

NOROHY 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

OASIS DESSERT



MAKES SIX DESSERTS

YUZU INSPIRATION CRÉMEUX

Yuzu purée	16g
Mineral water	65g
SOSA gelatin powder 220 Bloom	2g
Water for the gelatin	8g
VALRHONA Yuzu Inspiration	159g
COCOA BUTTER	8g
UHT heavy cream 36%	142g

Heat the purée and water to approx. 175°F (80°C) and **add** the rehydrated gelatin.

Gradually combine this with the melted couverture and cocoa butter. Immediately **mix** using an immersion blender to make a perfect emulsion.

Add the cold cream. **Blend** again, or **leave to set** in the refrigerator.

TRANSPARENT LIME JELLY

Sugar	30g
SOSA pectin NH	5g
Lime juice	113g
Mineral water	113g
Glucose DE35/40	38g

Mix the sugar and pectin together.

Heat the lime juice, water and glucose.

At 105°F (40°C), **add** the sugar and pectin mixture and **bring** to a boil.

FRUIT COMPOTE

Mango	112g
Pineapple	145g
Banana	112g
Passion fruit	45g
Pomegranate	11g
Avocado	67g
Pineapple purée	536g
Brown sugar	45g
Pectin NH	11g
Lime juice	17g

Peel the fruit, **dice** it finely and **mix** it with the lime juice.

Heat the pineapple purée. Once it has reached 105°F (40°C), **add** the pectin combined with the brown sugar.

Bring the mixture to a boil and add the fruit and lime mixture.

VELVETY LEMON SPONGE

SOSA extra fine blanched almond flour	130g
Cornstarch	20g
Sugar	150g
Whole eggs	95g
Egg yolks	40g
Heavy cream 36%	130g
SOSA baking powder	2g
Candied lemons	65g

Blend the candied lemons into a paste.

Combine the hazelnut flour, cornstarch, sugar, baking powder and vanilla paste.

Add the cream, eggs and egg yolks, **mix them in** and **set aside**.

YUZU CRISP WITH CRISPY WHEAT FLAKE CEREAL

VALRHONA Yuzu INSPIRATION	300g
Crispy wheat flake cereal	200g

Mix the tempered Yuzu Inspiration with the crispy wheat flake cereal.

ABSOLU CRISTAL NEUTRAL SPRAY MIX

ABSOLU CRISTAL NEUTRAL GLAZE	545g
Mineral water	55g
NOROHY Mexican vanilla bean	4g

Bring the Absolu Cristal Neutral Glaze to a boil in water with the scraped vanilla bean. **Strain**.

Immediately **apply** using a spray gun at approx. 175°F (80°C).



OPALYS & VANILLA LIGHT MOUSSE

UHT whole milk	395g
SOSA gelatin powder 220 Bloom	11g
Water for the gelatin	55g
OPALYS 33% CHOCOLATE	504g
Heavy cream 36%	526g
NOROHY Mexican Vanilla Bean	8g

Heat the milk and vanilla beans and **leave them to infuse**. **Sift out** any pieces if necessary and **add** more milk to ensure the weight is correct.

Heat the milk and **add** the rehydrated gelatin. Gradually **combine** the hot milk with the partially melted chocolate, taking care to **form** a smooth emulsion.

Immediately **mix** using an immersion blender to make a perfect emulsion.

Once the mixture is at 100-105°F (38-42°C), **combine** with the cream which has been whipped until it has the texture of a mousse.

Pour out immediately. **Freeze**.

PREPARATION

Make the yuzu crèmeux and fruit compote.

Make the lemon sponge, put 100g into each 14cm ring and bake at 320°F (160°C) for approx. 15 minutes.

Make the lime jelly and pour 30g apiece into 14cm rings. **Freeze**.

Use a piping bag with a 12mm nozzle to **make** some droplets of crèmeux (approx. 50g). **Freeze**.

Add 180g of fruit marmalade followed by the lemon sponge, **then freeze**.

Make the crisp and put 75g into each 14cm ring. **Spread** it out evenly and **press** down gently. **Store** in the refrigerator.

Turn out the insert and **place** the crisp in a 16cm ring lined with acetate.

Make the light vanilla mousse and immediately **pour in** 240g. **Put in place** the insert so that the mousse rises up slightly at the edges, **and freeze it**.

DECORATION & FINISHING

Form some Passion Fruit Inspiration and pre-set Opalys into disks, then **leave** them to **set**.

Stick on the disks to **create** some decoration.



ABOUT THE RECIPE

This dessert is designed to give diners an indulgent moment of exotic flavor with its tropical fruit, lemon-flavored sponge and vanilla mousse.

