

NOROHY 

· VANILLE AUDACIEUSE & ENGAGÉE ·

ICED BANOFFEE
DESSERT LOG



MAKES 10 PORTIONS

INGREDIENTS

To make the sponge

Butter.....	150 g
Confectioners' sugar.....	90 g
Fleur de sel.....	2 g
Hazelnut flour.....	30 g
All-purpose flour.....	250 g
Egg.....	50 g

To make the vanilla whipped ganache

White chocolate.....	200 g
Hot whipping cream.....	200 g
Chilled whipping cream.....	200 g
Gelatin.....	4 g
TADOKA NOROHY.....	1 gem

To make the vanilla caramel

Whipping cream.....	190 g
Glucose.....	70 g
Sugar.....	70 g
Lightly salted butter.....	60 g
Fleur de sel.....	2 g
TADOKA NOROHY.....	1 gem

Assembly

Banana.....	1
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To make the decoration

White chocolate.....	200 g
NOROHY vanilla powder.....	1 tsp

SPONGE

Mix together the creamed butter, confectioners' sugar and fleur de sel until they are creamy.

Add the egg and hazelnut flour. Mix again, then add the flour. **Mix** the flour in, but don't overwork the dough.

Roll the dough into a ball, wrap it in plastic and leave it to rest in the refrigerator for at least 1 hour.

Spread it to a depth of 1cm, cut it into a rectangle the same size as your log, and bake for 20 minutes at 355°F (180°C). **Leave to cool.**

VANILLA WHIPPED GANACHE

Hydrate the gelatin in a large quantity of cold water. **Heat** the cream along with a dose of TADOKA and stir them together.

Add the bloomed gelatin. **Mix** them together and combine this mixture with the melted chocolate in 3 stages, using a spatula to stir it in each time. **Add** the chilled cream and mix again. **Cover** with plastic wrap and leave in the refrigerator for at least 8 hours.

CARAMEL

Heat the glucose syrup and sugar in a saucepan. In the meantime, heat the cream along with a dose of TADOKA. Once the sugar and glucose have caramelized, **take** them off the heat and add the hot cream.

Put this mixture back on the heat and stir continuously for a few minutes more. The caramel should thicken slightly.

Pour it into a bowl and leave it to cool.

Stir in the butter.

Place it in a piping bag and leave it to cool.

ASSEMBLY

Whip the ganache, then use it to fill two-thirds of a log mold.

Make a furrow from one end of the ganache to the other, down the center of the log, then pour the vanilla caramel into it. **Put** some thinly sliced bananas on top.

Leave to set for a few minutes in the freezer before adding the remaining whipped ganache on top. Smooth its surface, then leave it in the freezer overnight.

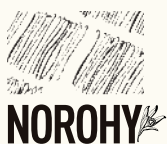
FINISHING TOUCHES

Melt the white chocolate with the vanilla powder.

Let it cool for a few minutes, then use a spatula to make some white chocolate flakes on a piece of clear acetate.

Let the flakes set before placing them gently on the log's surface.

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