

NOROHY

· VANILLE AUDACIEUSE & ENGAGÉE ·

ROSA



MAKES FOR 12

ROSE WATER SORBET

Mineral water	130 g
NOROHY rose water	35 g
SOSA hot inulin	25 g
Sugar	30 g
SOSA glucose powder DE33	20 g
SOSA dextrose	10 g
SOSA guar gum	0,5 g
SOSA carob bean gum	0,5 g
Pink grapefruit zest	5 g

Heat the mineral water and rose water to 105°F (40°C).

Add the inulin, sugars, and gums, then **bring** to a boil.

Add the grapefruit zest.

Blend and **freeze** in a Pacojet cup.

ROSE CHANTILLY CREAM

Whipping cream	50 g
Sugar	20 g
SOSA gelatin powder 220 bloom	1 g
Water	5 g
Mascarpone	25 g
Whipping cream	145 g
NOROHY rose water	10 g

Heat the cream and sugar to 175°F (80°C), then **add** the bloomed gelatin.

Add to the mascarpone, cream and rose water.

Blend.

GRAPEFRUIT AND ROSE WATER CONFIT

Pink grapefruit	110 g
Sugar	35 g
Pink grapefruit purée	10 g
Sugar	15 g
SOSA pectin NH	3 g
Lemon juice	10 g
NOROHY rose water	10 g

Prick the grapefruits with a toothpick (allow 20% more starting weight for mandarins).

Blanch 3 times, cooling thoroughly between each time.

Remove seeds and pith.

Place the grapefruits and the first amount of sugar in a Robot Coupe.

Blend finely and **add** the grapefruit purée.

Heat the mixture to 105°F (40°C), **add** the pectin NH and sugar and **bring** to a boil.

Add the lemon juice and rose water, **blend** and **chill**.

PINK GRAPEFRUIT SWISS MERINGUE

Egg whites	115 g
Sugar	231 g
Pink grapefruit	0.5 pieces

In the bowl of a stand mixer on a double boiler, **mix** the egg whites and sugar and **heat** to 130/150°F (55/60°C).

Remove the bowl from the heat and **beat** with a whisk attachment. **Zest** the grapefruit and **fold** the zest into the meringue.

PINK OPALINE

SOSA fondant	35 g
Glucose DE35/40	35 g
SOSA rose petals	1 g
Sugar	35 g

Heat the fondant, glucose and sugar to 320°F (160°C).

Spread out on a silicone mat and **leave** to cool.

Once cold, **blend** the mixture with the rose petals in a food processor.

Store the powder in a firmly sealed box.

ASSEMBLY AND FINISHING

Pink grapefruit	300 g
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Make the rose sorbet, Chantilly cream and confit.

Make the Swiss meringue, **arrange** 6cm-diameter balls on a silicone mat and **dry** in the oven at 160°F (70°C).

Press down on the balls with a tablespoon halfway through cooking to hollow out the center, and **leave** to dry in the oven.

Spread the remaining meringue on a flower-shaped stencil and **dry** in the oven at 160°F (70°C).

Cut out grapefruit segments.

Scrape out the remaining grapefruit pulp, loosening it from the pith in a bowl of cold water.

Strain the pulp and **place** on absorbent paper with the segments. **Keep** refrigerated.

Make the opaline and **sprinkle** it with a teaspoon onto a flower-shaped stencil placed on a lightly greased silicone mat.

Bake the opaline for 2 minutes in an oven at 355°F (180°C).



When cooked, **place** onto a baking sheet and **leave** to cool.

Shape slightly with a heat gun.

Process the sorbet in a Pacojet and **set aside** in the freezer.

Arrange 20g whipped Chantilly cream, 15g sorbet and 10g grapefruit segments in the meringue shell.

Top with the meringue and opaline flower.

Arrange 15g of confit and **cover** with grapefruit pulp.

