

NOROHY 
• VANILLE AUDACIEUSE & ENGAGÉE •

ROSAMOND



MAKES 340 BONBONS

ALMOND INSPIRATION AND ROSE SOFT GANACHE

Almond drink	135 g
SOSA glucose DE60.....	125 g
Almond Inspiration.....	505 g
NOROHY rose water.....	55 g
Almond oil.....	80 g

Heat the almond drink with the glucose.
Gradually **pour** the hot mixture into the melted chocolate.
Add the rose water and oil.
Blend as soon as possible with an immersion blender to perfect the emulsion.
Use at about 80/82°F (27/28°C).

CITRIC ACID SOLUTION

Mineral water	6 g
SOSA citric acid	6 g

Warm the water and add the citric acid. **Stir** and allow to dissolve.

PINK RASPBERRY FRUIT PASTE

SOSA yellow pectin	9 g
Sugar.....	45 g
100% Meeker raspberry puree.....	455 g
Sugar.....	345 g
Glucose DE35/40	45 g
Citric acid solution.....	10 g
NOROHY rose water.....	40 g

Combine the pectin and the smaller amount of sugar.
Add this to the fruit purée at 40°F (4°C).
Bring to a boil, stirring constantly.
Add the second amount of sugar, **bring to a boil** again and **add** the glucose syrup.
Cook to 74°brix, approx. 220°F (105°C).
Add the acid solution, mix and **pour out** immediately.
Once cooled, **add** the rose water and **blend** with an immersion blender.



ASSEMBLY AND FINISHING

ALMOND INSPIRATION	As needed
Chocolatree brown cocoa butter dye.....	As needed
Chocolatree pink cocoa butter dye	As needed

Using a spray gun, **spray** the molds with brown cocoa butter dye and then pink to create a color gradient.

Scrape off excess and leave to set.

Then **mold** with some tempered Inspiration couverture.

Turn over and **let** the couverture run out for a few moments, then smooth away any excess.

Drain the molds between 2 rulers.

Trim any excess from the half-spheres before they are fully set.

Leave to set.

Pipe blended fruit paste (approx. 2.5g) into each molded bonbon.

Fill up with almond ganache at 80/82°F (27/28°C) (approx. 2.5g per bonbon).

Leave to set for 24 hours at 62°F (17°C) and 60% humidity.

To seal, **melt** the edges of the half-spheres using a heat gun, then **seal** with some tempered Almond Inspiration.

This will ensure your joint is smooth.

Tip:

For a smooth underside, **apply** a thin layer of tempered couverture, then immediately **cover** with a guitar sheet.

Press down, making sure to expel air with a triangle.

Leave to set at 62°F (17°C), then **remove** from the mold.



AN ORIGINAL L'ÉCOLE VALRHONA RECIPE