

NOROHY

• BOLD, PURE VANILLA •

COFFEE BLOSSOM



FOR 5 DESSERTS

COCOA SPONGE

Raw cane sugar	320 g
Egg yolks	369 g
Unsalted butter	98 g
All-purpose flour	172 g
Cocoa powder	74 g
Egg whites	369 g
Raw cane sugar	98 g

Combine the raw cane sugar (1) and egg yolks until they have blanched. Add the warm melted butter. Beat the egg whites with the raw cane sugar (2) and then add them in. Let the mixture lose some of its air bubbles as you add in the sifted dry ingredients. Put 1.2kg into each frame and bake for 10 minutes at 340°F (170°C).

COFFEE & HAZELNUT CRISP

BASIC STREUSEL MIX

Unsalted butter	237 g
Raw cane sugar	237 g
Hazelnut flour	289 g
All-purpose flour	237 g

Mix all the ingredients with the cold cubed butter. Stop mixing as soon as a dough forms. Push the streusel through a coarse-mesh sieve to break it into pieces. Bake at 330°F (165°C) for approx. 20 minutes.

CRUNCH MIX

Hazelnut streusel	448 g
Similarly sized roasted hazelnuts	95 g
Hazelnut praliné	165 g
Hazelnut paste	70 g
Unsalted butter	60 g
NOROHY coffee bean paste	65 g
VALRHONA Jivara 40% chocolate	117 g

Pour all the ingredients into the bowl of a stand mixer, and add the streusel while it is still warm. Mix thoroughly. Roll the mixture to a depth of 4mm between 2 sheets. Freeze, then cut the crisp to the same size as the sponge.

COFFEE STEEPING SYRUP

Soak the sponge pieces in lukewarm Arabica coffee.

COFFEE MASCARPONE CREAM

Whipping cream	400 g
NOROHY Madagascan vanilla beans	2
Egg yolks	100 g
Sugar	60 g
Bloomed gelatin (hydrated in 6 times its weight in water)	30 g
NOROHY coffee bean paste	30 g
Mascarpone	250 g

Scrape the vanilla beans and infuse them in the hot cream for 15 minutes. Strain to remove the vanilla pieces, then reheat. Blanch the egg yolks and sugar. Pour the hot cream into the blanched mixture and combine the two. Cook like you would a custard at 180°F (82°C). Add the bloomed gelatin, followed by the coffee paste. Mix and pour into the mascarpone. Blend, then strain one last time. Chill in the refrigerator for at least 12 hours.

COFFEE-FLAVORED HAZELNUT PRALINÉ

Raw whole hazelnuts	300 g
Sugar	210 g
NOROHY coffee bean paste	30 g

Roast the hazelnuts at 300°F (150°C) for 20 minutes. At the same time, make a dry caramel with the sugar. Pour the caramel onto the hazelnuts and let it cool completely. Blend the praliné, taking care not to let its temperature rise above 120°F (50°C) so that it doesn't separate. Add the coffee paste and set aside the praliné.

COFFEE CRÈME SUBLIME

Whole milk	60 g
Sugar	60 g
Bloomed gelatin	51 g
Crème Sublime	650 g
Whipping cream	80 g
NOROHY Coffee bean paste	75 g

Heat the milk and sugar. Add the bloomed gelatin. Pour the cold liquid creams into the mixture, blending them all the while until perfectly combined. Add the coffee paste, blend again and strain. Refrigerate for 12 hours.

COFFEE NEUTRAL GLAZE

Absolu Cristal glaze	200 g
Water	20 g
NOROHY coffee bean paste	20 g

Heat the glaze and water and add the coffee paste. Strain the mixture and spray it onto the frozen gâteaux.



CHOCOLATE DECORATIONS

VALRHONA Jivara 40% chocolate As needed

Temper the milk chocolate. Spread out a small quantity between 2 guitar sheets using a rolling pin. Wait for the chocolate to start to set, then cut it into elongated «S» shapes. Leave to set completely.

CARAMELIZED COFFEE POWDER

30°BRIX SYRUP

Water..... 125 g
Sugar..... 168 g

Bring the water and sugar to a boil.

30°Brix syrup..... 100 g
Coffee beans..... 175 g

Bring the syrup to a boil. Add the coffee beans. Take the pan off the heat and stir until the beans are completely coated with syrup. Let the syrup caramelize. Pour the beans out onto a non-stick mat. Blend into a powder. Store in a dry hot cupboard.

ASSEMBLY

The biscuits and crunchy biscuits are detailed with a cookie cutter, then the creams and compotes are poached on top, then smoothed to give a clear, pure shape, like an oblong pebble.

To finish, the bases of these entremets are dipped in the whipped cream. This reverses the classic process, as the mousse/cream is added last and the finished cake is obtained without having to go through the freezing and unmoulding stage.

Place the steeped cocoa sponge on top of the crisp. Use a plain round nozzle to pipe the coffee mascarpone cream onto the edges of the sponge only. Pipe the coffee praliné into the center. Top with coffee mascarpone cream. Smooth into an oblong shape. Freeze, then beat the coffee Crème Sublime on a low speed. Hold the desserts upside-down to dip the frozen desserts in the cream. Use a heated melon baller to make a hollow in the cream. Freeze again. Spray with hot coffee glaze. Fill the hollow with praliné. Decorate using the chocolate decoration sprinkled with caramelized coffee powder.

