

NOROHY 

• VANILLE AUDACIEUSE & ENGAGÉE •

OPALE DE ROSE



MAKES 24 PIECES

OPALYS & ROSE WATER WHIPPED GANACHE

Mineral water	290 g
SOSA potato starch	15 g
SOSA gelatin powder 220 Bloom	3 g
Water for the gelatin	15 g
OPALYS 33% CHOCOLAT	240 g
NOROHY rose water	40 g

Mix a little of the cold water with the potato starch.

Heat remaining water to 185/195°F (85/90°C).

Pour some more of the water into the water-starch mixture.

Bring to a boil in your cooking appliance.

Off the heat, add the bloomed gelatin.

Emulsify with a spatula while gradually pouring over the partially melted chocolate.

Mix as soon as possible with an immersion blender to perfect the emulsion.

Add the rose water and **blend** again.

Leave to set for 12 hours in the fridge.

BLOOD ORANGE GELLIFIED COULIS

SOSA gelatin powder 220 bloom	5 g
ADAMANCE blood orange purée	120 g
Sugar	50 g
SOSA glucose powder DE33	40 g
ADAMANCE blood orange purée	190 g

Sprinkle the gelatin over the small amount of pureed fruit at 40°F (4°C), then wait 15/20 minutes for the gelatin to bloom.

Heat this mixture to between 120/140°F (50/60°C) to melt the gelatin.

Next, **add** the sugar and glucose powder, then **pour** into the second part of the purée at 40°F (4°C).

Blend with an immersion blender until smooth and **pour** into a mold immediately.

ALMOND AND ROSE WATER SPONGE

SOSA almond flour	140 g
Eggs	170 g
Mineral water	30 g
NOROHY rose water	45 g
Egg whites	210 g
Sugar	90 g
Pastry flour	110 g

Combine the almond flour, eggs, water and rose water.

Beat the egg whites until stiff peaks form, adding all the sugar at once.

Fold the beaten egg whites into the first mixture, then **fold** in the sifted flour.

BLOOD ORANGE ITALIAN MERINGUE

ADAMANCE blood orange puree	70 g
SOSA Albuwhip dried egg whites	7 g
Mineral water	20 g
Sugar	65 g

In the bowl of a mixer, **combine** the blood orange purée at 40°F (4°C) and the sifted albumin.

Mix and **wait** 15/20 minutes for the albumin to bloom.

In a saucepan, **combine** the water and sugar, **cook** at 245°F (118°C), then **add** to the purée and albumin once it appears frothy.

Beat in a stand mixer at medium speed until cool (approx. 85°F or 30°C).

BLOOD ORANGE WHIPPED CREAM

ADAMANCE blood orange puree	65 g
Whipping cream	100 g

Combine the blood orange purée and the cream, both at 40°F (4°C), then **beat** in a stand mixer at medium speed until a frothy texture appears, like a standard whipped cream.

INTENSE BLOOD ORANGE AND ROSE MOUSSE

SOSA gelatin powder 220 bloom	10 g
Tara gum	4,3 g
ADAMANCE blood orange puree	170 g
ADAMANCE blood orange puree	300 g
NOROHY rose water	45 g
Blood orange Italian meringue	160 g
Blood orange whipped cream	160 g

Sprinkle the gelatin and tara gum into the small amount of blood orange purée at 40°F (4°C), then wait 15/20 minutes for the mixture to bloom.

Heat it to between 120°F and 140°F (50/60°C) to melt the gelatin, then **add** to the second amount of purée at 40°F (4°C) and **blend** until smooth.

Combine about one third of the purée with the Italian meringue, starting to with a whisk to bring the different textures together.

Add the rest of the purée, using a spatula to combine, then finish by gently folding in the fruity whipped cream, to avoid losing as much volume as possible.

Pour into a mold immediately.



ROSE WATER ABSOLU CRISTAL GLAZE

NOROHY Rose water 25 g
Absolu Cristal glaze 480 g

Heat the rose water and Absolute Cristal glaze together until simmering.

Use immediately.

ASSEMBLY AND FINISHING

The day before:

Make the Opalys Rose ganache and **leave** to crystallize at 40°F (4°C) for 12 hours.

Make the gellified coulis, then **pour** 15g into each half-sphere silicone mold.

Allow to gellify at 40°F (4°C) for approx. 4 hours, then **freeze**.

Once frozen, **turn out** and **set aside** in the freezer.

The day of serving:

Make the sponge and pour 800g batter into a half-frame.

Bake at 355°F (180°C) for approx. 14/16 minutes.

Once cooled, **use** a cookie cutter to cut 6cm diameter disks.

Beat half the Opalys ganache and, using a piping bag without a tip, **pipe** 15g of ganache evenly onto each disk of sponge.

Freeze.

Make the mousse and **pour** 35g into each 4cm high and 6cm diameter silicone mold.

Put the sponge-ganache insert into place.

Smooth the surface and **freeze**.



Turn out the cakes and **arrange** the half-spheres of gellified coulis in the center.

Make the rose water Absolu Cristal glaze, then **spray** a fine layer over the cakes.

Beat the remaining ganache, then using a pastry bag fitted with a plain 8mm nozzle, **pipe** a ring around the half-sphere.



AN ORIGINAL L'ÉCOLE VALRHONA RECIPE