

NOROHY

• VANILLE AUDACIEUSE & ENGAGÉE •

VANILLA AND ORANGE GALETTE DES ROIS



VANILLA AND ORANGE GALETTE DES ROIS

1 vanilla and orange galette des rois

UPSIDE-DOWN PUFF PASTRY

Water.....	83g
Heavy cream.....	26g
Eggs.....	13g
Fine salt.....	7g
Sugar.....	13g
European-style butter.....	40g
Strong bread flour.....	268g
European-style butter.....	215g
Strong bread flour.....	86g

Make the détrempe dough. Using the dough hook, knead together the water, cream, eggs, salt, sugar, melted butter (1) and strong bread flour (1). Once the mixture is well combined, stop kneading to avoid developing gluten and giving the dough too much body. Leave to rest at room temperature for 45 minutes. Roll out into a rectangle and chill. To make the beurre manié, use the dough hook to knead together the butter (2) and strong bread flour (2). As soon as the mixture is homogeneous, remove it from the bowl and immediately give it two single turns. Roll out into a rectangle and chill. Spread butter over the détrempe and immediately give it a double turn. Leave to rest in the refrigerator for 30 minutes. Give it one single turn, and repeat this operation twice more. Leave to cool completely. Finally, roll out to the desired size.

ALMOND CREAM (FOR FRANGIPANE)

Butter.....	58g
Muscovado sugar.....	29g
Brown sugar.....	29g
PARIANI blanched Sicilian almond flour.....	58g
Eggs.....	46g
NOROHY VANIFUSION organic Madagascan vanilla bean paste.....	2g
NOROHY organic orange blossom water.....	2g
Strong bread flour.....	12g

Mix the creamed butter with the sugars (but don't whip them). Add the almond flour and eggs. Stir in the vanilla bean paste, orange blossom water and flour. Set aside.

PASTRY CREAM (FOR FRANGIPANE)

Whole milk.....	42g
NOROHY VANIFUSION organic Madagascan vanilla bean paste.....	1g
Sugar.....	8g
Eggs.....	8g
Cornstarch.....	2g
Strong bread flour.....	2g

First heat the milk with the vanilla bean paste. Beat the eggs and sugar until blanched. Add the cornstarch and flour. Once it has boiled, cook the pastry cream for 3 minutes. Then cool it quickly.

VANILLA AND ORANGE BLOSSOM FRANGIPANE

Almond cream (for frangipane).....	236g
Pastry cream (for frangipane).....	59g
NOROHY organic orange blossom water.....	4g

Smooth the pastry cream using a whisk. Stir the pastry cream into the almond cream with the orange blossom water (but don't whip them). Make and freeze the inserts.

ORANGE AND TANGERINE MARMALADE

Orange.....	9g
ADAMANCE Ciaculli tangerine purée 100%.....	9g
Fine salt.....	0,5g
Sugar.....	5g
Sugar.....	3g
SOSA pectin NH.....	1g
NOROHY VANIFUSION organic Madagascan vanilla bean paste.....	0.5g
NOROHY organic orange blossom water.....	1g

First, peel the oranges using a vegetable peeler. Wash the peel thoroughly. Then blanch the peel twice in cold water. Blanch a third time in cold water, adding salt to counteract any bitterness. Drain and rinse the peel, then blend it with the tangerine purée, vanilla paste and first portion of sugar. Heat the mixture with the segmented oranges. At 105F (40C), add the second portion of sugar mixed with the pectin NH. Boil for 3 minutes to reach 30 Brix. Leave to cool completely, then add the orange blossom water.

GLAZE FOR PUFF PASTRY

Egg yolks.....	36g
Heavy cream.....	20g

Mix the two ingredients together, then store in the refrigerator.

COFFEE GLAZE FOR PUFF PASTRY

Glaze for puff pastry.....	26g
NOROHY organic coffee bean paste.....	4g

Mix the ingredients together and store in the refrigerator.

SYRUP FOR PUFF PASTRY AND YEASTED PUFF PASTRY

Water.....	22g
Sugar.....	28g
SOSA pectin NH.....	0.1g

Boil the water, sugar and pectin for 3 minutes before setting aside in a cool place.

ASSEMBLING THE VANILLA AND ORANGE GALETTE

1 x (560 x 40 x 2.5cm)

Upside-down puff pastry.....	300g
Vanilla and orange blossom frangipane.....	55g
Orange and tangerine marmalade.....	30g
Glaze for puff pastry.....	30g
Coffee glaze for puff pastry.....	50g
Syrup for puff pastry and yeasted puff pastry.....	50g

First, make the puff pastry and roll it out to a thickness of 2.5 mm. Stretch the puff pastry by hand to break its natural elasticity, then finish rolling it out with a rolling pin. Next, loosen the pastry and cut two 23 cm disks. Leave to chill in the refrigerator, then brush one of the disks with water. Weigh out 55 g of orange and mandarin marmalade and spread it with a spatula, taking care not to go too close to the edges. Fill with frangipane (piped into a 17 cm ring). Cover with the second puff pastry disk, giving it a quarter turn. Remove any air pockets and press gently to seal without damaging the pastry. Mix delicately. Chill thoroughly, then trim the edges with a scalpel to obtain a clean finish. Freeze, then turn out onto a Silpat mat and leave to thaw in the refrigerator. Brush twice, allowing each layer to dry before applying the next. Spray the coffee glaze using a spray gun and stencil. Bake at 170 °C (340 °F) for about 45 minutes. Finally, brush with syrup as soon as it comes out of the oven.

