

# NOROHY

• BOLD AND ETHICAL VANILLA •

## NOROHY DOLCE VITA



MAKES THREE Ø 16CM DESSERTS

## OPALYS MASCARPONE WHIPPED GANACHE

UHT whole milk .....	185g
Invert sugar .....	35g
OPALYS 33% chocolate .....	150g
Heavy cream 36% .....	175g
Mascarpone .....	350g

**Heat** the milk and invert sugar.

Slowly **combine** the hot mixture with the melted couverture chocolate.

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

**Add** the second portion of cold cream and mascarpone.

**Mix** with the immersion blender again.

**Leave** to set in the refrigerator, preferably for 12 hours.

**Whisk** until the texture is consistent enough to use in a piping bag or with a spatula.

## JIVARA & COFFEE PASTE CRÉMEUX

<b>SOSA</b> gelatin powder 220 Bloom.....	2g
Water for the gelatin .....	10g
UHT whole milk .....	110g
Heavy cream 36% .....	110g
<b>NOROHY</b> coffee bean paste .....	10g
Egg yolks.....	40g
Sugar.....	15g
JIVARA 40% couverture .....	65g
European-style butter.....	50g

**Rehydrate** the gelatin.

**Mix** the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.

**Thicken** the mixture at a temperature of approx. 185°F (82/24°C), strain through muslin and add the gelatin.

Slowly **combine** the warm mixture with the melted chocolate to make an emulsion using a spatula. Immediately **mix** using an immersion blender to make a perfect emulsion.

At 105°F (40°C), **add** the butter and blend again.

**Leave to set** in the refrigerator.

## COFFEE PASTE VIENNESE SPONGE

Egg yolks.....	90g
Whole eggs .....	235g
<b>NOROHY</b> coffee bean paste .....	15g
Brown sugar .....	185g
Egg whites .....	150g
Brown sugar .....	60g
Pastry flour.....	120g
Instant coffee powder .....	To taste

**Beat** the egg yolks, eggs, coffee paste and first portion of brown sugar in a food processor.

Separately, **beat** the egg whites and add the smaller portion of sugar.

**Mix** the stiffened whites with the other mixture and finally add the sifted flour.

**Weigh** the sponge and spread it evenly onto a silicone sheet.

**Sift** an even layer of coffee powder onto the sponge to decorate it.

## COFFEE PASTE PRESSED STREUSEL

Coffee bean paste & almond streusel.....	85g
Crispy wheat flake cereal .....	85g
DULCEY 35% chocolate.....	85g

**Cut** the baked coffee streusel into small pieces and mix with the rest of the ingredients.

## ALMOND & COFFEE PASTE STREUSEL

European-style butter.....	25g
Brown sugar .....	25g
All-purpose flour .....	25g
<b>SOSA</b> extra fine blanched almond flour .....	25g
Fleur de sel.....	0.5g
<b>NOROHY</b> coffee bean paste .....	5g

**Combine** all the ingredients together. Strain.

**Bake** at 320°F (160°C) for approx. 12 minutes.

## COFFEE SYRUP

Espresso coffee.....	530g
Sugar.....	70g

**Make** a syrup using the coffee and sugar and set it aside.



## ABSOLU CRISTAL NEUTRAL SPRAY GLAZE

Absolu Cristal neutral glaze .....	455g
Mineral water .....	45g

**Bring** the Absolu Cristal neutral glaze to a boil in water. Immediately **apply** using a spray gun at approx. 175°F (80°C).

### ASSEMBLY

**Make** the whipped ganache, the coffee crèmeux, the sponge, the streusel and the syrup\*.

**Spread** 800g of Viennese sponge into each tray and sprinkle each one with a small amount of coffee powder.

**Bake** at 390°F (200°C) for 6 minutes.

**Cut** out a 50cm-long, 4.5cm-wide strip of sponge and apply it to the inside of a 16cm ring lined with acetate.

**Cut** two 14cm circles for each dessert.

**Make** the pressed coffee streusel and place 80g in the base of each ring.

**Beat** the mascarpone whipped ganache and use a pastry bag fitted with a 12mm nozzle to put in place 100g per dessert. Place a sponge on the whipped ganache and apply 100g of coffee punch.

**Arrange** 120g of coffee crèmeux, followed by another layer of sponge and 100g of steeping syrup.

**Pipe** out some round dabs of crèmeux, working inwards from the outside of the ring, and flatten them slightly using a guitar sheet. **Freeze.**

**Put** a small amount of coffee powder on a guitar sheet, add a dot of pre-crystallized Opalys couverture and sprinkle again with coffee. **Cover** the chocolate with a second guitar sheet and flatten it down to your preferred diameter. Leave to set.

**Heat** the neutral glaze, remove the guitar sheet from the dessert and use a spray gun to **cover** it with a light coating of glaze.

**Finish** off the dessert with the Opalys and coffee decoration.

