Step 1

At first make the cream. Boil the milk. Whip the egg yolk with the sugar until they go white, incorporate the potato starch. Pour the milk in the preparation and keep whipping. Thicken on medium fire and stir until boiling. Let cool.

Step 2

Work the softened butter. Incorporate the confectioner's custard and the praline, by whipping to aerate well the mass.

Step 3

Heat the oven in 180°C Cover the plate of parchment paper.Boil the water and the milk and add, the butter, sugar and a pinch of salt. Add the flour and the Cornstarch all at once. Mix in quikly. Put out the fire, incorporate eggs one by one by whipping vigorously. Stop whipping when the dough is smooth.
Step 4
Make a circle of 20 cm dough on the plate with a pastry bag. Form a second circle above then the third. Decorate with almonds.
Step 5
Bake in the oven for 30 min. Let cool in the oven, door half-opened. Cut the crown in the thickness.
Step 6
garnish the bottom of cream, put back the cover and powder with icing sugar

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