

Floating islands with the magimix

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For the Thermomix custard :

300g of semi-skimmed milk

50g of granulated sugar

4 egg yolks

2 packets of vanilla sugar For the Thermomix egg whites :

20g of sugar

4 egg whites

1 pinch of salt For the decoration of the floating islands :

Liquid caramel Chocolate vermicelli

For the Thermomix custard :

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Put the semi-skimmed milk, egg yolks, granulated sugar, and vanilla sugar in the Thermomix bowl.

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Cook for 5 minutes at 90°C, speed 2, without the measuring cup.

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Pour the custard into a bowl.

For the Thermomix egg whites :

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Put the sugar in the Thermomix bowl and place the measuring cup on the lid.

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Close the bowl and press the turbo mode button 3 times to obtain powdered sugar.

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Put the egg whites in the Thermomix bowl with a pinch of salt.

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Insert the whisk and set for 7 minutes at 70°C, speed 3.

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Place the egg whites on the Varoma tray to drain.

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Then, place the egg whites on top of the custard.

For the decoration :

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Pour the caramel over the egg whites and sprinkle with chocolate vermicelli.