
Pecan Pie With Malt Ice Cream



3 Each Eggs, whole
250 Milliliters Maple Syrup
125 Milliliters Glucose
3 Grams Salt
70 Grams Brown Sugar
60 Grams Unsalted Butter
20 Milliliters Vanilla Essence
300 Grams Pecan Nuts, whole
Tart shell, see recipe
250 Grams Flour
125 Grams Sugar
125 Grams Unsalted Butter
1 Each Egg
Caramel Sauce
60 Grams Unsalted Butter
60 Grams Sugar
50 Grams Cream



Servings: 5

Tart Shell: Combine flour and sugar together. Rub in the softened butter until it looks like crumbs. Gradually add the eggs and form a dough. Wrap and leave to rest in the cool room for 30 minutes. When the dough has rested, roll it to 5mm thick. Cut and line the tart mould. Scrape off excess dough at the sides of the mould. Bake blind for 7 minutes on 190 degrees. Set aside.

Caramel Sauce: In a sauce pan, melt the sugar until it becomes a toffee colour. Remove from heat and gradually add the butter. Stirring constantly, slowly add the cream. Set aside to cool down.

Pecan Filling: In a mixing bowl, mix the maple syrup, melted butter, eggs, brown sugar, pinch of salt and glucose together. Whisk slightly. In the blind baked shells, place pecan nuts. Then slowly pour the liquid mixture onto it.

Bake for 10minutes on 190 degrees.

Plating: Drizzle the caramel sauce on the place. Warm the tart in the oven for 1 minute on 190 degrees, and place onto caramel sauce. Scoop the ice cream and place it on the pecan tart. Garnish with chocolate and strawberry.