

NOROHY



• VANILLE AUDACIEUSE & ENGAGÉE •

VALENTINE'S DAY AND MOTHER'S DAY DESSERT



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Makes 2 flowers, each for 6 people (12 portions)

RASPBERRY MADELEINE SPONGE

Eggs	164g
Inverted sugar	49g
Sugar	81g
PARIANI blanched Sicilian almond flour	49g
Strong bread flour	89g
Baking powder	5g
Heavy cream	80g
Butter	66g
NOROHY VAKANA vanilla pearls	2g
Whole raspberries	165g

Whip the whole eggs, inverted sugar and sugar until a ribbon forms. Then add the sifted and combined flour, baking powder and almond flour, folding them in gently. Add the cream, butter and vanilla pearls to the mixture. Pour into a greased silicone frame and sprinkle with frozen raspberries. Bake at 340°F (170°C) for 15 minutes.

RHUBARB, RASPBERRY AND ROSE COMPOTE

Rhubarb	201g
Sugar	40g
ADAMANCE Meeker raspberry purée	52g
Sugar	5g
SOSA pectin NH	3g
NOROHY organic rosewater	8g

Peel the rhubarb and cut it into sections. Then add the first portion of sugar and leave the rhubarb to sweat overnight. The next day, place the rhubarb, its juice and the raspberry purée in a saucepan. Cook the rhubarb on a low heat until a compote has formed. Finally, add the second portion of sugar mixed with pectin NH and heat the mixture to 185°F (85°C) for 2 minutes. Cool quickly. Flavor with rosewater.

BLOOMED GELATIN (6 PARTS WATER TO 1 PART GELATIN)

Water	28g
Fish gelatin powder	5g

Bloom the powder in the cold water and whisk briskly to combine. Once the gelatin has set properly, melt it in a bain-marie. Pour into baking pans and cut into cubes.

ROSE BAVAROIS

Whole milk	106g
Sugar	27g
Egg yolks	35g
Bloomed gelatin (6 parts water to 1 part gelatin)	17g
NOROHY organic rosewater	15g

Heavy cream	118g
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Heat the milk, then whisk the sugar with the egg yolks to blanch them. Cook the crème anglaise to 185°F (82°C), add the bloomed gelatin and blend. Leave to cool, then let it set completely. Smooth the jellied crème anglaise, then add the rosewater. Heat a small portion if necessary to warm the mixture. Add the thickened whipped cream and gently fold in the bavarois mixture.

VANILLA AND MASCARPONE CREAM

Whole milk	24g
Sugar	24g
NOROHY organic Madagascan vanilla bean	½
Bloomed gelatin (6 parts water to 1 part gelatin)	16g
Mascarpone	53g
Heavy cream	228g

Bring the milk, sugar and split and scored vanilla bean to a boil. Leave to infuse for 15 minutes. Then add the bloomed gelatin, strain it onto the mascarpone and mix briskly. Add the chilled cream, blending to stop any lumps forming. Set aside in the refrigerator for 12 hours.

TRANSPARENT VANILLA GLAZE

VALRHONA Absolu Cristal neutral glaze	180g
Water	18g
NOROHY VAKANA vanilla pearls	3g

Heat the glaze, vanilla and water to a simmering boil.

ASSEMBLY

Raspberry madeleine sponge	1 x (40 x 30cm)
Rhubarb, raspberry and rose compote	250g
Rose bavarois	300g
Vanilla and mascarpone cream	350g
VALRHONA Opalys white chocolate 33%	100g
Raspberries	125g
Natural pink fat-soluble colorant	1g
Raspberry powder	10g
Transparent vanilla glaze	200g

Pour the rose bavarois into the calisson (diamond-shaped) silicone molds, then freeze. Cut out the raspberry madeleine sponge using a calisson-shaped cookie cutter, then pipe the rhubarb compote on top, taking care not to go over the edges of the sponge. Place the round of frozen rose mousse on top of the compote and freeze. Gently whip the vanilla and mascarpone cream and smooth the sides of the desserts with a palette knife, leaving the rose bavarois round untouched. Cut out some acetate strips the same size as the outside of the petal, with a width of 4cm. Finally, smooth some chantilly cream onto the strips and carefully place them around the edges of the petals. Freeze, then remove the acetate. Pipe three balls of chantilly on top of each petal. Spray with vanilla glaze using a spray gun, then decorate with some dabs of rhubarb compote and fresh raspberries. Finally, decorate with white chocolate petals with a slight pink coloring and sprinkled with raspberry powder.