

NOROHY 

• BOLD AND ETHICAL VANILLA •

STRAWBERRY & ORANGE BLOSSOM  
ICE CREAM CONE



MAKES 50

## ICE CREAM CONE MIX

Mineral water .....	310g
<b>NOROHY</b> organic Madagascar vanilla pod .....	8g
All-purpose flour .....	265g
Sugar .....	220g
Lemon zest .....	8g
<b>VALRHONA</b> clarified butter.....	130g
Whole eggs .....	110g

**Heat** the water and vanilla, leave to infuse for 5 minutes, then strain the mixture.

**Mix** the flour with the sugar and lemon zest.

**Add** the melted butter and eggs, and mix.

**Add** the vanilla water and blend.

## WHOLE FRUIT STRAWBERRY SORBET

Mineral water .....	195g
Sugar .....	320g
<b>SOSA</b> glucose powder DE33 .....	155g
Lemon juice .....	40g
Strawberry purée .....	1290g
Prosorbet 5 Hot/Cold .....	8g

**Heat** the water.

Once it is at 85°F (30°C), add the sugars (sugar, glucose powder).

Once it is at 115°F (45°C), add the stabilizers mixed with about 10% of the first portion of sugar.

**Pasteurize** at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).

**Stir** together the syrup with the lemon juice and the strawberry purée, then blend them all together.

**Leave** the mixture to sit for at least 4 hours.

**Mix** using an immersion blender and churn at between 15/20°F (-6°C to -10°C).

**Store** in the freezer at 0°F (-18°C).

## NOROHY ORANGE BLOSSOM ICE CREAM

UHT whole milk .....	1060g
<b>SOSA</b> 1% fat dry milk.....	80g
<b>SOSA</b> glucose powder DE33 .....	120g
Sugar .....	200g
<b>SOSA</b> dextrose .....	80g
Heavy cream 36% .....	400g
<b>SOSA</b> guar gum .....	2.5g
<b>SOSA</b> carob gum.....	2.5g
<b>SOSA</b> Natur Emul .....	5g
<b>NOROHY</b> orange blossom water .....	50g

**Warm** the milk and, once it has reached 85°F (30°C), add the milk powder, pour in three-quarters of the sugar and add the cream.

At 115°F (45°C), pour in the rest of the sugars mixed with the stabilizer. Heat the mixture to 140°F (85°C).

**Blend** it, strain it and let it cool quickly.

**Leave** it to mature at 40°F (4°C) for a minimum of 4 hours.

Then, **add** the orange blossom water and mix with an immersion blender.

**Churn** at 14-18°F (-8 to -10°C).

**Make** the cone mix, the strawberry sorbet and the orange blossom ice cream.

**Pour** 20g of cone mix into the center of a waffle iron and cook it until it takes on a light golden color. **Roll** it around a mold to make a cone, then set aside.

**Churn** the strawberry sorbet and set aside.

**Churn** the orange blossom ice cream and set aside.

**Put** the ice creams in 2 separate piping bags.

**Place** the two piping bags into a third one fitted with a large fluted nozzle.

**Fill** the cone with the two ice creams, finishing off with a beautiful marbled swirl at the top.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA