



# Norohy Vanilla Galette

An original L'École Valrhona recipe

Recipe serves 6.

Makes ten 22cm-diameter galettes

## Détrempe Dough for Upside-Down Puff Pastry

**1060 g Bread flour**  
**455 g Mineral water**  
**340 g European-style butter**  
**35 g Salt**

Slowly mix all the ingredients together – Be careful not to over-knead it. Leave to rest in the refrigerator for a few hours.

## Beurre Manié for Upside-Down Puff Pastry

**1140 g European-style butter**  
**455 g Bread flour**  
**85 g Vanilla Paste**

Slowly mix the butter with the flour, and spread it between two plastic sheets.  
 Leave to rest in the refrigerator for a few hours.

## Upside-Down Puff Pastry

**1590 g Beurre Manié**  
**1910 g Détrempe Dough**

After folding the détrempe dough and beurre manié once, fold using a book turn and leave them to rest for at least 2 hours before folding another book turn.  
 Store overnight in the freezer, and finish off with a letter turn before you use it.

### Crème pâtissière for making "Vanilla Almond Cream"

<b>315 g</b>	<b>Milk</b>
<b>35 g</b>	<b>Heavy cream 36%</b>
<b>17 g</b>	<b>Starch</b>
<b>10 g</b>	<b>Bread flour</b>
<b>40 g</b>	<b>Egg yolks</b>
<b>105 g</b>	<b>Sugar</b>
<b>4 g</b>	<b>Madagascar vanilla pod</b>

Bring the milk and cream to a boil along with half a vanilla bean. Whisk together the starch, flour and sugar, then add in the egg yolks. Combine the boiling milk and cream with this mixture, then pasteurize.

### Vanilla Almond Cream

<b>530 g</b>	<b>European-style butter</b>
<b>1060 g</b>	<b>50% ALMOND PASTE FROM PROVENCE</b>
<b>130 g</b>	<b>Blanched almond powder</b>
<b>55 g</b>	<b>Starch</b>
<b>90 g</b>	<b>Vanilla Extract</b>
<b>530 g</b>	<b>Eggs</b>
<b>530 g</b>	<b>Crème pâtissière</b>

Incorporate the eggs one by one to relax the almond paste. Add the almond flour, vanilla extract and creamed butter. Gently whip up the mix, then add the cornstarch. Finally, incorporate the tempered crème pâtissière. Store the mixture in the refrigerator or use immediately.

An original recipe by David Briand  
Pastry Chef at L'École Valrhona  
Makes 10 galettes.

Make the upside-down puff pastry and vanilla and almond cream.  
Roll out the pastry to a thickness of 4mm and cut out 21cm-diameter disks.  
Fill the galettes with approx. 250g vanilla and almond cream.  
Put a little prize in place for a lucky guest to find inside their dessert.  
Cover with the puff pastry disk.  
Glaze and score a pattern on the puff pastry.  
Bake in the oven at 355°F (180°C) for approx. 40 minutes.  
Use the sugar to make a dry caramel. Pour it out onto a silicone mat and leave it to cool.  
Grind the caramel into a fine powder and sprinkle it over the baked galettes. Place in the oven for 2 minutes to melt the caramel.  
This technique allows the galettes to caramelize evenly, without burning the puff pastry.