milk powder\*  
100g of dextrose\*  
7g of Sevarome's natural organic vanilla flavouring AVN0004362\*

Heat the milk and the cream at 25°C  
Stir together all the powder and then add it to the liquid.  
Heat while stirring and pasteurize at +85°C  
Add the vanilla flavors and pour the mix in a pacojet bowl then freeze.  
The next day, mix it with an ice-cream machine and put it on the frozen pie crust.

Decorate with and small caramel paper.