

NOROHY 
• BOLD, PURE VANILLA •

BITTER ORANGE BLOSSOM



FOR 5 DESSERTS

ALMOND & ORANGE CRISP

ALMOND CRUMBLE

Almond flour.....	256 g
Rice flour	324 g
Raw cane sugar	188 g
Fine salt	4 g
Coconut oil.....	208 g
Water	64 g

Mix the ingredients together, adding the water last. **Push** the resulting dough through a large-mesh sieve, then bake the pieces for 20 minutes at 285°F (140°C).

CRUNCH MIX

Almond Crumble	408 g
TADOKA NOROHY	1 dose
Coconut oil.....	30 g
Almond purée	108 g
Cubed orange confit	60 g

Place the ingredients in the bowl of the mixer and **add** the almond crumble while it is still slightly warm. **Chop** the cubed orange confit a little more. **Mix and roll out** the crisp between 2 sheets to a depth of 4mm. **Freeze**, then **cut** into shape.

ALMOND SPONGE

Almond flour.....	248 g
Rice flour.....	186 g
Egg whites (1).....	266 g
Powdered egg white.....	28 g
Coconut sugar (1).....	202 g
Egg whites (2)	202 g
Egg yolks.....	202 g
Almond purée	94 g
Coconut Sugar (2).....	124 g

Mix the egg whites (2), egg yolks, almond purée and coconut sugar (2). At the same time, **beat** the egg whites (1) with the powdered egg white while gradually adding the coconut sugar (2).

Add the beaten egg whites to the previous mixture. Then **add** the almond flour and sifted rice flour.

Finish mixing the sponge, put 1.5kg into each baking pan and **bake** at 340°F (170°C) for 12/15 minutes in a fan-assisted oven.

ORANGE BLOSSOM STEEPING SYRUP

Water.....	100 g
Sugar.....	15 g
NOROHY Orange Blossom	10 g
Zest of 1 orange	1
NOROHY Madagascan vanilla bean.....	1

Heat the water and sugar.

Add remaining ingredients. Then gently **steep** the

sponge in it.

ORANGE BLOSSOM LIGHT CREAM

Whole milk.....	380 g
Egg yolks.....	87 g
Sugar.....	87 g
Powdered cream	33 g
Unsalted butter	27 g
NOROHY Vanilla bean	1
NOROHY Orange blossom	20 g
Whipped cream	380 g

Infuse the split and scraped vanilla in the hot milk for 15 minutes. **Strain** it to get rid of the vanilla pieces.

Blanch the egg yolks and sugar.

Add the powdered cream.

Cook the pastry cream.

Add the cubed butter and orange blossom.

Cool the cream.

After it has cooled, **add** the whipped cream to make the light cream mixture.

ORANGE COMPOTE

Organic orange segments.....	475 g
ADAMANCE Orange juice	210 g
ADAMANCE Mandarin purée.....	425 g
ADAMANCE Yuzu purée.....	85 g
Raw cane sugar	63 g
Pectin NH.....	15 g
Corn starch	10 g
NOROHY Madagascan vanilla beans	2
Cinnamon sticks	2
Zest of 2oranges	2
NOROHY Orange blossom	20 g

Place the orange segments in an ovenproof dish.

Heat the juices and purées along with the vanilla, and **add** the raw cane sugar combined with the pectin NH.

Then **add** the corn starch diluted in a little cold water and bring to a boil. **Pour** the mixture onto the segments.

Add the cinnamon sticks and zest the oranges.

Mix them in. **Cover** with aluminum foil and bake for 16 minutes at 320°F (160°C).

Remove the foil and cinnamon sticks as soon as they are cooked. **Leave to cool**.

Blend slightly with the orange blossom to smooth the confit, but **keep** a few pieces of orange.



VANILLA & ORANGE CRÈME SUBLIME

Whole milk.....	60 g
Sugar.....	60 g
NOROHY Vanilla bean	1
Bloomed gelatin	51 g
Bloomed gelatin	650 g
Crème Sublime.....	80 g
NOROHY Orange blossom	20 g
Zest of 1 orange	1

Heat the milk, sugar, and **split** and scraped vanilla bean. **Add** the bloomed gelatin. **Pour** the cold liquid creams into the mixture, blending them all the while until perfectly combined. **Add** the orange blossom. **Strain** to remove the vanilla pieces. **Add** the orange zest. **Refrigerate** for 12 hours.

WHITE VELVET SPRAY

VALRHONA Opalys white chocolate	150 g
Extra Blanc cocoa butter	100 g

Melt together the white chocolate and cocoa butter.

WHITE CHOCOLATE DECORATIONS

VALRHONA Opalys white chocolate As needed
Melt and temper the white chocolate. **Use** a piping bag to pipe the decorations onto the upside-down mini half-spheres. Once they have set, gently **remove** the decorations from their mold.

ASSEMBLY

The biscuits and croustillants 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 sponge on top of the crisp. **Use** a plain round nozzle to pipe the light cream onto the far edges of the sponge. **Fill** the center with the orange compote. **Cover** this with light cream and smooth it into an oblong shape. **Freeze**.

Then hold the desserts upside-down to dip them in the slightly whipped Crème Sublime.

Use a slightly warmed melon baller to make a hollow.

Place the white chocolate decorations on top of the cream. **Freeze** again.

Spray on the white velvet spray.

Pipe some orange confit into the middles of the little flowers.

