

# NOROHY

• BOLD, PURE VANILLA •

## VANILLA BLOSSOM



## FOR 5 DESSERTS

### ALMOND & VANILLA PRALINÉ

Sugar.....	400 g
Raw whole almonds .....	600 g
Used vanilla beans .....	2
Fleur de sel .....	4 g

**Roast** the almonds at 300°F (150°C) for 20 minutes. While the almonds are roasting, **make** a dry caramel with the sugar and, once it has cooked, add the used powdered vanilla beans.

**Turn out** the caramel onto a baking pan. When the almonds and caramel are cold, **blend** them in a stand mixer in several stages so that you don't overheat the praliné.

**Don't forget to separate** the almonds so that your praliné has a grainy texture.

**Add** the fleur de sel once you have finished mixing.

**Set aside.**

### ALMOND & VANILLA CRISP

Almond praliné.....	600 g
<b>JIVARA 40% VARLHONA CHOCOLATE</b> .....	180 g
Éclats d'or.....	112 g
<b>TADOKA NOROHY</b> .....	1

**Melt** the milk chocolate and add the praliné. Then **add** the crispy wheat flake cereal.

**Roll out** the mixture to a depth of 4mm between 2 guitar sheets, then freeze it. **Cut it** into your chosen shape.

### ALMOND & VANILLA SPONGE

Eggs .....	564 g
Trimoline.....	167 g
Sugar.....	279 g
Almond flour.....	167 g
All-purpose flour .....	306 g
Baking powder.....	17 g
<b>TADOKA NOROHY</b> .....	2
Whipping cream.....	274 g
Melted butter .....	226 g

**Whisk** together the eggs, invert sugar and sugar. **Sift on** the dry ingredients and fold them in with a spatula. Then **add** the warm melted butter along with the TADOKA pieces and chilled whipping cream. **Put** 2kg of sponge in each frame. Bake at 330°F (165°C) for 12 minutes. **Leave to cool** and **cut into** your chosen shape using a cookie cutter.

### APPLE & PEACH COMPOTE

White peach purée.....	200 g
Apple purée .....	200 g
Yuzu purée .....	35 g
Cubed Golden apple .....	777 g

Raw cane sugar .....	50 g
Raw cane sugar .....	20 g
Pectin NH.....	8 g
Bloomed gelatin .....	70 g
<b>TADOKA NOROHY</b> .....	1

**Wash and peel** the apples. **Cut** them into small cubes and **mix** them with the yuzu juice to prevent them from browning.

**Cook** the apples with first portion of raw cane sugar and the TADOKA until they have your preferred texture.

**Add** the peach purée and apple purée, as well as the second portion of raw cane sugar combined with the pectin NH.

**Cook** until it comes to a boil.

As the mixture finishes cooking, **add** the cubed bloomed gelatin.

**Cover it** with plastic wrap and leave to cool.

### ALMOND & VANILLA CRÈME SUBLIME

70% almond paste.....	90 g
Whole milk.....	140 g
Sugar.....	70 g
<b>TADOKA NOROHY</b> .....	2
Bloomed gelatin .....	76 g
Crème Sublime.....	1000 g
Whipping cream .....	120 g

**Heat** the milk, sugar, and TADOKA. **Pour** them onto the cubed almond paste. **Blend.**

**Add** the bloomed gelatin.

**Pour** the cold liquid creams into the mixture, blending them all the while until perfectly combined.

**Strain to** remove the vanilla pieces.

**Refrigerate** for 12 hours.

### NEUTRAL GLAZE

<b>VALRHONA ABSOLU CRISTAL</b> .....	500 g
Water.....	50 g
<b>TADOKA NOROHY</b> .....	1

**Heat** the glaze with the water and TADOKA.

**Strain.**

**Spray** the glaze onto the cakes while it is still hot.



## CHOCOLATE DECORATIONS

**VALRHONA OPALYS 33% CHOCOLATE** ..... As needed

**Temper** the white 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.

## ASSEMBLY

**Arrange** the piece of sponge on top of the praliné crisp.

**Pipe** the apple and peach compote onto the sponge to form a large dome.

**Smooth** into an oblong shape using a spatula.

**Freeze.**

Gently **beat** the almond and vanilla Crème Sublime, then **hold** the frozen cakes upside-down to dip them in.

**Pull** each cake directly upwards from the cream to give it a pointed tip.

**Freeze** again. **Spray** with hot glaze.

**Decorate** using the chocolate decorations sprinkled with powdered vanilla. **Add** a touch of gold leaf.

