

# NOROHY

• BOLD AND ETHICAL VANILLA •

## IRISH COFFEE



## WHIPPED WHISKEY ICE CREAM GANACHE

UHT whole milk .....	140g
<b>SOSA</b> dextrose .....	155g
<b>SOSA</b> glucose DE60 .....	155g
<b>SOSA</b> trehalose powder.....	70g
<b>SOSA</b> gelatin powder 220 Bloom.....	5g
Water for the gelatin .....	25g
OPALYS 33% chocolate .....	210g
Heavy cream 36% .....	710g
Whiskey.....	55g

**Warm** up the milk. When it reaches 75-85°F (25-30°C), add the dextrose, glucose DE60 and trehalose.

**Heat** the milk to approx. 185°F (85°C) and add the rehydrated gelatin.

Slowly **combine** the hot mixture with the chocolate. **Mix** using an immersion blender to form a perfect emulsion.

**Cool** the mixture then add the cold cream, then the whiskey. Mix again.

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

**Whip** until firm.

## ORGANIC COFFEE BEAN PASTE ICE CREAM

UHT whole milk .....	825g
<b>SOSA</b> 1% fat dry milk.....	50g
Sugar.....	170g
<b>SOSA</b> glucose powder DE33.....	90g
<b>SOSA</b> dextrose .....	60g
Heavy cream 36% .....	255g
<b>NOROHY</b> coffee bean paste .....	35g
<b>SOSA</b> guar gum .....	2g
<b>SOSA</b> carob gum.....	2g
<b>SOSA</b> Natur Emul .....	4g

Carefully **weigh** all the ingredients.

First, **pour** the water into your cooking pot (a saucepan or pasteurizing machine).

Once it is at 75°F (25°C), **add** the dry milk.

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

At 105°F (40°C), **incorporate** the fat-based products (the cream and coffee paste).

Once it is at 115°F (45°C), **add** the stabilizer and emulsifier mixture with a portion of the sugar (approx. 10%).

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

If possible, **homogenize** the mixture to make any fat crystals as tiny as possible.

**Leave** the mixture to sit for at least 12 hours.

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

**Freeze** at -22°F (-30°F), then store in a freezer at -0.5°F (-18°C).

## COFFEE BEAN PASTE STREUSEL CRISP

Coffee bean paste & almond streusel.....	150g
Crispy wheat flake cereal .....	150g
DULCEY 35% chocolate.....	150g

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

## ALMOND & COFFEE PASTE STREUSEL

European-style butter.....	40g
Brown sugar .....	40g
All-purpose flour.....	40g
<b>SOSA</b> extra fine blanched almond flour.....	40g
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 around 12 minutes.

## COFFEE PASTE SPONGE

Whole eggs .....	80g
Sugar.....	30g
Fine salt .....	2g
Grape seed oil.....	20g
<b>NOROHY</b> coffee bean paste .....	6g
All-purpose flour .....	90g
Egg whites .....	120g
Sugar.....	75g
<b>SOSA</b> cream of tartar .....	2.5g

**Mix** the eggs, sugar, salt, oil, coffee paste and flour.

**Beat** the whites with the second portion of sugar and the cream of tartar.

**Combine** the 2 mixtures.



## GUANAJA SPRAY MIX

Cocoa butter .....	150g
GUANAJA 70% couverture.....	350g

**Melt** the ingredients together. Strain before use.  
To give your spray mix a velvety finish, **heat** the mixture to 105-115°F (40-45°C) and spray it onto your frozen product.

## CHILLED ABSOLU SPRAY GLAZE (FOR ICE CREAM)

Mineral water .....	75g
<b>SOSA</b> dextrose .....	115g
<b>SOSA</b> glucose DE60 .....	75g
Absolu Cristal neutral glaze .....	490g

**Mix** together the water, dextrose and glucose DE60 and then bring them to a boil.  
**Combine** the mixture with the Absolu Cristal and mix using an immersion blender.  
**Use** the glaze at a temperature of approx. 75°F (25°C).

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**Make** the whiskey whipped ganache and the coffee ice cream.

**Bake** the coffee streusel and use it to make the pressed streusel. **Spread** 500g into a 34×34cm frame (depth: 4mm). Chill it and cut it into pieces using a 4.5cm cutter.

**Make** the sponge and spread 425g into a 40×60cm Flexipan half-mold. Bake initially at 355°F (180°C), then lower the temperature to 290°F (145°C). Bake for a total of 12 minutes.

**Cut** into rounds using a 4.5cm cutter.

**Churn** the coffee ice cream and place 12g on each coffee sponge and freeze them.

**Line** some 5.5cm rings (depth: 4.5cm) with acetate.

**Beat** the whiskey whipped ganache and place a crisp at the base of each ring.

**Put** in place 20g of whiskey whipped ganache and add the insert with the sponge side facing down.

**Finish** off with 30g of ganache and use a small spoon to arrange it into a swirl (see photo). **Freeze**.

**Make** the Guanaja spray mix and apply it using a spray gun, creating a velvety effect at the base of the gateaux. Freeze.

**Heat** the neutral glaze and use a spray gun to apply a light covering over the entire dessert.

