

# NOROHY

• VANILLE AUDACIEUSE & ENGAGÉE •



**RECIPE NOTEBOOK**  
RESTAURATEURS 2024

# EDITORIAL

**Norohy is committed to offering you a complete range of high-quality ingredients.** Our strength lies in a rich and intense aromatic palette. To this end, each year we expand our range of flavors to include **vanilla-derived products, coffee paste and now floral waters.**

Over the years, **Norohy** has forged solid partnerships with chefs. This on-the-ground knowledge guides each of our innovations. It enables us to meet and sometimes even anticipate laboratory needs.

In particular, we know how important it is to keep up with the pace of production in the kitchen, and to control the cost of raw materials in recipes. That's why **our innovations combine flavour quality with ease of use.** Our aim is to simplify your daily routine and save you time, with plates that are always as gourmet as ever. **This is the spirit behind Vanifusion, the vanilla bean paste, and Tadoka, the right amount of vanilla.**

Last but not least, we are committed to working with producers to achieve this. In this way, we can **guarantee the traceability of our raw materials.** **Norohy** also strives to develop virtuous agricultural practices such as **agroforestry and organic farming.** Did you know that over 90% of the products we sell are organically grown?

It's all these efforts combined with your creativity that make every bite exceptional. Let's continue to be bold and committed together...



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# CONTENTS

<b>5 ideas to highlight the Norohy range .....</b>	<b>4</b>
Just peachy.....	6
Madeleine .....	8
Mirage tart.....	10
Vanilla millefeuille .....	13
Button baba with vanilla rum .....	15
Vanilla bean crème brulée .....	17
Blancmange with vanilla, red berries & candied rhubarb .....	19
Oven-roasted peaches .....	21
Layered chocolate tarts .....	23
Irish coffee.....	25
Comina .....	28
Vainilla Quemada .....	31
Baba rolls .....	33
Estriado cannelés cakes .....	36
Orohena .....	38
Oriwa .....	40
Vanilla & blackcurrant pavlova .....	43
Pear & vanilla soufflé .....	45
Dalmatian coupelle .....	47
Mango blossom.....	49
Isla, strawberry, vanilla & hibiscus pavlova .....	51
Opale de Rose .....	54
Rosa .....	57
<b>The Norohy range .....</b>	<b>59</b>



# 5 IDEAS TO HIGHLIGHT THE NOROHY RANGE IN YOUR ESTABLISHMENT

## 01



### CREATE THEMED MENUS

There's nothing like creating a themed menu to showcase a prestigious ingredient.

Have you ever created a menu around vanilla, coffee or floral waters?

**Vanilla is a timeless ingredient, equally at home in sweet or savory dishes.** A floral water menu is ideal for Valentine's Day, Mother's Day, spring or summer.

Detail your ingredient selection criteria at the end of the menu to highlight your suppliers and supply chains.

### OFFER AN ORIGINAL ORIGINAL DRINKS MENU

The consumption of alcohol in restaurants is in sharp decline... Everyone is also trying to protect their wallet by limiting the number of dishes or skipping the aperitif.

To increase the average basket, offer a formula with a **soft drink: flavored water, floral water infusion, vanilla & fruit cocktail...** Create gourmet combinations and offer a complete and original taste experience.

## 02



# 03



## OFFER YOUR CUSTOMERS A UNIQUE TASTING EXPERIENCE

While the preparation takes place in the kitchen, customers love the little last-minute touches in the dining room...

**The sauce poured in that exudes floral aromas, or the dose of Tadoka grated on top.**

It's these little moments that awaken the senses and make the experience unique and memorable.

## SHARE YOUR INITIATIVES ONLINE

To promote viral marketing, **get the word out on the web!**

Publish your cards, post gourmet photos and when the menu changes, **share one of your recipes.**

Don't forget to show a few **technical gestures filming the preparation of your dishes** in Reels shared on Instagram.

# 04



## AN INVITATION TO THE KITCHEN

Create short videos in the kitchen, presenting the ingredients of the month and how the chef uses them.

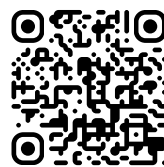
In less than a minute, showcase your commitment to your supply chains.

Pick up a few ideas from NOROHY «**Vanilla Essentials**» to explain the origins and varieties of vanilla...

And don't forget to show off the flexibility of the pod by knotting it as one of the quality criteria!



# 05



Discover our guide  
**NOROHY VANILLA ESSENTIALS**



.....  
JUST PEACHY



## PEACH IN RED WINE

Red wine .....	2000g
Sugar .....	215g
Orange blossom water .....	45g
Oranges .....	2
Lemons .....	2
White peaches .....	6

**Put** the red wine, sugar and orange blossom in a saucepan. Add the quartered oranges and lemons.

**Cut** the peaches in half, pit them and put them in the wine syrup. Simmer over low heat until the peaches are tender.

**Seal** the surface with film and leave in the refrigerator until the next day.

## FROMAGE BLANC MOUSSE

Fromage blanc (40% fat) .....	260g
Orange blossom water .....	20g
Egg whites .....	40g
Sugar .....	25g
Heavy cream 36% .....	160g

**Combine** the fromage blanc and the orange blossom.

**Beat** the egg whites to form stiff peaks, then beat in the sugar to stiffen them further.

**Mix** the egg whites with the fromage blanc and finish by adding the whipped cream.

**Place** the mousse in a fine sieve and cover it with film.

**Store** it overnight in a deep tray in the refrigerator.

## CRISPY PEPPER-FLAVORED WARQA PASTRY

Warqa pastry sheets .....	12 pieces
European-style butter .....	200g
Confectioner's sugar .....	50g
Black peppercorns .....	As needed

**Brush** some melted butter on each sheet of warqa pastry.

**Sprinkle** with confectioner's sugar and ground black pepper.

## RED WINE & ORANGE BLOSSOM JUICE

Peach in red wine .....	240g
Orange blossom water .....	10g

**Keep** the juice left over from the peaches in red wine and reduce it to a thick syrup. Add the orange blossom water and set aside.

## PREPARATION AND ASSEMBLY

One day in advance, poach the peaches in the red wine and make the fromage blanc mousse.

**Immerse** the fresh peaches in boiling water for a few seconds so you can peel away their skin. Dry the peach skin on a silicone mat in a hot cupboard for 12 hours.

**Make** the pepper-flavored warqa pastry sheets the day you serve your dessert, and crumple them into a 10cm ring (see photo).

**Bake** at 330°F (170°C) for 12 minutes and leave to cool.

Make the red wine reduction.

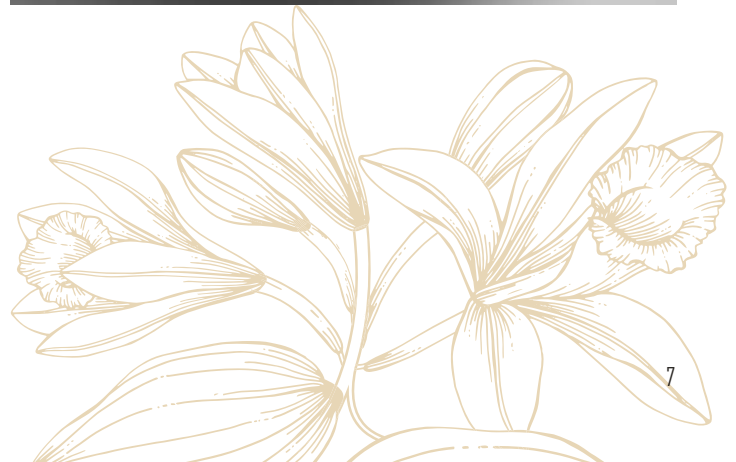
**Dice** the fresh peaches you peeled the day before.

**Drain** the peaches poached in wine and brush them with the reduction.

Place the crumpled sheet of warqa pastry on the plate, garnish with a small amount of diced peach and place a poached half-peach on top.

Place a spoonful of fromage blanc mousse next to the cup you have created with your pastry and garnish with a dash of ground pepper and a dried peach skin.

Finish by pouring the red wine sauce over the peach.



NOROHY ORANGE BLOSSOM MADELEINE





MAKES 40

## ORANGE BLOSSOM MADELEINE

European-style butter.....	270g
Honey.....	40g
Whole eggs.....	195g
UHT whole milk.....	80g
Granulated sugar.....	175g
All-purpose flour.....	250g
<b>SOSA</b> baking powder.....	12g
<b>NOROHY</b> orange blossom water.....	65g

**Make** a beurre noisette, add the honey and leave to cool.

**Mix** the eggs, milk and sugar at room temperature, and add the sifted flour and baking powder.

**Incorporate** the warm butter and orange blossom.

**Seal** the surface with plastic wrap and store in the refrigerator.

## GLAZE FOR ORANGE BLOSSOM MADELEINES

Confectioner's sugar.....	215g
Lemon juice.....	20g
<b>NOROHY</b> orange blossom water.....	10g

**Mix** the confectioner's sugar, lemon juice and orange blossom. Use immediately.

## PREPARATION AND ASSEMBLY

**Make** the madeleine mix. Put 27g in each mold, bake for 4 minutes at 410°F (210°C) then a further 5 minutes with the oven turned off.

**Turn** them out, brush their tops with a glaze and bake for 2 minutes at 340°F (170°C). Leave to cool.



MIRAGE TART



MAKES 20

## BEURRE MANIÉ

European-style butter.....**220g**  
Pastry flour.....**90g**

**Use** the paddle attachment in a food processor to mix the European-style butter and flour.

Beat them until they are fully combined.

**Turn out** the beurre manié and shape it into a rectangle.

**Cover up** the dough and store it in the refrigerator at 35°F (2°C) for approx. 6 hours.

## 2 DOUBLE-TURNS PUFF PASTRY

Salt.....**6g**  
Mineral water.....**100g**  
European-style butter.....**65g**  
All-purpose flour.....**220g**  
White vinegar.....**2g**  
Beurre manié.....**310g**

**Dissolve** the salt in the cold water.

Use the paddle attachment in the mixer to combine the European-style butter and flour until they form into crumbs.

**Add** the water and salt mixture.

**Mix** quickly for a few moments.

It is vital you don't mix for too long as this will toughen the dough.

**Take** the dough out of the mixer and form it into a rectangular shape twice as long as the beurre manié.

**Cover up** the dough and store at 35°F (2°C) for approx. 6 hours.

\* Optional: It's important to use vinegar if you are storing your dough for a longer period in the refrigerator or freezer.

**Place** the beurre manié on the détrempe and give it two double turns, with 6-hour rest period between each one at 35°F (2°C).

## CLASSIC VIENNESE SPONGE

Egg yolks.....**30g**  
Whole eggs.....**85g**  
Sugar.....**65g**  
Egg whites.....**55g**  
Sugar.....**20g**  
Pastry flour.....**45g**

**Beat** the yolks, whole eggs and the larger portion of sugar in a mixer.

Separately, **beat** the whites and add the smaller portion of sugar.

**Mix** the stiffened whites with the other mixture and finally add the sifted flour.

**Weigh** the sponge and spread it evenly onto a silicone sheet.

## ORANGE BLOSSOM STEEPING SYRUP

Mineral water.....**150g**  
Sugar.....**40g**  
**NOROHY** orange blossom water.....**10g**

**Bring** the water and sugar to a boil. Leave to cool.

Then, **add** the orange blossom water.

**Store** in the refrigerator.

## ORANGE BLOSSOM DIPLOMAT CREAM

UHT whole milk.....**540g**  
Whole eggs.....**100g**  
Sugar.....**80g**  
Cornstarch.....**50g**  
**SOSA** gelatin powder 220 Bloom.....**6g**  
Water for the gelatin.....**30g**  
**NOROHY** orange blossom water.....**35g**  
Heavy cream 36%.....**160g**

**Bring** the milk to a boil and combine with the eggs, sugar and cornstarch mixture. Bring this new mixture to a boil. **Add** the rehydrated gelatin. Cool down quickly.

**Beat** the pastry cream until smooth and add the orange blossom water before finally incorporating the whipped cream.

**Use** immediately.

## ABSOLU CRISTAL NEUTRAL SPRAY GLAZE

Absolu Cristal neutral glaze.....**180g**  
Mineral water.....**20g**

**Bring** the Absolu Cristal neutral glaze to a boil in water.

Immediately **apply** using a spray gun at approx. 175°F (80°C).



## PREPARATION AND ASSEMBLY

**SOSA** slivered blanched almonds ..... **As needed**  
**NOROHY** Organic Madagascan  
Vanilla Bean Powder..... **As needed**  
Mirabelle plums ..... **1300g**

**Make** the puff pastry.

**Make** the sponge, spread 600g into each 40×60cm tray and bake at 450°F (230°C) for approx. 6 minutes in a ventilated oven. **Prepare** the steeping syrup.

**Roll out** the puff pastry to a depth of 2mm, then cut it into 9cm rounds.

**Place** a puff pastry disk on an upside-down 6cm diameter flared tart mold.

**Prick** the bases and then place a silicone mat and a tray on top of the puff pastry disks to prevent them from puffing outwards.

**Bake** at 355°F (180°C) for 40 minutes. Leave to cool.

**Cut** the sponge into 6cm rounds and steep these in the syrup.

**Make** the diplomat cream then use a pastry bag fitted with a 10mm nozzle to place 25g in each puff pastry base.

**Put** the soaked biscuit disk in place and then pipe another 25g of diplomat cream 2/3mm from the edge. **Wash** the mirabelle plums then slice them in half.

**Remove** the stones.

**Arrange** the mirabelle plums evenly on the diplomat cream.

**Heat** the Absolu glaze and water then use it to coat the mirabelle plums. Place a few roasted slivered almonds on top and use a sieve to sprinkle the desserts with vanilla powder.



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# VANILLA MILLEFEUILLE



MAKES 10 PORTIONS

## INVERTED PUFF PASTRY

Butter .....	<b>350g</b>
All-purpose flour .....	<b>125g</b>
All-purpose flour .....	<b>295g</b>
Salt .....	<b>10g</b>
White vinegar .....	<b>5g</b>
Water .....	<b>120g</b>
Melted butter .....	<b>95g</b>

*Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.*

### BEURRAGE

Using the dough hook in a stand mixer, mix together the butter and smaller portion of flour and mold into a square.

### DÉTEMPRE

Using the dough hook in a stand mixer, knead together the larger portion of flour with the salt, water, vinegar and warm melted butter. Shape into a square and leave to rest.

### LAMINATING THE DOUGH

Place the second mixture at the center of the first mixture, and fold a book turn. Leave to rest.

Fold using another book turn and leave to rest.

Fold a letter turn and leave to rest overnight. Fold another letter turn, spread out and cut to shape.

## VANILLA PASTRY CREAM

Milk .....	<b>450g</b>
Sugar .....	<b>120g</b>
Egg yolks .....	<b>145 g</b>
Corn starch .....	<b>45g</b>
Whipping cream .....	<b>180g</b>
All-purpose flour .....	<b>20g</b>
Butter .....	<b>70g</b>
<b>NOROHY</b> Vanilla.....	<b>20g</b>

Boil the milk, cream and split and scraped vanilla.

Use the sugar to blanch the egg yolks, then add the flour and corn starch.

Combine the hot liquid with the egg yolks, then boil again.

Pour out, then at 140°F (60°C), add the butter.

Smooth out and store in the refrigerator.

## PREPARATION AND ASSEMBLY

Whipping cream 35 % .....	<b>200g</b>
Confectioner's sugar.....	<b>As needed</b>

Spread out the puff pastry to a thickness of 2mm.

Cut into a 40 × 60cm rectangle and leave to rest.

Bake at 320°F (160°C). Halfway through the baking process, turn the tray around and place another tray on top until fully baked. It should have a golden color all the way through. Set aside.

Whip the heavy cream. Smooth the pastry cream and add the whipped cream.

Cut the puff pastry into 10 × 5cm rectangles.

Split each rectangle in half so you are left with two thin, even pastry strips.

Put a pastry rectangle on a plate, then use a piping bag with a 4mm plain round nozzle to pipe on approx. 20g of pastry cream. Repeat five times.

Sprinkle the final rectangle with confectioner's sugar, then use a blowtorch to caramelize. Place this rectangle on top of the final layer of cream.



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BUTTON BABAS  
WITH VANILLA RUM



MAKES 20 - 25 DESSERT GLASSES

## BABA PASTRY

All-purpose flour .....	355g
Eggs .....	280g
Salt.....	6g
Baker's yeast .....	60g
Sugar .....	90g
Butter .....	215g

**Knead** together the flour, eggs, salt and baking powder until the dough starts to come away from the sides of the bowl. Gradually **add** in the sugar and warm melted butter.

Use your mixture to **fill** 3cm half-sphere Flexipan molds.

**Leave to rise** at a constant temperature.

**Bake** for a few minutes at 390°F (200°C) so the dough starts to rise evenly.

**Bring** the temperature **down** to 340-350°F (170-175°C) and continue to bake for 12 to 14 minutes. **Set aside**.

## VANILLA SYRUP

Water .....	1 500g
Sugar .....	750g
NOROHY Vanilla .....	28g

**Bring** the water, sugar, and scraped vanilla bean **to a boil**. Leave to cool

## VANILLA RUM

Vanilla syrup .....	375g
Angostura rum .....	650g

**Strain** the vanilla syrup until only a clear liquid remains. **Mix** the cold syrup with the rum. **Store** in the refrigerator.

## LIGHT VANILLA CREAM

Whipping cream 35% .....	1400g
Mascarpone .....	210g
NOROHY Vanilla .....	16g
Confectioner's sugar.....	85g

**Split** and scrape the vanilla beans. **Add** the vanilla seeds you have scraped into the cream and mascarpone. **Add** in the sugar and beat until you obtain a smooth, lightweight, flexible cream.

### OPTIONAL

*To help the vanilla mix in evenly, you can leave the split and scored beans to sit in the cream overnight before adding the mascarpone and sugar.*

## INDIVIDUAL GLASS DESSERT VERSION

Once the syrup has cooled, **put** the babas on a rack and cover with syrup.

After 15 minutes, **turn over** the babas and **refrigerate** overnight in the syrup. The next day, **leave to drain**.

**Place** 6 to 8 steeped and drained babas in glasses.

**Fill** the glasses with vanilla rum until level with the babas.

**Beat** the light cream and use a fluted nozzle to pipe a swirl on top of the babas.

Use a spatula to **level** the top of the cream with the glass.

Temper some IVOIRE 35% White Chocolate and spread out between two guitar sheets. Once set, cut into pieces with the same diameter as your glasses. **Use** these disks as a protective lid for your cream.

## JARS FOR INDIVIDUAL TAKE-OUTS

**Fill** three-quarters of the space in your jars with steeped and drained babas.

**Add** the vanilla beans you used to make the syrup.

**Fill** the jars with vanilla rum until level with the babas.

Tightly **seal** the jars and store in the refrigerator.







VANILLA BEAN  
CRÈME BRULÉE

MAKES APPROX. 20 PORTIONS

## NOROHY CRÈME BRÛLÉE MIXTURE

Milk .....	510g
Whipping cream 35 % .....	2.000g
Egg yolks .....	760g
Sugar .....	250g
NOROHY Vanilla.....	48g

**Split** the vanilla and extract the seeds, then **place** in the milk along with the split beans.

**Warm** the mixture through and **leave to sit** overnight.

**Add** in the cream, yolks and sugar.

**Pour** the mixture into porcelain plates or dishes.

**Bake** at 195°F (90°C) until the crème is smooth and wobbles slightly to the touch.

**Store** in the refrigerator.

## PREPARATION AND ASSEMBLY

**Sprinkle** sugar onto the cooled crème brûlées.

**Wipe** the edges of each dessert's container, then **caramelize**, sprinkle with sugar a second time, and **caramelize** again.



## CHEF'S TIP

To suspend your vanilla seeds in your crème brûlée, boil the cream and milk together with the split and scraped vanilla.

Combine this liquid with the sugar and yolk mixture.

Remember, however, that this will give your desserts an oilier mouthfeel than the standard recipe.



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BLANCMANGE WITH VANILLA,  
RED BERRIES & CANDIED RHUBARB



MAKES 10 DESSERTS

## VANILLA BLANCMANGE

Fromage blanc 40 % .....	335 g
Whipping cream 35 % .....	335g
Sugar .....	65g
Gelatin powder 200 Bloom .....	10g
Water .....	50g
NOROHY Vanilla.....	12g

**Hydrate** the gelatin powder in the water.

**Warm** the fromage blanc and add in the sugar and vanilla seeds.

**Beat** the cream until its texture is soft and frothy.

**Melt** the gelatin in the microwave then combine with the warmed fromage blanc.

Once the mixture has reached 95°F (35°C), **add** the whipped cream.

**Pour** into 5 × 5cm stainless steel cube molds and store in the refrigerator.

## OVEN-BAKED CANDIED VANILLA RHUBARB

Rhubarb.....	2kg
Brown sugar.....	As needed
NOROHY Vanilla .....	8g

**Peel** the rhubarb and cut into 12cm pieces.

**Split** and scrape the vanilla beans, then spread onto the rhubarb pieces.

**Put** on a rack and sprinkle some brown sugar on top.

**Bake** at 210°F (100°C) for a few minutes. The middle of the rhubarb should stay crunchy.

## VANILLA OPALINE

Fondant glaze .....	600g
Glucose.....	400g
NOROHY Vanilla .....	8g

**Bring** the fondant, glucose and vanilla mixture to a boil at 310°F (155°C).

**Spread out** on a silicone mat and leave to cool before grinding into a powder.

**Store** in an airtight container until you are ready to cook.

**Sprinkle** a thin layer of the powder onto a silicone mat.

### BAKING

**Bake** at 285-300°F (140-150°C) so that the powder melts.

**Leave to cool.** **Detach** from the mat and **store** in a dry, airtight container until you are ready to use.

**Store** in a dry place.

## RASPBERRY COULIS

Raspberry purée .....	85g
Absolu Cristal neutral glaze.....	55g
Lemon juice.....	1/2

**Mix** the raspberry purée, ABSOLU CRISTAL and lemon juice.

## PREPARATION AND ASSEMBLY

Raspberries .....	100g
Redcurrants.....	50g
Strawberries.....	100g
Woodland strawberries.....	50g
Pea shoots .....	As needed

**Turn out** a cube of blancmange into the center of a plate.

**Add** a piece of candied rhubarb, a few red berries and a few pea shoots.

**Use** some caramelized sugar to decorate the blancmange.



OVEN-ROASTED PEACHES  
WITH SWEET ALMOND ICE CREAM



MAKES 20 DESSERTS

## INVERTED PUFF PASTRY

Butter .....	280g
All-purpose flour .....	100g
All-purpose flour .....	236g
Salt .....	8g
White vinegar .....	2g
Water .....	100g
Melted butter .....	80g

### BEURRAGE

Using the dough hook in a stand mixer, **mix** together the butter and smaller portion of flour and **mold** into a square.

### DÉTEMPRE

Using the dough hook in a stand mixer, **knead** together the larger portion of flour with the salt, water, vinegar and warm melted butter.

**Shape into** a square and **leave to rest**.

### LAMINATING THE DOUGH

**Place** the second mixture at the center of the first mixture, and fold a book turn.

**Leave to rest** before folding another book turn.

**Leave to rest** before folding a letter turn.

**Leave to rest** overnight. **Fold** another letter turn, then **spread out** the dough and **cut** to shape.

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*Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.*

## ALMOND ICE CREAM

50% ALMOND PASTE FROM PROVENCE .....	500g
Milk .....	1.480g
Milk powder 0% .....	60g
Sugar .....	25g
Ice cream stabilizer .....	8g
Invert sugar .....	90g
Whipping cream 35 % .....	110g

Carefully **weigh** all the ingredients.

Use an immersion blender to **soften** the almond paste with a small portion of the milk.

**Put** the remaining milk in a pasteurizing machine set to a high temperature setting or a saucepan.

Once the mixture has reached approx. 85°F (30°C), **add** the dry milk, sugar, stabilizer, invert sugar and cream.

At 115°F (45°C), **add** the softened almond paste, stirring vigorously. **Complete** the pasteurization process.

**Leave to sit** at 40°F (4°C) for 12 hours. **Churn**.

**Extrude** the ice cream into tubs and **store** with the lids on at -5-0°F (-20 to -18°C).

## CRISPY PASTRY BISCUITS

Sugar .....	60g
Inverted Puff Pastry .....	400g
NOROHY Vanilla .....	4g

**Roll out** the puff pastry to a thickness of 2.5mm.

**Cut** into a 30 × 40cm rectangle.

**Split** the vanilla bean and extract the seeds.

**Mix** the seeds with the sugar.

**Sprinkle** the vanilla sugar onto the pastry, then **roll up**.

Firmly **squeeze** the roll in plastic wrap.

**Store** in the refrigerator.

**Cut** the roll into 2mm rounds, then **spread out** between two sheets of parchment paper to a thickness of 1mm.

**Bake** between two baking trays (keep the two sheets of baking paper in place) until they have an even golden color. **Store** in a dry place.

## PREPARATION AND ASSEMBLY

White peaches .....	2.000g
Yellow peaches .....	2.000g
Acacia honey .....	400g
Butter .....	400g
Rosemary .....	As needed
NOROHY Vanilla .....	As needed

**Cut** the peaches in half.

**Remove** the peach pits and peels by dipping in boiling water then iced water. **Store** in the refrigerator.

Quickly **heat up** small but equal quantities of honey and butter.

**Add** a sprig of rosemary, a quarter of a split vanilla bean and three peach halves.

Regularly **sprinkle** the peaches with water and **roast** on a low heat.

**Place** on a plate.

**Use** a small amount of water to deglaze the butter and honey, then **sprinkle** onto the peaches.

**Put** the rosemary and vanilla in place and **add** a quenelle of almond ice cream and a few pastry biscuits.

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# LAYERED CHOCOLATE TARTS



MAKES 24 TARTLETS

## VANILLA SHORTCRUST PASTRY

Butter .....	240g
Fine salt.....	4g
Confectioner's sugar.....	180g
Almond flour .....	60g
Eggs.....	100g
All-purpose flour.....	120g
All-purpose flour.....	350g
NOROHY Vanilla.....	24g

First **mix** the creamed butter, salt, confectioner's sugar, almond flour, eggs, split and scraped vanilla beans, and the smaller portion of flour.

Once you have obtained a homogeneous mixture, **add** the larger portion of flour, making sure the pastry does not over-harden.

**Spread out** between two sheets of plastic wrap and **store** in the refrigerator.

## VANILLA SPONGE

Almond flour .....	70g
Corn starch .....	10g
Sugar .....	80g
Eggs .....	50g
Egg yolks .....	22g
Whipping cream 35 % .....	70g
Baking powder .....	1g
NOROHY Vanilla.....	24g

**Mix** together the almond flour, corn starch, sugar, baking powder and split and scraped vanilla beans.

**Mix** in the cream, eggs and egg yolks, then **set aside**.

## CRÈME BRÛLÉE-STYLE PUDDING

Whipping cream 35 % .....	220g
Milk .....	45g
Egg yolks .....	45g
Sugar .....	30g
Gelatin powder - 200 bloom .....	2g
Water .....	10g
NOROHY Vanilla.....	48g

**Bring** the cream and milk to a boil and **infuse** the split and scraped vanilla beans. **Cover** the surface with plastic wrap for approx. 2 hours.

**Strain** and **rescale**.

**Mix** the egg yolks with the sugar.

**Heat** to 185°F (84°C).

**Strain** and **add** the rehydrated gelatin.

## VANILLA GANACHE

Whipping cream 35 % .....	110g
Mineral water.....	60g
Natur Emul.....	1.5g
Gelatin powder 200 Bloom .....	1.5g
Water .....	6g
Opalys 33 % .....	90g
NOROHY Vanilla.....	28g

**Heat** the water and cream, and **infuse** the split and scraped vanilla beans.

**Strain**.

**Add** the thickener and **bring** the mixture to a boil.

**Add** the rehydrated gelatin.

**Slowly combine** with the melted chocolate.

Immediately **mix** using an immersion blender to make a perfect emulsion.

**Leave to set** at room temperature, preferably overnight.

## WHIPPED CREAM

Whipping cream 35 % .....	125g
Sugar .....	20g
Whipping cream 35 % .....	125g
NOROHY Vanilla.....	24g

**Infuse** the split and scraped vanilla beans in the smaller portion of cream and invert sugar for approx. 2 hours.

**Strain** and **rectify** the cream's weight.

**Add** the remaining cream and **store** in the refrigerator.

**Beat** the cold cream and **use** immediately.

## TARTLET DECORATION

Araguani 72%.....	350g
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## PREPARATION AND ASSEMBLY

**Make** the vanilla sponge, vanilla shortcrust pastry and vanilla ganache.

**Use** the pastry to line the tart rings and **bake** at 300°F (150°C) for approx. 15 minutes.

**Pour** approx. 12g of sponge mixture into each tartlet and **bake** at 320°F (160°C) for approx. 10 minutes. **Leave to cool**.

**Prepare** the vanilla crème brûlée and **use** it to fill the tartlets to the brim. **Store** in the refrigerator.

**Make** buttons of tempered Araguani 72% Dark Chocolate on a guitar sheet. **Cover** with another sheet and **press down**.

**Remove** the top sheet. **Pipe** approx. 4g of vanilla ganache directly onto the chocolate.

**Cover** with the second sheet so that the vanilla ganache is held between the droplets of chocolate, then **cut** into circles using a 7cm-round cutter. **Leave to set** in the refrigerator.

**Use** some melted Araguani to stick three filled decorations on top of each other, then **stick** on the tartlets.

**Beat** the whipped cream and **arrange** into a swirl.

**Finish off** by grating a few chocolate fèves on top of the tartlets.



IRISH COFFEE



## WHIPPED WHISKEY ICE CREAM GANACHE

UHT whole milk .....	140g
<b>SOSA</b> dextrose .....	155g
<b>SOSA</b> glucose DE60 .....	155g
<b>SOSA</b> trehalose powder.....	70g
<b>SOSA</b> gelatin powder 220 Bloom.....	5g
Water for the gelatin .....	25g
OPALYS 33% chocolate .....	210g
Heavy cream 36% .....	710g
Whiskey.....	55g

**Warm** up the milk. When it reaches 75-85°F (25-30°C), add the dextrose, glucose DE60 and trehalose.

**Heat** the milk to approx. 185°F (85°C) and add the rehydrated gelatin.

Slowly **combine** the hot mixture with the chocolate. **Mix** using an immersion blender to form a perfect emulsion.

**Cool** the mixture then add the cold cream, then the whiskey. Mix again.

**Leave to set** in the refrigerator, preferably for 12 hours.

**Whip** until firm.

## ORGANIC COFFEE BEAN PASTE ICE CREAM

UHT whole milk .....	825g
<b>SOSA</b> 1% fat dry milk.....	50g
Sugar.....	170g
<b>SOSA</b> glucose powder DE33 .....	90g
<b>SOSA</b> dextrose .....	60g
Heavy cream 36% .....	255g
<b>NOROHY</b> coffee bean paste .....	35g
<b>SOSA</b> guar gum .....	2g
<b>SOSA</b> carob gum.....	2g
<b>SOSA</b> Natur Emul .....	4g

Carefully **weigh** all the ingredients.

First, **pour** the water into your cooking pot (a saucepan or pasteurizing machine).

Once it is at 75°F (25°C), **add** the dry milk.

Once it is at 85°F (30°C), **add** the sugars (sugar, glucose powder and dextrose).

At 105°F (40°C), **incorporate** the fat-based products (the cream and coffee paste).

Once it is at 115°F (45°C), **add** the stabilizer and emulsifier mixture with a portion of the sugar (approx. 10%).

**Pasteurize** at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).

If possible, **homogenize** the mixture to make any fat crystals as tiny as possible.

**Leave** the mixture to sit for at least 12 hours.

**Mix** using an immersion blender and **churn** at between 15-20°F (-6°C to -10°C).

**Freeze** at -22°F (-30°F), then store in a freezer at -0.5°F (-18°C).

## COFFEE BEAN PASTE STREUSEL CRISP

Coffee bean paste & almond streusel.....	150g
Crispy wheat flake cereal .....	150g
DULCEY 35% chocolate.....	150g

**Cut** the baked coffee streusel into small pieces and mix with the rest of the ingredients.

## ALMOND & COFFEE PASTE STREUSEL

European-style butter.....	40g
Brown sugar .....	40g
All-purpose flour .....	40g
<b>SOSA</b> extra fine blanched almond flour .....	40g
Fleur de sel.....	0.5g
<b>NOROHY</b> coffee bean paste .....	5g

**Combine** all the ingredients together. Strain.

Bake at 320°F (160°C) for around 12 minutes.

## COFFEE PASTE SPONGE

Whole eggs .....	80g
Sugar.....	30g
Fine salt .....	2g
Grape seed oil.....	20g
<b>NOROHY</b> coffee bean paste .....	6g
All-purpose flour .....	90g
Egg whites .....	120g
Sugar.....	75g
<b>SOSA</b> cream of tartar .....	2.5g

**Mix** the eggs, sugar, salt, oil, coffee paste and flour.

**Beat** the whites with the second portion of sugar and the cream of tartar.

**Combine** the 2 mixtures.



## GUANAJA SPRAY MIX

Cocoa butter .....	150g
GUANAJA 70% couverture.....	350g

**Melt** the ingredients together. Strain before use.

To give your spray mix a velvety finish, **heat** the mixture to 105-115°F (40-45°C) and spray it onto your frozen product.

## CHILLED ABSOLU SPRAY GLAZE (FOR ICE CREAM)

Mineral water .....	75g
<b>SOSA</b> dextrose .....	115g
<b>SOSA</b> glucose DE60 .....	75g
Absolu Cristal neutral glaze .....	490g

**Mix** together the water, dextrose and glucose DE60 and then bring them to a boil.

**Combine** the mixture with the Absolu Cristal and mix using an immersion blender.

**Use** the glaze at a temperature of approx. 75°F (25°C).

## PREPARATION AND ASSEMBLY

**Make** the whiskey whipped ganache and the coffee ice cream.

**Bake** the coffee streusel and use it to make the pressed streusel. **Spread** 500g into a 34×34cm frame (depth: 4mm). Chill it and cut it into pieces using a 4.5cm cutter.

**Make** the sponge and spread 425g into a 40×60cm Flexipan half-mold. Bake initially at 355°F (180°C), then lower the temperature to 290°F (145°C). Bake for a total of 12 minutes.

**Cut** into rounds using a 4.5cm cutter.

**Churn** the coffee ice cream and place 12g on each coffee



sponge and freeze them.

**Line** some 5.5cm rings (depth: 4.5cm) with acetate.

**Beat** the whiskey whipped ganache and place a crisp at the base of each ring.

**Put** in place 20g of whiskey whipped ganache and add the insert with the sponge side facing down.

**Finish** off with 30g of ganache and use a small spoon to arrange it into a swirl (see photo). **Freeze**.

**Make** the Guanaja spray mix and apply it using a spray gun, creating a velvety effect at the base of the gateaux. Freeze.

**Heat** the neutral glaze and use a spray gun to apply a light covering over the entire dessert.



COMINA



## EGG-BASED CRÈME ANGLAISE

UHT whole milk .....	315g
Heavy cream 36% .....	135g
Whole eggs .....	90g
Sugar .....	10g

**Mix** the eggs and sugar without beating too much. **Bring** the cream and milk to a boil and combine the two mixtures.

**Heat** the mixture to 185°F (84°C) and mix with an immersion blender until it is homogeneous.

**Use** immediately or cool down quickly and store in the refrigerator.

## INTENSE WAÏNA 35% CRÉMEUX

Egg-based Crème Anglaise.....	500g
Gelatin powder .....	7g
Water for the gelatin.....	35g
WAÏNA 35% couverture .....	410g

**Add** the rehydrated gelatin to the warm, blended crème anglaise.

**Slowly combine** the warm mixture with the partially melted chocolate to make an emulsion using a spatula.

**Mix** straight away thoroughly using an immersion blender to make a perfect emulsion.

Ideally, **leave** to set in the refrigerator for 12 hours at 40°F (4°C).

## PEAR AND LEMON CONFIT

Sugar.....	50g
SOSA pectin NH .....	10g
Williams pear purée.....	300g
Glucose DE35/40 .....	50g
Lemon juice .....	10g

**Mix** the sugar with the pectin. **Heat** the pear purée and glucose syrup to 105°F (40°C) and **incorporate** the sugar and pectin mixture.

**Bring** to a boil then add the lemon juice.

## VANILLA SAUCE

UHT whole milk .....	200g
SOSA potato starch.....	5g
Heavy cream 36% .....	50g
Sugar.....	20g
NOROHY TADOKA.....	0.5 gems

**Mix** together a small portion of the cold milk with the potato starch, and set aside.

**Heat** the remaining milk, cream, sugar and vanilla pieces to 185-195°F (85-90°C).

**Combine** some of the hot milk with the milk and starch mixture.

**Put** everything back in the cooking appliance and bring to a boil. **Blend** vigorously. Store in the refrigerator.

## POACHED PEAR WITH VANILLA

Comice pear.....	10 pieces
Mineral water .....	2,000g
Brown sugar .....	300g
Lemon juice .....	60g
NOROHY organic Madagascar vanilla pod.....	12g

**Peel** and halve the pears and scoop out the seeds.

Immediately **immerse** the pears in lemon water to prevent them from browning.

**Bring** the water, brown sugar, lemon juice and scraped vanilla to a boil.

**Add** the pears and cook (with the lid on) over very low heat until the pears feel completely soft when pierced with a knife.

**Set** aside the pears in the refrigerator.

## LEMON GLAZE

Sugar.....	100g
SOSA kappa gum .....	3g
SOSA carob gum.....	2g
100% Femminello lemon purée.....	295g
Mineral water .....	100g

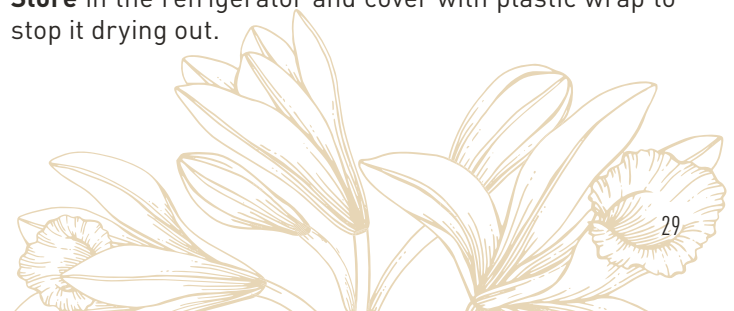
**Mix** together the sugar, kappa gum and carob gum, then sprinkle the mixture onto the lemon purée heated to 40°F (4°C) and the water.

**Mix** until completely homogeneous, then heat to 185°F (85°C).

Immediately **pour** it out onto a stainless steel hot plate (approx. 185°F or 85°C) and tilt it so the glaze flows, covering the entire surface with a thin layer.

**Put** 250g into a 40×60cm tray to create a thin but easy-to-handle layer. Adjust the weight as you need to.

**Store** in the refrigerator and cover with plastic wrap to stop it drying out.



## PREPARATION AND ASSEMBLY

**Make** the vanilla crèmeux and let it set in the refrigerator.

**Make** the pear confit and place it in a 34×34cm frame (depth: 2mm). **Freeze**.

**Place** a 4mm-deep frame on the pear confit, then arrange the vanilla crèmeux in it. **Freeze**.

**Cut** it into 1.5×34cm strips. **Store** in the freezer.

**Make** the poached pears, the custard-style vanilla sauce and the lemon glaze. **Store** in the refrigerator.

**Drain** the pear halves. **Place** a half-pear in the center of the plate, then place an 8cm disc of lemon glaze on the pear.

**Defrost** a strip of pear confit and vanilla crèmeux, then place it on its side so it mirrors the shape of the half-pear on the side of the plate.

**Serve** the vanilla sauce at the side of the pear and then sift some vanilla powder over the lemon glaze using a sieve.



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# VAINILLA QUEMADA



## HOMEMADE VANILLA AND ALMOND PRALINÉ

<b>SOSA</b> whole raw almond flour .....	<b>125g</b>
Granulated sugar .....	<b>85g</b>
Dried vanilla bean .....	<b>40g</b>

**Toast** the raw almonds in a fan oven at 300°F (150°C) until they are golden-brown inside.

**Cook** the sugar to make a dry caramel, then add the dried vanilla pods and toasted almonds.

Spread onto a silicone mat and **leave** to cool.

**Mix** thoroughly in a blender until the texture is as fine as possible.

**Store** in a cool place.

## VANILLA-FLAVORED SWEET PASTRY

European-style butter.....	<b>115g</b>
Salt .....	<b>1g</b>
Confectioner's sugar .....	<b>85g</b>
<b>SOSA</b> extra fine blanched almond flour.....	<b>30g</b>
<b>NOROHY</b> Tahitian vanilla bean .....	<b>4g</b>
Eggs .....	<b>45g</b>
All-purpose flour .....	<b>45g</b>
All-purpose flour .....	<b>165g</b>

First **mix** the creamed butter, fine salt, confectioner's sugar, almond flour, scraped vanilla, eggs and the smaller portion of flour. Do not beat the mixture. Once you have obtained a homogeneous mixture, **add** the larger portion of flour in one go.

## TADOKA VANILLA SPONGE

<b>SOSA</b> extra fine blanched almond flour.....	<b>135g</b>
Cornstarch.....	<b>20g</b>
Sugar.....	<b>155g</b>
<b>SOSA</b> baking powder .....	<b>2g</b>
Heavy cream 36% .....	<b>135g</b>
<b>NOROHY</b> TADOKA.....	<b>10g</b>
Whole eggs .....	<b>100g</b>
Egg yolks.....	<b>45g</b>

**Combine** the almond flour, cornstarch, sugar and baking powder. **Heat** the cream to 120°F (50°C) to melt the vanilla.

**Add** the cream, whole eggs and egg yolks, mix them in and set aside.

## TADOKA CRÈME BRÛLÉE-STYLE PUDDING

Heavy cream 36%.....	<b>370g</b>
UHT whole milk .....	<b>75g</b>
<b>NOROHY</b> TADOKA .....	<b>10g</b>
Egg yolks.....	<b>75g</b>
Sugar.....	<b>50g</b>
<b>SOSA</b> gelatin powder 220 Bloom.....	<b>4g</b>
Water for the gelatin .....	<b>20g</b>

**Bring** the cream and milk to a boil along with the vanilla, leave them to infuse and cover with film for approx. 2 hours.

**Sift** out any pieces and add more milk to ensure the weight is correct. **Combine** the egg yolks and sugar.

**Cook** at 185°F (84°C), before straining and adding the rehydrated gelatin.

## PREPARATION AND ASSEMBLY

Brown sugar .....	<b>200g</b>
Heavy cream 36%.....	<b>500g</b>
<b>NOROHY</b> Organic Madagascan vanilla bean powder.....	<b>50g</b>

**Make** the vanilla praliné and the sweet pastry, then set them aside.

**Roll out** the sweet pastry to a depth of 2mm, cut it into pieces and use it to line some 7cm tartlet rings. Bake at 320°F (160°C) for 15 minutes.

**Make** the vanilla sponge, spread it to a depth of 5mm and bake at 340°F (170°C) for 10 minutes.

Use a plain round 6cm cutter to **cut** the sponge into disks. **Place** 10g of praliné in the base of each tart, followed by the vanilla sponge.

**Make** the vanilla crème brûlée and immediately pour 20g into each tartlet, before setting them aside in the refrigerator.

Once the crème brûlée is set, caramelize with brown sugar using a blowtorch.

**Beat** the cream and vanilla powder. **Place** some cream on the edge of the tartlet, creating a crescent moon shape, and sprinkle with vanilla.





BABA ROLLS



## VANILLA ICE CREAM WITH TAHITENSIS VANILLA PASTE BASE

UHT whole milk .....	870g
<b>SOSA</b> 1% fat dry milk.....	60g
Sugar.....	170g
Glucose powder DE33 .....	60g
<b>SOSA</b> dextrose.....	30g
Heavy cream 36% .....	225g
Egg yolks.....	75g
<b>NOROHY</b> Tahitensis vanilla bean paste .....	8g
Combined stabilizer .....	6g

First **pour** the milk into your cooking pot (a saucepan or pasteurizing machine).

Once it is at 75°F (25°C), **add** the dry milk.

At 85°F (30°C), **add** the sugars (sugar, glucose powder and dextrose).

At 105°F (40°C), **incorporate** the fat-based products (cream, egg yolks and vanilla paste).

Once it is at 115°F (45°C), **add** the stabilizer and emulsifier mixture with a portion of the sugar (approx. 10%).

**Pasteurize** at 185°F (85°C) for 2 minutes then quickly **cool** the mixture to 40°F (4°C).

If possible, **homogenize** the mixture to **make** any fat crystals as tiny as possible.

**Leave** the mixture to sit for at least 12 hours.

**Mix** using an immersion blender and **churn** at between 15-20°F (-6°C to -10°C).

**Freeze** at -22°F (-30°F), then **store** in a freezer at -0.5°F (-18°C).

## LIQUID STARCH

UHT whole milk .....	280g
<b>SOSA</b> potato starch .....	8g

**Mix** together a small portion of the cold milk with the potato starch, and **set aside**.

**Heat** the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).

**Pour** part of the hot glucose milk over the milk-starch mixture. **Put** everything back in the cooking appliance and **bring** to a boil.

## INTENSE VANILLA & OPALYS 33% WHIPPED GANACHE

Liquid starch.....	275g
<b>NOROHY</b> Tahitensis vanilla bean paste .....	4g
<b>SOSA</b> gelatin powder 220 Bloom .....	3g
Water for the gelatin .....	15g
<b>OPALYS 33% CHOCOLATE</b> .....	205g
Heavy cream 36%.....	145g

**Mix** the hot liquid starch with the rehydrated gelatin and vanilla paste then gradually **combine** it with the chocolate.

Immediately **mix** using an immersion blender to make a perfect emulsion.

**Add** the cold heavy cream.

**Mix** again very briefly.

**Cover** the mixture's surface with plastic wrap, **store** in the refrigerator and **leave to set** for at least 12 hours.

**Whisk** until the texture is consistent enough to **use** in a piping bag or with a spatula.

## RUM & VANILLA GEL

<b>ABSOLU CRISTAL NEUTRAL GLAZE</b> .....	460g
Mature rum.....	185g
<b>NOROHY</b> Tahitensis vanilla bean paste .....	5g

**Blend** the Absolu Cristal with the rum and vanilla paste. **Set aside**.

## KNEADED BABA DOUGH

Bread flour.....	90g
Whole eggs .....	70g
Live yeast.....	12g
Fleur de sel.....	1.5g
Sugar.....	25g
European-style butter.....	55g

**Use** your hands to thoroughly mix together the flour, eggs, baking powder and fleur de sel.

**Knead**. Once the dough starts to come away from the edges, gradually **add** the sugar then the room-temperature butter.

Once the dough is very smooth, **stop** kneading.

**Leave it to rise** for 10 minutes.

Use a piping bag to **fill** the greased molds with dough.

**Leave it to rise** until it has doubled in volume and then **put it in the oven** at 320°F (160°C) for about 15 minutes.

## VANILLA WAFER BATTER

European-style butter.....	20g
All-purpose flour.....	45g
Confectioner's sugar.....	35g
Egg whites.....	45g
NOROHY Tahitensis vanilla bean paste.....	0.5g

**Sift** the dry ingredients together.

Use a spatula to **mix** half the egg whites with the dry ingredients and paste, then **add** the melted butter.

**Add** the remaining egg whites. **Smooth** together and **leave to cool** in the fridge.

(Take care not to **beat** this mixture.)

**Spread** the mixture into different shapes.

**Bake** at 390/410°F (200/210°C) for a few minutes, depending on the size of your shapes.

## RUM & VANILLA BABA SYRUP

SOSA gelatin powder 220 Bloom.....	10g
Water for the gelatin.....	50g
Water.....	685g
Sugar.....	135g
Rum.....	110g
NOROHY Tahitensis Vanilla Bean Paste.....	10g

**Rehydrate** the gelatin.

**Bring** the water, sugar and vanilla bean paste to a boil.

**Add** the gelatin in its water and the rum.

**Set aside.**

## STEEPED RAISINS

Rum & vanilla baba syrup.....	150g
Golden raisins.....	50g

**Bring** the syrup to a boil and leave the raisins to **steep** for at least 24 hours.

**Store** in the syrup.

## PREPARATION AND ASSEMBLY

**Make** the vanilla ice cream, whipped ganache and vanilla and rum gel. **Set aside.**

**Make** the baba dough and **arrange** 3-4g in each 3cm half-sphere mold. **Leave** the dough to **rise** for approx. 30 minutes at 79°F (26°C) then **bake** for approx. 15-20 minutes at 320°F (160°C).

**Set aside** in a dry place.

**Make** the vanilla wafer dough and use a spatula to **arrange** it into small comma shapes on a silicone mat.

**Bake** at 390°F (200°C) for a few minutes then, as soon as it is out of the oven, **put** it in a Yule log mold to give it a curved shape. **Set aside.**

**Make** the rum syrup and, while it is still hot, **steep** the babas in it for a few minutes, followed by the raisins. **Set aside.**

**Churn** the vanilla ice cream then **spread it** into flat-bottomed containers. **Store** in the freezer.

**Put** a baba in a glass. Use a spoon to help you **pick up** a few dabs of rum and vanilla gel and **arrange** them around the edges of the glass.

**Beat** the whipped ganache then **put** approx. 25g in the middle of your dessert.

**Put in place** a few steeped raisins. Use an ice cream scoop to **make** some scoops (see photo), and put two in each glass.

**Put in place** a wafer. **Serve.**



## ABOUT THE RECIPE

*This elegant variation on a rum baba marries ice cream with Tahitensis vanilla whipped ganache to create a tasty, super-cool experience!*

ESTRIADO CANNELÉ CAKES



MAKES 24 CAKES

## CANNELÉ MIX

UHT whole milk .....	835g
<b>NOROHY</b> Mexican vanilla bean .....	18g
Sugar .....	375g
Salt .....	4g
European-style butter.....	85g
Whole eggs .....	40g
Egg yolks.....	100g
All-purpose flour .....	210g
Dark rum .....	80g

**Heat** the milk and scraped vanilla beans and **leave it to infuse** for 20 minutes.

**Strain** and **rectify** the weight of the cream.

**Add** the sugar, salt and butter.

**Add** the eggs and egg yolks (the mixture should be no warmer than 140°F or 60°C).

**Add the rum.**

Gradually **combine** the mixture with the flour. **Blend** and **set aside** for 24 hours at 40°F (4°C).

## RUM & VANILLA SYRUP

Water.....	180g
<b>NOROHY</b> Mexican vanilla bean .....	3g
Sugar.....	235g
Dark rum .....	80g

**Heat** the water with the scraped vanilla bean and **leave to infuse** for 20 minutes. **Add** the sugar and rum.

**Set aside.**

## PREPARATION AND ASSEMBLY

This recipe is designed for cannelé molds with a height of 5cm and a diameter of 5.5cm

**Make** the cannelé mix and syrup.

**Grease** the cannelé molds and **pour** 70g of the mixture into each mold.

**Bake** for 10 minutes at 390°F (200°C), then for 15 minutes at 355°F (180°C). Finally, finish baking your cannelés at 330°F (165°C) for 40 minutes.

**Remove** from the molds as soon as you take them out of the oven.

Once they have cooled, **steep** them in the rum and vanilla syrup and leave them to **drain**.



## ABOUT THE RECIPE

*This nostalgic cake inspired by the traditional Bordeaux cannelé has a soft middle flavored with Mexican vanilla, but its outside is deliciously crispy and caramelized with rum and vanilla syrup.*



.....  
OROHENA



MAKES 12 DESSERTS

## TAHITIAN VANILLA PASTRY CREAM

Milk .....	<b>690g</b>
Whipping cream 35 %.....	<b>170g</b>
<b>NOROHY</b> Tahitian Vanilla Bean .....	<b>14g</b>
Sugar.....	<b>20g</b>
Cornstarch.....	<b>8g</b>
<b>BLOND ORELYS 35 %</b> .....	<b>35g</b>

**Infuse** the scraped vanilla in the chilled cream and milk for 12 hours.

**Bring it to a boil** and leave to infuse for 20 minutes in a covered pan.

**Strain.** **Mix** together the sugar and cornstarch and add it in gradually. **Bring to a boil.**

Once the mixture has reached 140°F (60°C), **pour** it over the ORELYS couverture and mix.

**Leave to set** in the refrigerator for 12 hours.

## TAHITIAN VANILLA EGG WHITES

NOROHY Tahitian Vanilla Bean .....	<b>4g</b>
Egg whites .....	<b>120g</b>
Sugar.....	<b>55g</b>
Cream of tartar <b>SOSA</b> .....	<b>1.5g</b>
Almond pure paste <b>SOSA</b> .....	<b>30g</b>

**Scrape** the vanilla into the egg whites and mix in a food processor so that the vanilla seeds are evenly distributed.

**Add** in the rest of the vanilla bean and leave to infuse for at least 12 hours.

**Beat** the egg whites at medium-speed and gradually **add** in the combined sugar and cream of tartar.

Use a spatula to gently **add** in the uncooked almond pure paste.

Use a plain round 20mm nozzle to pipe large (approx. 10g) droplets onto a slightly greased silicone mat. **Bake** at 355°F (180°C) for 1 minute.

**Store** in the refrigerator.

## CARAMEL & ALMOND SUGAR

<b>SOSA</b> Fondant glaze .....	<b>190g</b>
Glucose syrup.....	<b>130g</b>
<b>SOSA</b> Blanched silvered almonds .....	<b>85g</b>

**Cook** the fondant glaze and glucose to 340°F (170°C).

**Pour** onto a silicone baking sheet and leave to cool.

**Grind** into a fine powder.

**Store** in a dry place.

## PREPARATION AND ASSEMBLY

**Make** the pastry cream and Tahitian Vanilla Meringue.

**Sprinkle** the caramelized sugar onto a slightly greased silicone mat and **use** a 10cm cutter to **cut** it into 12 disks.

**Cut** 8cm circles out of the middle of the disks to make rings. **Toast** the almonds at 300°F (150°) for 20 minutes. **Set aside.**

**Add** the toasted almond pieces on the top of the rings and **bake** at 350°F (175°C) for 2 minutes.

**Pour** 70g of crème anglaise into the glasses.

**Place** a droplet of meringue onto the pastry cream.

**Place** a disk of caramelized sugar onto the edges of the glass and **finish off** by sprinkling the dessert with vanilla powder.



ORIWA





## OLIVE OIL CRÉMEUX

Milk UHT .....	180g
<b>OPALYS 33%</b> .....	250g
Olive oil .....	260g

**Heat** the milk and gradually **pour** it into the melted chocolate, stirring it with a spatula to form an emulsion. Immediately **mix** using an immersion blender to make a perfect emulsion.

**Add** the olive oil and **mix** again. **Leave to set** in the refrigerator.

## OLIVE OIL & LEMON SPONGE

<b>50% Almond Paste from Provence</b> .....	180g
Eggs .....	120g
<b>NOROHY Tahitian Vanilla Bean</b> .....	6g
All-purpose flour .....	13g
Cornstarch .....	13g
Fleur de sel .....	1g
Lemon zest .....	3g
Olive oil .....	70g

**Beat** together the almond paste, eggs and scraped vanilla until a ribbon forms.

**Sift** the flour and starch together and **add** in the fleur de sel. **Chop** the lemon zest and **mix** with the olive oil.

**Combine** the almond paste and lemon zest mixtures and **finish off** by incorporating the flour, starch and fleur de sel.

## LEMON CONFIT

Sugar .....	40g
Pectin NH .....	9g
Lemon purée .....	210g
Lemon juice .....	170g
Sugar .....	75g
<b>NOROHY Tahitian Vanilla Bean</b> .....	2g

**Mix** the smaller portion of sugar with the pectin.

**Heat** the lemon purée, the lemon juice, the larger portion of sugar and the vanilla. At 105°F (40°C), **add** the sugar and pectin mixture, then **bring** the mixture **to a boil**.

**Set aside.**

## VANILLA SHORTBREAD

European-style butter .....	150g
Salt .....	2g
Confectioner's sugar .....	110g
<b>SOSA Extra fine blanched almond flour</b> .....	40g
Eggs .....	65g
All-purpose flour .....	75g
All-purpose flour .....	210g
<b>NOROHY Tahitian Vanilla Bean</b> .....	6g

First **mix** the creamed butter, fine salt, confectioner's sugar, almond flour, scraped vanilla bean, eggs and the smaller portion of flour.

**Do not over beat** the mixture. Once you have obtained a homogeneous mixture, **add** the larger portion of flour.

## VANILLA EGG WASH

Egg yolks .....	220g
Whipping cream 35% .....	55g
<b>NOROHY Tahitian Vanilla Bean</b> .....	22g

**Combine** the egg the yolks, cream and vanilla.

## TURMERIC ABSOLU GLAZE

Absolu cristal neutral glaze .....	700g
Water .....	70g
<b>NOROHY Tahitian Vanilla Bean</b> .....	14g
Turmeric .....	2,8g

**Bring** the ABSOLU CRISTAL to a boil in the water.

While still liquid and at a 175°F (80°C), **use** it to spray.

## FROTHY VANILLA CREAM

<b>SOSA Gelatin powder - 220 Bloom</b> .....	3 g
Water for the gelatin .....	15g
Heavy cream 35% .....	60 g
<b>NOROHY Tahitian Vanilla Bean</b> .....	20g
Sugar .....	25g
Heavy cream 35% .....	290 g

**Hydrate** the gelatin in water.

**Bring** the smaller portion of cream to a boil with the vanilla. **Leave it to infuse** for 15 minutes.

**Strain, add** in the sugar and **heat**. **Add** the gelatin.

**Beat** the larger quantity of cream until frothy.

**Mix and heat** to 130°F (55°C).

## ABSOLU CRISTAL VANILLA SPRAY MIX

Absolu cristal neutral glaze.....	<b>700g</b>
Water.....	<b>71g</b>
<b>NOROHY</b> Tahitian Vanilla Bean .....	<b>21g</b>

Bring the ABSOLU CRISTAL to a boil in the water.

While still liquid and at 175°F (80°C), **use** it to spray.

## PREPARATION AND ASSEMBLY

**Make** the sweet pastry and spread it out between two sheets. **Freeze**.

**Cut** into strips and use them to line 6.5cm tartlet rings.

**Bake** at 295°F (145°C) for approx. 15 minutes.

**Pour** 15g of sponge into each tartlet, then **bake** for approx. 7 minutes at 330°F (165°C).

**Spread** the egg wash onto the tartlets' sides as soon as they are out of the oven, then **bake** them again for another 2 minutes at 330°F (165°C).

**Line** a 7cm half-sphere silicone mold with a very fine layer of turmeric ABSOLU GLAZE so bubbles form on the surface. **Freeze**.

**Make** the frothy vanilla cream and **pipe** 15g onto the turmeric ABSOLU GLAZE. **Freeze**.

Turn the half-spheres out and apply a layer of vanilla ABSOLU GLAZE heated to 175°F (80°C).

**Store** in the freezer.

**Pipe** 5g of lemon confit onto the sponge layers.

**Fill** the tart shells to the top with olive oil crèmeux and **smooth** their surface. **Add** the molded frothy vanilla cream.



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VANILLA AND BLACKCURRANT PAVLOVA



MAKES 24 DESSERTS

## SWISS MERINGUE

Egg whites.....330g  
Sugar .....670g

**Put** the egg whites and confectioner's sugar in a large bowl.

**Put** the bowl in a bain-marie and **keep whisking** until the mixture reaches 130-140°F (55-60°C). **Take** the mixture **off** the heat and **mix** it using an immersion blender.

## BLACKCURRANT COMPOTE

Blackcurrant purée.....600g  
Frozen blackcurrants .....400g

**Cook** the blackcurrant purée and blackcurrants on a low heat for a few minutes.

**Store** at 40°F (4°C).

## JELLIED CHANTILLY WITH VANILLA EXTRACT

Heavy cream 35 %.....900g  
Sugar .....54g  
Gelatin powder 220 Bloom **SOSA**.....3,6g  
Water for the gelatin .....18g  
**NOROHY** vanilla extract.....30g

**Heat** a small portion of the cream together with the sugar, then **mix** this with the rehydrated gelatin until it melts.

**Add** the remaining chilled cream, followed by the vanilla extract.

**Store** at 40°F (4°C) for at least 12 hours.

## ICE CREAM WITH VANILLA EXTRACT

Whole milk.....540g  
1% fat dry milk.....40g  
Heavy cream 35 %.....200g  
Egg yolks .....30g  
Sugar .....140g  
Invert sugar.....10g  
**SOSA** glucose powder DE33.....30g  
Combined stabilizer .....2g  
**NOROHY** vanilla extract.....13g

**Heat** the milk to 75°F (25°C), then **add** in the powdered milk and vanilla extract.

At 85°F (30°C), **add** the atomized glucose and sugars (but remember to set aside some of the sugar to mix with the stabilizer). Then **add** in the egg yolks and cream warmed to 95°F (35°C).

At 120°F (45°C), **complete** the mix by adding the remaining sugar combined with stabilizer.

**Pasteurize** at 185°F (85°C), mix and quickly **cool** to 40°F (4°C).

**Leave to sit** for at least 12 hours at 40°F (4°C).

**Mix** using an immersion blender and churn.

## VANILLA OPALYS COATING

Opalys 33 %.....250g  
Grape seed oil.....17g  
Cocoa butter .....23g  
**NOROHY** vanilla extract.....6g

**Melt** the ingredients together. **Set aside**.

## PREPARATION AND ASSEMBLY

**Make** the vanilla ice cream. **Leave to sit** for at least 12 hours.

**Make** the chantilly.

**Make** the Swiss meringue and **spread** approx. 200g between 2 sheets of baking paper using a rolling pin.

**Crumple up** the sheets, then **leave** them to dry in a hot cupboard for 24 hours.

**Make** the blackcurrant compote and **set it aside** until you are ready to serve.

**Churn** the vanilla ice cream and **use** a piping bag with a plain round 18mm nozzle to pipe it into rounds of approx. 30g. **Freeze**.

**Make** the vanilla Opalys coating, then **dip** in the vanilla ice cream rounds using a toothpick. **Set aside** until you are ready to serve.

**Break** the Swiss meringue into large pieces and **set aside**.

**Beat** the chantilly and **arrange** a small dab on each plate. **Stick** a vanilla ice cream round on each one.

**Add** a further 20g of chantilly. **Arrange** approx. 15g of blackcurrant compote in the middle.

**Repeat**. **Finish off** with a third sheet of Swiss meringue.

**Add** a light sprinkling of leftover vanilla powder.

PEAR & VANILLA  
SOUFFLÉ



## POACHED PEAR WITH VANILLA BEAN PASTE

Comice pear.....	630g
Mineral water.....	1300g
Brown sugar.....	190g
NOROHY vanilla bean paste.....	38g

**Peel** and dice the pears, immediately submerging them in water with a little lemon so that they don't brown.

**Bring** the water, brown sugar and vanilla bean paste to a **boil**.

**Add** the pears and **cook** on a very low heat with the lid on until you can slide a knife into them easily.

**Store** the pears in the refrigerator.

## VANILLA SOUFFLÉ BASE

European-style butter.....	82g
All-purpose flour.....	82g
Whole milk.....	820g
NOROHY vanilla bean paste.....	12g

**Use** the butter and flour to make a roux, then **set it aside**.

**Heat** the milk and vanilla bean paste, then gradually **add** in batches of the roux to make a béchamel sauce.

**Boil** for 2 minutes.

## VANILLA SOUFFLÉ

Vanilla soufflé base.....	1,000g
Egg yolks.....	240g
Egg whites.....	440g
Sugar.....	240g
SOSA Cream of tartar.....	4g

**Heat** the soufflé base in a saucepan to approx. 120°F (50°C) and **mix** it until it is very smooth. **Add** the egg yolks and **mix** them in well.

At the same time, **beat** the egg whites with the pre-mixed sugar and cream of tartar.

Gently **fold** together the two mixtures.

## PREPARATION AND ASSEMBLY

**Make** the poached pears and vanilla soufflé base.

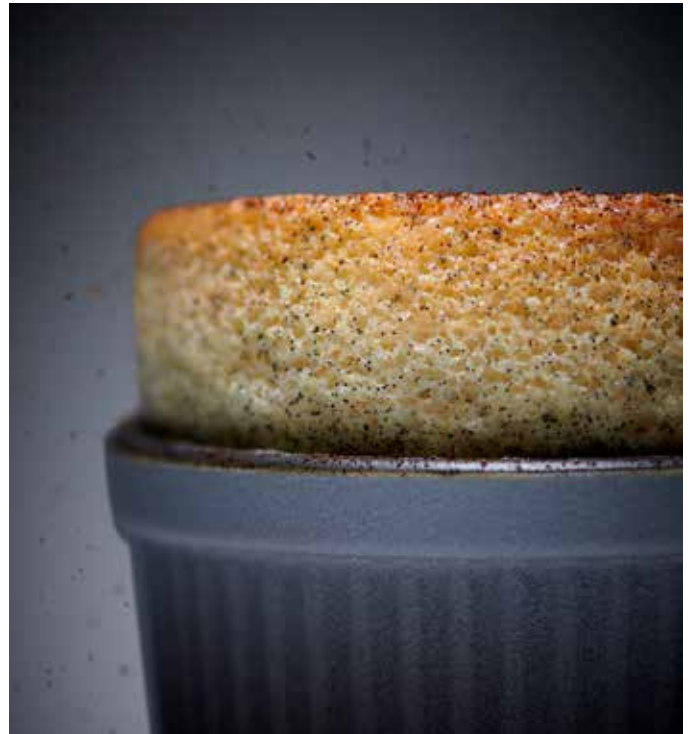
**Set aside**.

**Grease** the soufflé molds and **sprinkle** them with sugar.

**Place** 20g of finely diced poached pears in the base of the soufflé mold, then **fill** them to the top with soufflé mix.

**Bake** in a fan-assisted oven at 350°F (175°C) for 7 minutes.

**Serve** as soon as the soufflé is out of the oven.



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# DALMATIAN COUPELLE



## ICE CREAM WITH NOROHY VANILLA EXTRACT

Whole milk .....	1100g
<b>SOSA</b> 1% fat dry milk .....	62 g
Sugar .....	280g
<b>SOSA</b> Glucose powder DE 33 .....	120g
Heavy cream 35 % .....	400g
Procrema Bio 5 .....	5g
Natur Emul <b>SOSA</b> .....	3g
<b>NOROHY</b> vanilla extract .....	40g

**Take** approx. 10% of the sugar and **mix** it with the Procrema Bio 5 stabilizer and Natur Emul.

**Heat** the milk to 75°F (25°C), then **add** in the powdered milk and vanilla extract.

At 85°F (30°C), **add** the sugars. Once the mixture has reached 95°F (35°C), **add** the cream.

At 115°F (45°C), **add** in the sugar mixed with the stabilizer and the vanilla extract.

**Pasteurize** at 185°F (85°C), mix and quickly **cool** to 40°F (4°C).

**Leave to sit** for at least 12 hours at 40°F (4°C).

**Strain, mix** using an immersion blender and churn.

## CEREAL SHORTCRUST PASTRY

<b>SOSA</b> Blanched almond flour .....	130g
Crispy wheat flake cereal .....	130g
Oats .....	65g
Grenoble walnuts .....	25g
Pumpkin seeds .....	25 g
Hemp seeds .....	13g
Flax seeds .....	13g
European-style butter .....	250g
Pastry flour .....	100 g
Rye flour .....	100g
Brown sugar .....	160g
Plain yogurt .....	75g

In a food processor, roughly **mix** together the almond flour, crispy wheat flake cereal, oats, walnuts and seeds.

**Mix** all the ingredients together.

## VANILLA EXTRACT CHANTILLY

Heavy cream 35 % .....	1400g
Sugar .....	110g
<b>NOROHY</b> vanilla extract .....	30g

Beat together the chilled cream, vanilla extract and sugar. Store in the refrigerator.

## FIG COMPOTE

Fig .....	2400g
Sugar .....	190g
Olive oil .....	70g

Finely **dice** the figs. **Cook** half the figs with the sugar and olive oil.

**Set** this mixture **aside** and **add** in the rest of the figs.

## PREPARATION AND ASSEMBLY

Dill .....	40g
Absolu Cristal Neutral Glaze .....	80g
Fig .....	500g

**Prepare** the ice cream, shortcrust pastry, sliced figs, fig compote and chantilly.

**Roll out** the shortcrust pastry to a thickness of 2mm.

**Leave to cool**, then **cut out** disks with a diameter of 7cm.

**Place** these onto the back of an approx. 7.5cm-diameter silicone mold.

**Bake** at 300°F (150°C) for 12 minutes.

**Churn** the ice cream.

**Place** approx. 30g of compote in the shortcrust cups.

**Put** a scoop of ice cream on top. **Use** a piping bag with an 18mm nozzle to pipe out a large dab of chantilly cream.

Using an immersion blender, **mix** the Absolu Cristal with half its weight of fig compote.

**Finish off** by adding the fig Absolu droplets, some sprigs of dill and some thin fig slices.







# MANGO BLOSSOM



MAKES 24 CAKES

## VANILLA OPALYS NAMELAKA

Whole milk.....	275g
<b>NOROHY</b> Tahitensis vanilla bean paste.....	10g
Glucose.....	15g
Gelatin.....	7g
Water for the gelatin.....	35g
<b>OPALYS</b> 33% chocolate.....	510g
Heavy cream 36%.....	550g

**Heat** the milk, vanilla bean paste and glucose. **Add** the rehydrated gelatin. Slowly **combine** with the melted chocolate.

Immediately **mix** using an immersion blender to make a perfect emulsion.

**Add** the cold heavy cream. **Mix** with the immersion blender again.

**Leave to set** in the refrigerator, preferably overnight.

## JELLIED MANGO COULIS

<b>SOSA</b> gelatin powder 220 Bloom.....	12g
Water for the gelatin.....	60g
<b>ADAMANCE</b> 100% Kesar and Alphonso mango purée.....	490g
<b>ADAMANCE</b> 100% passion fruit purée.....	185g
Sugar.....	60g
Diced mango.....	185g

**Rehydrate** the gelatin. **Heat** a third of the purée and the gelatin to 120°F (50°C).

**Add** the sugar, followed by the rest of the purée and the diced mango. **Pour** it out and **leave it to set** in the refrigerator. **Freeze**.

## ALMOND SHORTBREAD CRUST

All-purpose flour.....	74g
Confectioner's sugar.....	28g
<b>SOSA</b> extra fine blanched almond flour.....	9g
Salt.....	0.2g
European-style butter.....	38g
Whole eggs.....	16g

**Combine** the dry ingredients with the cold, cubed butter. As soon as the mixture is completely even, **add** the cold eggs. As soon as you obtain an even dough, **stop** mixing.

**Store** in the refrigerator or **spread** out immediately.

**Bake** in the oven at 300°F (150°C) for approx. 20 minutes.

## PASSION FRUIT INSPIRATION CRISP

Almond Shortbread Crust.....	150g
Crispy wheat flake cereal.....	100g
<b>VALRHONA</b> Passion Fruit <b>INSPIRATION</b> .....	150g

Mix the baked shortbread crust into crumbs in a blender, then incorporate the crispy wheat flake cereal and melted fruit couverture.

**Tip:** you can use offcuts from shortcrust you've already made for other creations.

## ABSOLU CRISTAL NEUTRAL SPRAY MIX

<b>ABSOLU CRISTAL NEUTRAL GLAZE</b> .....	455g
Mineral water.....	46g
<b>NOROHY</b> Madagascar organic vanilla beans.....	3g

**Bring** the Absolu Cristal Neutral Glaze to a boil in water with the scraped vanilla bean. **Strain**.

Immediately **apply** using a spray gun at approx. 175°F (80°C).

## PREPARATION AND ASSEMBLY

**Make** the vanilla namelaka and **set it aside**.

**Make** the jellied mango coulis and immediately **pour out** 40g into 7cm semi-sphere molds. **Leave it to set** in the refrigerator, then **freeze it**. **Make** the Passion Fruit Inspiration crisp and **form** it into 6cm rounds (15g each). **Freeze**. **Prepare** some 7cm rings by lining them with some textured sheets and placing them on a silicone mat.

**Put in place** the crisp disks.

**Beat** the vanilla namelaka and immediately **arrange** 40g in each ring. Put in place the mango coulis dome, pressing down lightly so the whipped namelaka **rises up** around the edges. **Freeze**.

**Turn out** the desserts, **pull off** the textured sheet and use a spray gun to **apply** a thin layer of neutral Absolu Cristal glaze. **Make** some small disks using some Opalys chocolate and vanilla powder.

**Arrange** one decoration on each gateau.

## ABOUT THE RECIPE

*This combination of crunchy shortcrust crisp and creamy namelaka textures takes diners on an indulgent but refreshing journey through a world of tropical flavor.*

ISLA

STRAWBERRY, VANILLA & HIBISCUS PAVLOVA



## STRAWBERRY & HIBISCUS SORBET

<b>ADAMANCE</b> 100% Meeker raspberry purée .....	<b>180g</b>
<b>ADAMANCE</b> 100% Mara des Bois strawberry purée ..	<b>565g</b>
Sugar .....	<b>350g</b>
<b>SOSA</b> glucose powder DE33.....	<b>110g</b>
Prosorbet 5 Hot / Cold .....	<b>7.5g</b>
Mara des Bois strawberries .....	<b>755g</b>
Hibiscus flowers.....	<b>25g</b>

**Heat** the purées.

At 85°F (30°C), **add** the sugar and glucose powder.

At 115°F (45°C), **add** the stabilizers mixed with about 10% of the first portion of sugar.

**Pasteurize** at 185°F (85°C) for 2 minutes then quickly **cool** the mixture to 40°F (4°C).

**Mix** the syrup, strawberries and hibiscus by hand, then **blend them**.

**Leave** the mixture to sit for at least 4 hours.

**Mix** using an immersion blender and **churn** at between 15 and 20°F (-6°C to -10°C).

**Store** in the freezer at 0°F (-18°C).

## STRAWBERRY/HIBISCUS COMPOTE

Mara des Bois strawberries .....	<b>200g</b>
<b>ADAMANCE</b> 100% Mara des Bois strawberry purée.....	<b>40g</b>
<b>ADAMANCE</b> 100% Meeker raspberry purée.....	<b>20g</b>
Sugar.....	<b>40g</b>
Pectin NH.....	<b>2g</b>
Lemon juice .....	<b>5g</b>
Mara des Bois strawberries .....	<b>375g</b>
Hibiscus flowers.....	<b>10g</b>

**Heat** the smaller portion of fresh strawberries with the purées. **Add** the sugar and pectin mixture.

**Bring to a boil** then **add** the lemon juice.

**Cool down** quickly.

**Dice** the second portion of strawberries and **add** them to the compote and hibiscus. **Mix together**.

**Store** at 40°F (4°C).

## VANILLA-BASED LIQUID STARCH MIXTURE

UHT whole milk .....	<b>190g</b>
<b>NOROHY</b> Mexican Vanilla Bean .....	<b>10g</b>
Potato starch .....	<b>5g</b>

**Heat** the milk with the scratched vanilla and **leave to infuse** for 20 minutes. **Strain** and **rectify** the weight of the cream. **Mix** together a small portion of the cold milk with the potato starch, and **set aside**.

**Heat** the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).

**Pour** part of the hot glucose milk over the milk-starch mixture. **Put** everything back in the cooking appliance and **bring** to a boil.

## OPALYS 33% & VANILLA LIGHT CREAM

Vanilla-Based Liquid Starch Mixture .....	<b>195g</b>
<b>SOSA</b> gelatin powder 220 Bloom .....	<b>2.5g</b>
Water for the gelatin .....	<b>12.5g</b>
<b>VALRHONA OPALYS 33% CHOCOLATE</b> .....	<b>145g</b>
Heavy cream 36% .....	<b>350g</b>

**Mix** the hot liquid starch with the rehydrated gelatin then gradually **combine** it with the chocolate. Immediately **mix** using an immersion blender to make a perfect emulsion. **Add** the cold heavy cream.

**Mix** again very briefly.

**Cover** the mixture's surface with plastic wrap, **store** in the refrigerator and **leave to set** for at least 12 hours.

**Whisk** until the texture is consistent enough to **use** in a piping bag or with a spatula.

## SWISS MERINGUE

Egg whites .....	<b>165g</b>
Sugar .....	<b>330g</b>
<b>NOROHY</b> Mexican Vanilla Bean .....	<b>5g</b>
Hibiscus flowers.....	<b>As needed</b>

**Put** the egg whites and sugar in a mixing bowl with the scraped vanilla.

**Put** these in a bain-marie and **stir** occasionally until the temperature reaches 130-140°F (55-50°C). **Take** the meringue off the heat and **beat** it using a mixer. **Use** immediately.

**Blend** the hibiscus and **set it aside**.



## MOIST VANILLA SPONGE

<b>SOSA</b> extra fine blanched almond flour.....	<b>100g</b>
Cornstarch.....	<b>15g</b>
Sugar.....	<b>115g</b>
<b>SOSA</b> baking powder.....	<b>1.5g</b>
<b>NOROHY</b> Mexican Vanilla Bean.....	<b>9g</b>
Heavy cream 36%.....	<b>100g</b>
Whole eggs.....	<b>105g</b>

**Mix** the almond flour, cornstarch, sugar, baking powder and vanilla beans. **Add** the cream and the eggs, **stir** well and **set** aside.

## PREPARATION AND ASSEMBLY

**Make** the sorbet, compote and light cream.

**Make** the meringue. Using the smooth side of a mini log nozzle, **pipe** some lines of meringue onto some lightly greased 6cm semi-sphere molds **so that they overlap**.

Make sure you **leave** a gap in the center of the molds. **Sprinkle** on some hibiscus powder. **Bake** the meringues at 150°F (65°C) for 90 minutes.

**Store** in a dry place.

**Make** the vanilla sponge and **pour** it into a half frame on a silicone mat. **Bake** at 345°F (175°C) for 10 minutes.

**Cut** into 5cm circles.

**Beat** the light vanilla cream.

**Arrange** 10g in the bottom of a dish. **Put in place** the vanilla sponge.

**Add** 20g of strawberry compote. Use an 8mm plain round nozzle to **arrange** 15g of light vanilla cream.

**Place** a scoop of strawberry and hibiscus sorbet in the center of the dessert.

**Cover** the sorbet with 5g of strawberry sorbet.

**Place** the meringue in the middle of the dessert, pressing it down gently into the cream.

**Finish off** with 3 strawberry quarters and 3 sprigs of mélissa cress.



## ABOUT THE RECIPE

*In this fresh look at pavlova, we have created a sophisticated plated dessert that combines the mellow sweetness of rare Mexican vanilla with the fresh flavor of hibiscus and tangy berries.*





# OPALE DE ROSE



MAKES 24 PIECES

## OPALYS & ROSE WATER WHIPPED GANACHE

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

**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

<b>SOSA</b> gelatin powder 220 bloom .....	5g
<b>ADAMANCE</b> blood orange purée.....	120g
Sugar.....	50g
<b>SOSA</b> glucose powder DE33 .....	40g
<b>ADAMANCE</b> blood orange purée.....	190g

**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

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

**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

<b>ADAMANCE</b> blood orange puree.....	70g
<b>SOSA</b> Albuwhip dried egg whites .....	7g
Mineral water .....	20g
Sugar.....	65g

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

<b>ADAMANCE</b> blood orange puree.....	65g
Whipping cream.....	100g

**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

<b>SOSA</b> gelatin powder 220 bloom .....	<b>10g</b>
Tara gum .....	<b>4.3g</b>
<b>ADAMANCE</b> blood orange puree .....	<b>170g</b>
<b>ADAMANCE</b> blood orange puree .....	<b>300g</b>
<b>NOROHY</b> rose water .....	<b>45g</b>
Blood orange Italian meringue .....	<b>160g</b>
Blood orange whipped cream .....	<b>160g</b>

**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 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

<b>NOROHY</b> Rose water .....	<b>25g</b>
Absolu Cristal glaze .....	<b>480g</b>

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

**Use** immediately.

## PREPARATION AND ASSEMBLY

### 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.





ROSA



## ROSE WATER SORBET

Mineral water .....	130g
<b>NOROHY</b> rose water .....	35g
<b>SOSA</b> hot inulin .....	25g
Sugar .....	30g
<b>SOSA</b> glucose powder DE33 .....	20g
<b>SOSA</b> dextrose .....	10g
<b>SOSA</b> guar gum .....	0.5g
<b>SOSA</b> carob bean gum .....	0.5g
Pink grapefruit zest.....	5g

**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.....	50g
Sugar.....	20g
<b>SOSA</b> gelatin powder 220 bloom .....	1g
Water.....	5g
Mascarpone .....	25g
Whipping cream.....	145g
<b>NOROHY</b> rose water .....	10g

**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 .....	110g
Sugar.....	35g
Pink grapefruit purée.....	10g
Sugar.....	15g
<b>SOSA</b> pectin NH.....	3g
Lemon juice .....	10g
<b>NOROHY</b> rose water .....	10g

**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 .....	115g
Sugar.....	231g
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

<b>SOSA</b> fondant.....	35g
Glucose DE35/40 .....	35g
<b>SOSA</b> rose petals.....	1g
Sugar.....	35g

**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.

## PREPARATION AND ASSEMBLY

Pink grapefruit .....	300g
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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.

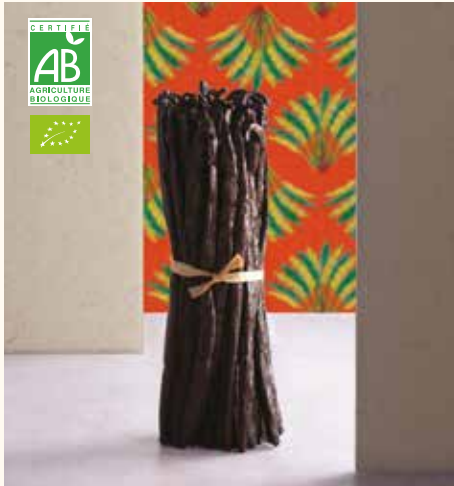
**Top** with the meringue and opaline flower.

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



# THE NOROHY RANGE

## VANILLA BEANS: 3 ORIGINS



### MADAGASCAR

REGIONS OF MAROANTSETRA/MANANARA

#### PACKAGING

#### CODE

##### 16 - 23 cm

125g vacuum-packed bag	31356
250g vacuum-packed bag	26521
2.5kg vacuum-packed bag	50038

#### CHARACTERISTICS

Organic black non-split vanilla beans - Vanilla Planifolia

Origin: Madagascar - Product made using organic farming techniques.

Main aromatic notes: vanilla-flavored sugar, camphor, rum & raisin

Moisture content: 32 - 38 % - Vanillin Content  $\geq$  1,5 %



### TAHITI

TAHAA ISLAND

#### PACKAGING

#### CODE

##### 14 - 17 cm

125g vacuum-packed bag	31972
250g vacuum-packed bag	31974

##### 18 - 20 cm

125g vacuum-packed bag	31973
250g vacuum-packed bag	31975

#### CHARACTERISTICS

Tahiti vanilla beans. Vanilla x Tahitensis

Origin: Tahaa Island, Main aromatic notes: aniseed, floral

Moisture content: 45 - 60 %



### MEXIQUE

MEXICO PAPANTLA/VERACRUZ REGION

#### PACKAGING

#### CODE

##### 16 - 23 cm

125g vacuum-packed bag	25721
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#### CHARACTERISTICS

Black non-split vanilla beans.

Vanilla Planifolia - Origin: Mexico

Main aromatic notes: woody, cocoa, prune.

# OUR PRODUCTS DERIVED FROM VANILLA



## ORGANIC VANILLA BEAN PASTE

MADAGASCAR

500g tub - 34283  
5kg bucket - 48768



## VANILLA BEAN PASTE

PAPUA-NEW-GUINEA

500g tub - 25705  
4.5kg bucket - 25716



## FINELY GROUND ORGANIC BOURBON

MADAGASCAR

500g bag - 29626  
15kg bag - 25637



## ORGANIC COFFEE BEAN PASTE

ETHIOPIA

500g tub - 41822



# TADOKA

the perfect amount of vanilla in one easy step with woody, floral notes and hints of aniseed

MADAGASCAR  
PAPUA-NEW-GUINEA

250g bag - 41835

- 1 IDEAL GRATED**  
For decoration, on a pastry plate or even as a drink.
- 2 READY TO MELT**  
For flavouring and basting your meat, fish... while cooking.
- 3 EASY TO DOSE**  
For flavouring your pastry preparations.



## ORGANIC BOURBON VANILLA EXTRACT

MADAGASCAR

1kg bottle - 33424  
6kg barrel - 49899



## ORANGE BLOSSOM WATER

TUNISIA CAP BON

750g bottle = 750ml - 41837

NEW



## ORGANIC ROSE WATER

BULGARIA KAZANLAK

750g bottle = 750ml - 44548

# NOROHY



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