

NOROHY

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

COFFEE PECAN CUPCAKE



CALCULATED FOR 23 COFFEE PECAN CUPCAKES

LIQUID STARCH COFFEE EXTRACT

Whole milk.....	345g
NOROHY liquid coffee extract.....	105g
Potato starch	15g

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

Heat the remaining milk with the coffee extract to between 185°C and 195°F (85°C and 90°C).

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

Put everything back in the pan and **bring to a boil**.

WHIPPED GANACHE INTENSE OPALYS 33% COFFEE EXTRACT

Liquid starch Coffee extract.....	415g
Powdered gelatin 220 Bloom.....	5g
Water for the gelatin.....	25g
VALRHONA Opalys 33% chocolate	307g
Whipping cream.....	249g

Weigh out the amount of hot liquid starch required for the recipe and **add** the rehydrated gelatin.

Emulsion using a spatula, gradually combining with the partially melted chocolate.

Blend as soon as possible until you have a perfect emulsion.

Add the chilled cream. **Blend** again.

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

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

COFFEE EXTRACT SOAK

Mineral water.....	125g
NOROHY Organic liquid coffee extract.....	25g

Blend the two ingredients together.

ESSENTIAL PECAN STREUSEL

Raw cane sugar	50g
SOSA Pecan nut flour	50g
Fine salt.....	1g
All-purpose flour	50g
European-style butter	50g

Using the paddle attachment in a mixer, **mix** the cold cubed butter with the other ingredients until they have crumbly, grainy texture.

Bake in a fan-assisted oven at 340°F (150°C) for approx. 20 minutes.



50% PECAN PRALINÉ STREUSEL CRISP

Essential Pecan Streusel.....	145g
SOSA raw pecans.....	50g
Cocoa butter	10g
VALRHONA 50% Nutty Pecan Praliné.....	40g

Bake the streusel and **leave** to cool, then **weigh it** and **break it up** slightly. **Roast** the pecans at 285°F (140°C) for approx. 30 minutes, then **break** them up slightly too.

Melt cocoa butter and praliné together at 115°F (45°C).

Mix with the streusel and pecans, **use** immediately. **Keep** refrigerated.

INTENSE CRÉMEUX 50% NUTTY PECAN PRALINÉ COFFEE EXTRACT

Whole milk.....	150g
Liquid coffee extract.....	40g
Powdered gelatin 220 Bloom.....	4g
Water for the gelatin.....	20g
50% Nutty Pecan Praliné.....	250g
Cocoa butter	40g

Heat the milk with the coffee extract to 140/160°F (60/70°C), then **add** the rehydrated gelatin.
Pour a small amount over the praliné and cocoa butter.
Emulsify with a spatula, gradually pouring in the rest of the stabilized milk.
Mix together immediately **mix** using an immersion blender to create a perfect emulsion.
 Ideally, **leave to set** in the refrigerator for 12 hours at 40°F (4°C).

MOIST SPONGE WITH PECANS

SOSA Pecan nut flour	115g
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Egg whites.....	180g
Sugar.....	85g
Eggs.....	150g
Water	95g
Fine salt.....	2g
All-purpose flour	130g

Roast the nut flour at 300°F (150°C) for approx. 15 minutes. **Leave to cool**.
Beat the egg whites with all of the sugar.
Combine nut flour, eggs, water and salt.
Add the flour and **stir** again.
 Gently **fold in** the egg whites using a spatula.
Use immediately.

ABSOLU CRISTAL NEUTRAL SPRAY GLAZE 5%

Absolu Cristal Neutral glaze.....	475g
Mineral water.....	25g

Add water to the Absolu Cristal neutral glaze and **bring to a boil**.
 Immediately **apply** using a spray gun at approx. 175°F (80°C).

ASSEMBLY

Instant coffee powder	As needed
Chocolat Jivara 40% VALRHONA.....	As needed

Make the whipped ganache and the crèmeux, then leave them to set in the refrigerator.
Prepare coffee soak and set aside.
Make the moist sponge mix and spread onto a Silpat mat in a 15×24 inch baking tray. Bake at 300°F (175°C) for approx. 12/15 minutes in a fan-assisted oven.
Leave to cool. **Soak** the sponge with a brush, then chill in the fridge. **Spread around** 470g of crèmeux onto the sponge layer, then roll it up. Freeze.
Make the pecan shortbread crust, then take around 10g and place inside 2.75 inch-diameter stainless steel ring molds. **Spread** a little crisp around the edges, not too evenly. **Keep** refrigerated. **Cut** the sponge-crèmeux into 1 inch-high pieces. **Whip** the ganache and **pipe** onto the crispy base using a 40g piping bag without a nozzle. Lightly **press down** the sponge-crèmeux filling so that the

ganache rises up the edges unevenly. Freeze.
Turn out the cupcakes and spray with Absolu glaze. Place a dab of whipped ganache and a chocolate decoration on top.

DECORATION

Cut dipping paper into strips and **sprinkle** with instant coffee powder. Using pre-set milk Chocolat, **arrange** dabs of chocolate spaced out over the instant coffee powder, then **cover** with a second strip of dipping paper. **Press** with a flat object to obtain an irregular pattern with powdered contours. **Leave to set** for a short time before removing the dipping paper so as to obtain a matte finish, not a shiny one.



An original L'École VALRHONA recipe