

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
JIVARA 40% VARLHONA CHOCOLATE	180 g
Éclats d'or.....	112 g
TADOKA NOROHY	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
TADOKA NOROHY	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
TADOKA NOROHY	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
TADOKA NOROHY	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

VALRHONA ABSOLU CRISTAL	500 g
Water.....	50 g
TADOKA NOROHY	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.



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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.



NOROHY

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COFFEE BLOSSOM



FOR 5 DESSERTS

COCOA SPONGE

Raw cane sugar	320 g
Egg yolks	369 g
Unsalted butter	98 g
All-purpose flour	172 g
Cocoa powder	74 g
Egg whites	369 g
Raw cane sugar	98 g

Combine the raw cane sugar (1) and egg yolks until they have blanched. Add the warm melted butter. Beat the egg whites with the raw cane sugar (2) and then add them in. Let the mixture lose some of its air bubbles as you add in the sifted dry ingredients. Put 1.2kg into each frame and bake for 10 minutes at 340°F (170°C).

COFFEE & HAZELNUT CRISP

BASIC STREUSEL MIX

Unsalted butter	237 g
Raw cane sugar	237 g
Hazelnut flour	289 g
All-purpose flour	237 g

Mix all the ingredients with the cold cubed butter. Stop mixing as soon as a dough forms. Push the streusel through a coarse-mesh sieve to break it into pieces. Bake at 330°F (165°C) for approx. 20 minutes.

CRUNCH MIX

Hazelnut streusel	448 g
Similarly sized roasted hazelnuts	95 g
Hazelnut praliné	165 g
Hazelnut paste	70 g
Unsalted butter	60 g
NOROHY coffee bean paste	65 g
VALRHONA Jivara 40% chocolate	117 g

Pour all the ingredients into the bowl of a stand mixer, and add the streusel while it is still warm. Mix thoroughly. Roll the mixture to a depth of 4mm between 2 sheets. Freeze, then cut the crisp to the same size as the sponge.

COFFEE STEEPING SYRUP

Soak the sponge pieces in lukewarm Arabica coffee.

COFFEE MASCARPONE CREAM

Whipping cream	400 g
NOROHY Madagascan vanilla beans	2
Egg yolks	100 g
Sugar	60 g
Bloomed gelatin (hydrated in 6 times its weight in water)	30 g
NOROHY coffee bean paste	30 g
Mascarpone	250 g

Scrape the vanilla beans and infuse them in the hot cream for 15 minutes. Strain to remove the vanilla pieces, then reheat. Blanch the egg yolks and sugar. Pour the hot cream into the blanched mixture and combine the two. Cook like you would a custard at 180°F (82°C). Add the bloomed gelatin, followed by the coffee paste. Mix and pour into the mascarpone. Blend, then strain one last time. Chill in the refrigerator for at least 12 hours.

COFFEE-FLAVORED HAZELNUT PRALINÉ

Raw whole hazelnuts	300 g
Sugar	210 g
NOROHY coffee bean paste	30 g

Roast the hazelnuts at 300°F (150°C) for 20 minutes. At the same time, make a dry caramel with the sugar. Pour the caramel onto the hazelnuts and let it cool completely. Blend the praliné, taking care not to let its temperature rise above 120°F (50°C) so that it doesn't separate. Add the coffee paste and set aside the praliné.

COFFEE CRÈME SUBLIME

Whole milk	60 g
Sugar	60 g
Bloomed gelatin	51 g
Crème Sublime	650 g
Whipping cream	80 g
NOROHY Coffee bean paste	75 g

Heat the milk and sugar. Add the bloomed gelatin. Pour the cold liquid creams into the mixture, blending them all the while until perfectly combined. Add the coffee paste, blend again and strain. Refrigerate for 12 hours.

COFFEE NEUTRAL GLAZE

Absolu Cristal glaze	200 g
Water	20 g
NOROHY coffee bean paste	20 g

Heat the glaze and water and add the coffee paste. Strain the mixture and spray it onto the frozen gâteaux.



CHOCOLATE DECORATIONS

VALRHONA Jivara 40% chocolate As needed

Temper the milk 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.

CARAMELIZED COFFEE POWDER

30°BRIX SYRUP

Water..... 125 g
Sugar..... 168 g

Bring the water and sugar to a boil.

30°Brix syrup..... 100 g
Coffee beans..... 175 g

Bring the syrup to a boil. Add the coffee beans. Take the pan off the heat and stir until the beans are completely coated with syrup. Let the syrup caramelize. Pour the beans out onto a non-stick mat. Blend into a powder. Store in a dry hot cupboard.

ASSEMBLY

The biscuits and crunchy biscuits 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 cocoa sponge on top of the crisp. Use a plain round nozzle to pipe the coffee mascarpone cream onto the edges of the sponge only. Pipe the coffee praliné into the center. Top with coffee mascarpone cream. Smooth into an oblong shape. Freeze, then beat the coffee Crème Sublime on a low speed. Hold the desserts upside-down to dip the frozen desserts in the cream. Use a heated melon baller to make a hollow in the cream. Freeze again. Spray with hot coffee glaze. Fill the hollow with praliné. Decorate using the chocolate decoration sprinkled with caramelized coffee powder.

