

NOROHY

· BOLD AND ETHICAL VANILLA ·

VAINILLA QUEMADA



MAKES 25

HOMEMADE VANILLA AND ALMOND PRALINÉ

SOSA whole raw almond flour 125g
Granulated sugar 85g
Dried vanilla bean 40g

Toast the raw almonds in a fan oven at 300°F (150°C) until they are golden-brown inside.

Cook the sugar to make a dry caramel, then add the dried vanilla pods and toasted almonds.

Spread onto a silicone mat and **leave** to cool.

Mix thoroughly in a blender until the texture is as fine as possible.

Store in a cool place.

VANILLA-FLAVORED SWEET PASTRY

European-style butter 115g
Salt 1g
Confectioner's sugar 85g
SOSA extra fine blanched almond flour 30g
NOROHY Tahitian vanilla bean 4g
Eggs 45g
All-purpose flour 45g
All-purpose flour 165g

First **mix** the creamed butter, fine salt, confectioner's sugar, almond flour, scraped vanilla, eggs and the smaller portion of flour. Do not beat the mixture. Once you have obtained a homogeneous mixture, **add** the larger portion of flour in one go.

TADOKA VANILLA SPONGE

SOSA extra fine blanched almond flour 135g
Cornstarch 20g
Sugar 155g
SOSA baking powder 2g
Heavy cream 36% 135g
NOROHY TADOKA 10g
Whole eggs 100g
Egg yolks 45g

Combine the almond flour, cornstarch, sugar and baking powder. **Heat** the cream to 120°F (50°C) to melt the vanilla.

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

TADOKA CRÈME BRÛLÉE-STYLE PUDDING

Heavy cream 36% 370g
UHT whole milk 75g
NOROHY TADOKA 10g
Egg yolks 75g
Sugar 50g
SOSA gelatin powder 220 Bloom 4g
Water for the gelatin 20g

Bring the cream and milk to a boil along with the vanilla, leave them to infuse and cover with film for approx. 2 hours.

Sift out any pieces and add more milk to ensure the weight is correct. **Combine** the egg yolks and sugar.

Cook at 185°F (84°C), before straining and adding the rehydrated gelatin.

Brown sugar 200g
Heavy cream 36% 500g
NOROHY Organic Madagascan
vanilla bean powder 50g

Make the vanilla praliné and the sweet pastry, then set them aside.

Roll out the sweet pastry to a depth of 2mm, cut it into pieces and use it to line some 7cm tartlet rings. Bake at 320°F (160°C) for 15 minutes.

Make the vanilla sponge, spread it to a depth of 5mm and bake at 340°F (170°C) for 10 minutes.

Use a plain round 6cm cutter to **cut** the sponge into disks.

Place 10g of praliné in the base of each tart, followed by the vanilla sponge.

Make the vanilla crème brûlée and immediately pour 20g into each tartlet, before setting them aside in the refrigerator.

Once the crème brûlée is set, caramelize with brown sugar using a blowtorch.

Beat the cream and vanilla powder.

Place some cream on the edge of the tartlet, creating a crescent moon shape, and sprinkle with vanilla.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA