

# Almond Pie

This all time favorite from the USA perhaps a perfect combination between nature's best ingredients and Pastry Craft. It presented by adding more textures all based on pecan nuts in the flower shape. Makes this pastry luxury and mouth watering irresistible.



## Recipe

### Dough Pate Sucre

Almond paste	200g
Butter	200g
Salt	3g
Brown sugar	125g
Egg	75g
Flour	500g
<b>Totaal</b>	<b>1103g</b>

### Dough Pate Sucre

- Mix the almond paste together with the butter, sugar and salt (spices) into a homogeneous mixture.
- Add egg and then the flour.
- Knead as a dough, roll out at 2 mm thickness.

### Frangipane

Almond paste	250g
Pecan praline	150g
Butter	200g
Egg yolk	200g
<b>Totaal</b>	<b>800g</b>

### Frangipane

- Heat the butter till 45°C.
- Mix almond paste with the egg yolk and pecan praline.
- Add the melted butter, pipe onto the dough.

### Caramel

Egg	130g
Brown sugar	107g
Glucose	168g
Salt	1.8g
Vanilla stick	1.8g
Butter	28g
Pecan nuts	360g
<b>Totaal</b>	<b>797g</b>

### Caramel

- Heat the butter together with the glucose, vanilla and salt.
- Add the brown sugar and eggs, mix well.
- Fill each tart with the caramel mixture.

## Nougatine Pecan

Glucose	100g
Sugar	100g
Water	10g
Butter	100g
Pecan nuts	130g
Salt	4g
<b>Totaal</b>	<b>444g</b>

## Nougatine Pecan

- Melt glucose with the sugar and water.
- Process the butter into pieces and mix into a homogeneous mixture.
- Spread the mixture on a baking mat and bake for 10 to 15 minutes in an oven at 160°C and cut.

## Salted pecan caramel

Sugar	234g
Cream	392g
Glucose	157g
Vanilla bean	1g
White chocolate	175g
Pecan praline	88g
Butter	65g
Salt	6g
Liqueur	20g
<b>Totaal</b>	<b>1136g</b>

## Salted pecan caramel

- Simmer the cream with the glucose and the vanilla.
- Make a dry caramel with the sugar.
- Stop the cooking with the hot cream, heat the mixture to 104°C.
- Let the temperature drop to 75°C, then make an emulsion with the chocolate and pecan praline.
- When the mixture reaches 35°C, add the softened butter, salt, liqueur and blend.

## Chocolate joconde

Whole egg	270g
Sugar	40g
Almond powder	190g
Patent flour	30g
Cocoa powder	30g
Butter	35g
Egg white	160g
Sugar	190g
5 Spices powder	10g
Custard powder	3g
<b>Totaal</b>	<b>958g</b>

## Chocolate joconde

- Beat egg, smallest part of sugar and almond powder
- Heat butter to 45°C.
- Whisk the egg whites with the sugar until fluffy.
- Mix all airy components.
- Sieve the flour, 5 spices, cocoa powder and custard powder, mixes all together.
- Add butter, stencil and bake at 220°C.

**Assembly, layout and finishing**  
**Enjoy this exciting recipe.**

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**Spiral dark**