

NOROHY
• VANILLE AUDACIEUSE & ENGAGÉE •

FALL FLAVORS



SERVES 24

66% HAZELNUT PRALINÉ MILK ICE CREAM

Whole milk.....	1400 g
SOSA milk powder 1% fat	50 g
Sugar.....	130 g
SOSA glucose powder DE33	120 g
66% NUTTY HAZELNUT PRALINÉ.....	350 g
SOSA organic Procrema 5	3 g
SOSA Natur Emul.....	3 g
Citrus zest.....	As needed

Heat the whole milk.

When it reaches 80°F (25°C), **add** the milk powder.

When it reaches 85°F (30°C), **add** the sugars (sugar, atomized glucose). At 105°F (40°C), gradually **add** the praliné. **Mix** with an immersion blender as soon as possible to perfect the emulsion. At 115°F (45°C), **incorporate** all the remaining ingredients: the stabilizer mixed with the emulsifier and around 10% of the sugar.

Add citrus zest. **Pasteurize** at 185°F (85°C) for 2 min, then **cool** rapidly to 40°F (4°C).

Leave the mix to sit for at least 12 hours.

Mix and **churn** between 14°F and 20°F (-6°C and -10°C).

Store in freezer at 0°F (-18°C).

OPALYS & VANILLA WHIPPED GANACHE

Mineral water	410 g
SOSA potato starch	20 g
SOSA gelatin powder 220 Bloom.....	4 g
Water for the gelatin	20 g
VALRHONA OPALYS 33% CHOCOLATE	340 g
NOROHY Madagascar vanilla bean paste.....	10 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 and vanilla paste. **Mix** as soon as possible with an immersion blender to perfect the emulsion.

Leave to set for 12 hours in the fridge.

KUMQUAT CONFIT

Sugar.....	70 g
SOSA Glucose powder DE33.....	70 g
SOSA Pectin NH.....	7 g
Kumquat purée.....	420 g

Mix the sugar, glucose powder and pectin NH, then **sprinkle** into the kumquat purée.

Blend until smooth, then **heat** to 185°F (85°C), stirring constantly.

Pour into a mold immediately.

VANILLA OPALINE

SOSA Fondant.....	160 g
Glucose DE35/40	160 g
Sugar.....	160 g
NOROHY Madagascar vanilla bean paste.....	16 g

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

Add the vanilla paste and **spread out** on a silicone mat to cool.

Once cooled, **blend** the mixture in a food processor.

SOFT HAZELNUT SPONGE

Raw hazelnut flour	190 g
Sugar.....	65 g
Hazelnut oil.....	70 g
Eggs	230 g
Egg whites	200 g
Sugar.....	55 g

Beat the hazelnut flour with the larger amount of sugar, oil, and eggs until a ribbon forms.

Meanwhile, **whisk** the egg whites with the second amount of sugar.

Gently stir to combine.

Pour the sponge batter into a half-frame on a silicone mat.

ASSEMBLY AND FINISHING

Kumquat	120 g
---------------	-------

The day before serving:

Make the hazelnut ice cream mix and **leave** to sit for 24 hours at 40°F (4°C).

Make the Opalys & vanille ganache and **leave** to set for at least 12 hours in the refrigerator.

Make the kumquat confit and **leave** to stiffen in the refrigerator.

Make the Opaline powder and **store** in an airtight box, away from moisture.

On the day of serving:

Make the hazelnut sponge, pour 800g of batter into a half-frame on a baking sheet with a silicon mat.

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



Once cooled, **cut** into 6cm circles.

Churn the ice cream mix, then use a piping bag without a nozzle to fill half-sphere molds [Ref: 1489 - H49], smooth, then freeze.

Finish the vanilla Opaline: on a greased silicone mat, sift the powder into a very fine irregular circle shape, about 5/6cm in diameter, and bake at 355°F (180°C) for 2 minutes.

Remove and **leave to dry** in the oven.

Just before serving:

Wash the kumquats, **cut into** thin slices and set aside.

Beat the ganache in a stand mixer with a whisk attachment, then fill a piping bag with a 20mm plain nozzle.

Plating:

Using a piping bag without a nozzle, **spiral** 10g kumquat confit onto the plate, **place** the hazelnut sponge disk on top and press down lightly to create a confit edge around the disk.

Then **arrange** the half-sphere of hazelnut ice cream on the center of the sponge.

Place a dome of whipped ganache top of the ice cream. Using a warm spoon, **make** a small hollow in the center of the dome and fill it with 10g kumquat confit.

Place a few slices of kumquat on the whipped ganache dome.

Finish by carefully placing the vanilla opaline on the dome, pressing down gently to ensure it stays in place.



AN ORIGINAL L'ÉCOLE VALRHONA RECIPE