



# NOROHY

· BOLD AND ETHICAL VANILLA ·

## BONÉRA



MAKES 20 DESSERTS FOR 4 PEOPLE

## COFFEE SYRUP

Pure Arabica coffee beans.....25g  
Water.....650g  
Sugar.....230g

One day in advance, **infuse** the coffee beans and water and **keep** them in the refrigerator overnight.

**Strain** the infusion and then top it up so you have the same amount of water as you did initially.

**Use** the sugar and water to make a syrup.

**Set aside.**

## INTENSE OPALYS 33% & COFFEE WHIPPED GANACHE

Essentials liquid starch .....480g  
**SOSA** gelatin powder 220 Bloom.....6g  
Water for the gelatin .....30g  
OPALYS 33% CHOCOLATE .....355g  
**NOROHY** coffee bean paste .....50g  
Heavy cream 36% .....290g

**Mix** the hot liquid starch with the rehydrated gelatin, then gradually combine it with the chocolate.

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

**Add** the cold heavy cream.

**Mix** again very briefly.

**Cover** the mixture's surface with plastic wrap, store in the refrigerator and leave to set for at least 12 hours.

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

## ESSENTIALS LIQUID STARCH FOR "INTENSE OPALYS 33% & COFFEE WHIPPED GANACHE"

UHT whole milk ..... 515g  
**SOSA** potato starch..... 15g

**Mix** together a small portion of the cold milk with the potato starch, and set aside.

**Heat** the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).

**Pour** part of the hot glucose milk over the milk-starch mixture.

**Put** everything back in the cooking appliance and bring to a boil.

## INTENSE COFFEE & NYANGBO 68% CRÈMEUX

Egg-based Crème Anglaise..... 1470g  
NYANGBO 68% couverture .....660g  
**NOROHY** coffee bean paste .....2g

Heat the crème anglaise and mix it with an immersion blender. Next, gradually **combine** it with the partially melted chocolate, mixing it in all the while with a spatula.

**Mix** straight away thoroughly using an immersion blender to make a perfect emulsion.

Ideally, **leave** to set in the refrigerator for 12 hours at 40°F (4°C).

## EGG-BASED CRÈME ANGLAISE

UHT whole milk .....865g  
Heavy cream 36% .....370g  
Whole eggs .....250g  
Sugar..... 100g

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

**Heat** the mixture to 185°F (84°C) and mix with an immersion blender until it is homogeneous.

**Use** immediately or cool down quickly and store in the refrigerator.

## COFFEE SPONGE

Egg yolks.....240g  
Whole eggs .....630g  
Sugar.....470g  
Egg whites .....400g  
Sugar..... 180g  
All-purpose flour.....210g  
**VALRHONA** clarified butter..... 105g  
**NOROHY** coffee bean paste ..... 70g

Using a whisk, **beat** the yolks, whole eggs and larger portion of sugar.

At the same time, **beat** the egg whites with the smaller portion of sugar.

Gradually **mix** together the ingredients using a spatula, then gently fold in the sifted flour.

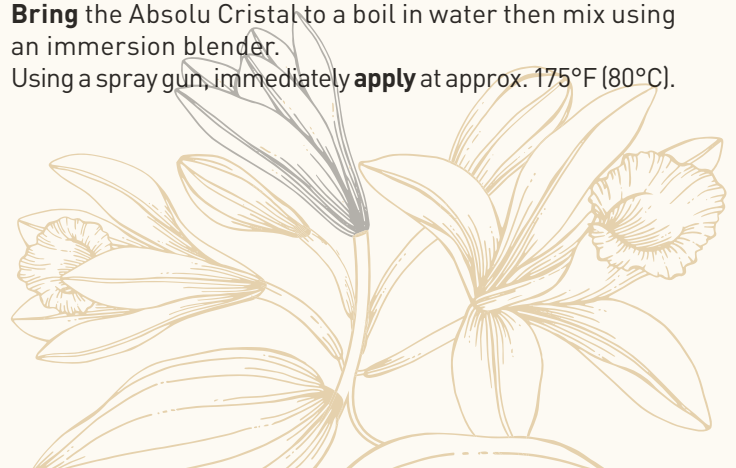
**Incorporate** the clarified liquid butter, heated to 105°F (40°C) and mixed together with the coffee paste.

## ABSOLU CRISTAL SPRAY GLAZE

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

**Bring** the Absolu Cristal to a boil in water then mix using an immersion blender.

Using a spray gun, immediately **apply** at approx. 175°F (80°C).



# BONÉRA

Instant coffee powder ..... As needed

**Make** the coffee syrup infusion, the whipped ganache and the intense crèmeux a day in advance.

**Make** the sponge batter and put 750g in each of the three 40×60cm frames. **Bake** at 355°F (180°C) for approx. 20 minutes. **Leave to cool.** Heat and make the coffee syrup. **Make** the whipped ganache and set it aside in the refrigerator.

Place a first layer of sponge in the bottom of a 40×60cm frame, then steep it with 300g of syrup.

**Spread** on 800g of Nyangbo and coffee crèmeux and freeze.

**Spread** on 400g of coffee whipped ganache and put in place a second layer of sponge, then soak it with 300g of syrup.

**Spread** on 800g of Nyangbo and coffee crèmeux and freeze.

**Spread** on 400g of coffee whipped ganache and place the third sponge layer on top, then soak it with 300g of syrup. Freeze.

**Turn it out** then, using a piping bag with a 20mm basketweave piping nozzle, arrange alternating rows of coffee crèmeux and coffee whipped ganache on top of the final sponge sheet. Freeze.

**Cut** it into 18×5cm desserts.

**Heat** the Absolu glaze and spray it onto the dessert. Use a sieve to **sift** on some coffee powder.



AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA