

NOROHY

• BOLD AND ETHICAL VANILLA •

MIRAGE TART



MAKES 20

2 DOUBLE-TURNS PUFF PASTRY

Salt	6g
Mineral water	100g
European-style butter.....	65g
All-purpose flour	220g
White vinegar	2g
Beurre manié.....	310g

Dissolve the salt in the cold water.

Use the paddle attachment in the mixer to combine the European-style butter and flour until they form into crumbs.

Add the water and salt mixture.

Mix quickly for a few moments.

It is vital you don't mix for too long as this will toughen the dough.

Take the dough out of the mixer and form it into a rectangular shape twice as long as the beurre manié.

Cover up the dough and store at 35°F (2°C) for approx. 6 hours.

* Optional: It's important to use vinegar if you are storing your dough for a longer period in the refrigerator or freezer.

Place the beurre manié on the détrempe and give it two double turns, with 6-hour rest period between each one at 35°F (2°C).

BEURRE MANIÉ FOR "2 DOUBLE-TURNS PUFF PASTRY"

European-style butter.....	220g
Pastry flour.....	90g

Use the paddle attachment in a food processor to mix the European-style butter and flour.

Beat them until they are fully combined.

Turn out the beurre manié and shape it into a rectangle.

Cover up the dough and store it in the refrigerator at 35°F (2°C) for approx. 6 hours.

CLASSIC VIENNESE SPONGE

Egg yolks.....	30g
Whole eggs	85g
Sugar.....	65g
Egg whites	55g
Sugar.....	20g
Pastry flour.....	45g

Beat the yolks, whole eggs and the larger portion of sugar in a mixer.

Separately, **beat** the 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.

ORANGE BLOSSOM STEEPING SYRUP

Mineral water	150g
Sugar.....	40g
NOROHY orange blossom water	10g

Bring the water and sugar to a boil. Leave to cool. Then, **add** the orange blossom water.

Store in the refrigerator.

ORANGE BLOSSOM DIPLOMAT CREAM

UHT whole milk	540g
Whole eggs	100g
Sugar.....	80g
Cornstarch.....	50g
SOSA gelatin powder 220 Bloom.....	6g
Water for the gelatin	30g
NOROHY orange blossom water	35g
Heavy cream 36%.....	160g

Bring the milk to a boil and combine with the eggs, sugar and cornstarch mixture. Bring this new mixture to a boil.

Add the rehydrated gelatin. Cool down quickly.

Beat the pastry cream until smooth and add the orange blossom water before finally incorporating the whipped cream.

Use immediately.

ABSOLU CRISTAL NEUTRAL SPRAY GLAZE

Absolu Cristal neutral glaze	180g
Mineral water	20g

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



MIRAGE TART

SOSA slivered blanched almonds As needed
NOROHY Organic Madagascan
Vanilla Bean Powder..... As needed
Mirabelle plums 1300g

Make the puff pastry.

Make the sponge, spread 600g into each 40×60cm tray and bake at 450°F (230°C) for approx. 6 minutes in a ventilated oven. **Prepare** the steeping syrup.

Roll out the puff pastry to a depth of 2mm, then cut it into 9cm rounds.

Place a puff pastry disk on an upside-down 6cm diameter flared tart mold.

Prick the bases and then place a silicone mat and a tray on top of the puff pastry disks to prevent them from puffing outwards.

Bake at 355°F (180°C) for 40 minutes. Leave to cool.

Cut the sponge into 6cm rounds and steep these in the syrup.

Make the diplomat cream then use a pastry bag fitted with a 10mm nozzle to place 25g in each puff pastry base.

Put the soaked biscuit disk in place and then pipe another 25g of diplomat cream 2/3mm from the edge. **Wash** the mirabelle plums then slice them in half.

Remove the stones.

Arrange the mirabelle plums evenly on the diplomat cream.

Heat the Absolu glaze and water then use it to coat the mirabelle plums. Place a few roasted slivered almonds on top and use a sieve to sprinkle the desserts with vanilla powder.

