



Mini blinis Paris-Brest

For 20 Pieces

Praline butter cream (1)

- 250mL of Whole milk
- 50g of Egg yolk
- 50g of Sugar
- 25g of Maïzena
- 95g of Praline
- 120g of Butter

Assembly (2)

- 40 Butter mini blinis (7068)
- 30g of Silvered almonds
- 40g of Hazelnuts

(1) Praline butter cream

- Mix the egg yolk, sugar and maïzena.
- Boil the milk, incorporate the previous mix and whisk.
- Cook until obtaining a pastry cream thickness.
- Add the praline, mix and cool.
- Cut the butter in dices, add it in the lukewarm cream whisking strongly. Fill it in a pipping bag.

(2) Assembly

- Roast the almonds and hazelnuts.
- Using a nozzle, make holes in the blinis' center.
- Garnish a blini with praline butter cream using a star nozzle.
- Cover with a second blini and decorate with almonds, hazelnuts and icing sugar.



30 min
Moderate

