

## *the french tarte*

the sweet taste of france

The term *dacquoise* can refer to both a nut meringue layer as well as the completed dessert that is the end result of layering that meringue with a cream of some sort - Swiss meringue buttercream, whipped ganache, *bavarois* - lots of choices.

*Marjolaine* is just one of the *entremet* (layered dessert) made with *dacquoise*. Generally flourless, it consists of rectangles of the nutty meringue layered with ganache and pastry cream or buttercream. You can even use ice cream!

Once assembled it's finished off with a coating of ganache or buttercream along with sliced almonds pressed onto the sides for garnish. Some flavors that are popular with the dark chocolate ganache are hazelnut, coconut, coffee or pistachio.

*Dacquoise* is a great make-ahead component since it freezes well for several weeks.

I usually bake *dacquoise* on Silpat - it releases more easily for me than when baked on parchment. Be creative with it: pipe shapes/sizes of choice to layer or sandwich together; spread the base recipe amount evenly on a Silpat lined sheet pan, bake and, once cooled, cut shapes of choice.

You can make your *dacquoise* with one nut flour or mix and match e.g. 1/2 almond flour and 1/2 hazelnut.

When I'm separating eggs to use the yolks for *crème pâtissière*, custards like *pots de crème* or ice cream base, I save my whites in the fridge for up to 7-10 days for just this kind of project.

### **Ingredients** (I recommend gram weights for accuracy.)

- 198 g egg whites (about 6.5 large)
- 51 g granulated sugar (1/4 cup)
- 198 g nut flour of choice (2 cups) (almond, hazelnut, pistachio are all great)
- 150 g confectioner's sugar (1.5 cups)
- Sufficient quantity chopped nuts for sprinkling on top before baking
- Confectioners sugar for dusting

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1. Heat oven to 350°F (325°F convection which I usually use). Line one or two 1/2 sheet pan(s) with Silpat (depends on what shapes and sizes you're going for.)
2. Place nut flour(s) and confectioner's sugar in a separate bowl and whisk lightly to fluff and blend. I don't feel sifting the mixture is necessary.
3. Whip whites with whisk attachment on med-low until foamy; slowly shower in sugar continuing to whip. Once sugar is all in, increase speed to high and continue beating to glossy, medium firm peaks.
4. Fold in nut mixture just until blended.
5. Pipe shapes of choice onto prepared pan. Dust generously with confectioner's sugar and sprinkle chopped nuts over surface.
6. Bake about 20-25 minutes, turning the pan 180° half way through. Always check your bake sooner than later - every oven is different.

I look for golden color, matte finish and a set appearance. I prefer a crispy exterior but still some soft, chewiness inside. You can bake a bit longer for a crispier end result.

Let cool before assembling.

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