



Norophy Gallery

**A gallery of inspiring recipes
created by 14 chefs from around the world**



“Bold, pure vanilla for conscious cuisine”

One seed can change everything.
One seed can tip the balance...
...or correct an imbalance.
Just one seed too many is madness.

But what if, to be truly audacious, you
had to have a touch of madness?

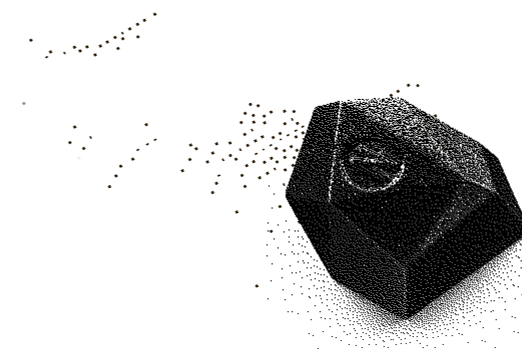
This boldness is reflected in every
ingredient NOROHY offers chefs.
It's reflected in the off-kilter approach
our teams take with each new
development. It can be seen in the
guaranteed vanillin content of our
extract, in the breakthrough that is
TADOKA - the perfect dose of vanilla
- and in the decision to buy our green
vanilla.

So that we can share this dynamic that
elevates gastronomy to an art form
with you, we challenged 14 chefs from
around the world to translate their
vision of audacity into a recipe using
vanilla, floral waters or coffee.

Welcome to NOROHY Gallery. Discover
our gallery of chef portraits and their
collection of daring recipes here, on
our website, on our social media and at
upcoming events.

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San Francisco
USA 

Clément GOYFFON

BACKGROUND

Clément Goyffon was born and raised in Savoie, France, where his passion for pastry-making was launched thanks to his grandmother's traditional cakes and chocolate truffles. His grandfather's garden also influenced his taste for fresh ingredients and desire to preserve them in all their simplicity.

HIS CAREER

Clément's pastry-making apprenticeship laid the technical foundations and included BEP, Mention Complémentaire and BTM qualifications. He started out in Savoie, then moved to Paris, before joining Kaspia Réceptions, where he worked with renowned chefs such as Yannick Alléno and Pierre Gagnaire. He was then appointed pastry chef at L'Ambroisie, the iconic triple Michelin-starred restaurant run by chef Bernard Pacaud, and later at Le Lutetia. He eventually moved to New York to join chef Claude Le Tohic in launching and running the pastry division at ONE65 in San Francisco. In 2023, As part of Team USA, he secured the gold medal at the prestigious Coupe du Monde de la Restauration in Lyon, France.

AUDACITY

For Clément, audacious pastry-making is grounded in precision, restraint and courage. He embraces the Reasonable Indulgence philosophy, conjuring up desserts that are lighter, less sweet, full of flavor, and made with ethically sourced natural ingredients.

His favorite pastry ingredient is vanilla, which he describes as the soul of many desserts. His special tip is to infuse NOROHY vanilla in clarified butter before adding it to the dough, for a sophisticated, long-lasting aroma.

Clément strives to represent the essence of modern French pastry-making, which is deeply rooted in tradition, elevated by technique, and inspired by the world around it.



100% VANILLA PRALINÉ TART

For 10 tarts



VANILLA SWEET TART DOUGH

Butter	375g
Almond powder	75g
Powdered sugar	240g
Eggs	125g
Flour	625g
NOROHY organic Bourbon Madagascan vanilla bean ...	5g

Mix butter, almond powder, and powdered sugar until smooth.

Add eggs, then flour and vanilla bean paste.

CASSONADE BISCUIT (FOR 1 BISCUIT)

Almond powder	340g
Brown sugar 1	260g
Egg white 1	80g
Egg yolks	140g
Cream	60g
Sugar	60g
Salt	1.5g
Melted butter	280g
All purpose Flour	140g
Baking powder	8g
Egg white 2	360g
Brown sugar 2	40g
NOROHY Vanilla bean paste VANIFUSION	30g

Mix dry and wet ingredients with paddle.

Add butter, flour, and baking powder.

Make meringue with egg white n°2 and brown sugar n°2

Fold into base. Spread 1 800g per frame.

Bake at 171°C for 13min. Cool, cut, freeze.

VANILLA PRALINÉ

Whole almond	45g
Whole hazelnut	45g

Sugar	30g
Sea salt «Fleur de sel»	1.5g
NOROHY organic Bourbon Madagascan vanilla bean ...	1g
NOROHY vanilla bean paste VANIFUSION	2g

Roast nuts at 150°C for 15 min.

Make dry caramel, pour on a silicon sheet, cool.

Mix caramel and nuts with the sea salt and vanilla bean paste.

VANILLA CONFIT

Cream	440g
Sugar	40g
Glucose	15g
Sea salt «Fleur de sel»	3g
NOROHY vanilla bean paste VANIFUSION	6g
VALRHONA cocoa butter	6g
Gelatin mass	40g

Boil all ingredients except cocoa butter and gelatin mass.

Add cocoa butter and gelatin.

Blend.

Chill to set.

VANILLA CHANTILLY

Cream (1)	225g
NOROHY vanilla bean paste VANIFUSION	4g
Sugar	45g
Gelatin mass	30g
Cream (2)	225g

Warm cream (1), vanilla bean paste and sugar.

Add gelatin and dissolve completely.

Add cold cream 2, blend and chill overnight

Whip to soft peak before use.

GLAZE

VALRHONA Absolu Cristal	QS
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Warm gently to 35-40°C.

Glaze the tart and let set.

Pipe the vanilla chantilly in a spiral from the center to the edge using a plan or Saint-Honoré tip. Finish with a touch of gold leaf on the edge of the spiral.

Cook over medium-high heat until a dark caramel forms.

Dip the choux quickly into the caramel, coating the tops evenly.

Place the dipped choux on a wire rack and allow them to cool and dry completely before us.





New York
USA 

Jonathan PEREIRA

Jonathan Pereira is a pastry chef who draws on multiple influences. Some of these are shared by many renowned chefs, but others are drawn from his travels and all kinds of world culinary heritages.

HIS CAREER

Jonathan started out in Puerto Rico. After graduating from culinary school in 2011, he launched his career at the famous Airenumo restaurant in Old San Juan. Working under the guidance of chef Mari Blanca - who is famous for her desserts and chocolate expertise in Madrid and across Europe - shaped Jonathan's culinary outlook, giving it a strong European influence. In 2014, he returned to the hotel business, first at the Ritz-Carlton and Mandarin Oriental, then in Dubai. More recently, he took up the position of Executive Pastry Chef at the Four Seasons Hotel in New York. He has worked alongside such renowned chefs as Joey Escobar, Yann Migault, Brandon Malzahn, Paco Roncero and Jean Marie Lanio.

INSPIRING TRAVEL

Travelling the world and meeting chefs who are experts in their fields has broadened Jonathan's gastronomic knowledge and enriched his approach to pastry-making. His travels are a source of gustatory inspiration. «What motivates me most is a passion for culinary creativity. I see pastry as an edible art form, and I draw my inspiration from everyday life - the things I feel and experience - and channel that into desserts that express my love for the art.»

A RECIPE COMBINING AUDACITY AND SIMPLICITY

The chef describes his work as a balance between pushing the boundaries in more complex pieces and picking the right moment to let simplicity shine. This bold harmony is fully expressed in his recipe for a revisited Saint-Honoré for NOROHY Gallery, which serves as an ode to vanilla.



ST. HONORE



PATE CHOUX

Whole milk.....	125g
Water	125g
Butter	110g
Sugar.....	5g
Salt.....	2g
Trimoline.....	4g
Flour.....	137g
Eggs.....	225g

Bring the milk, water, trimoline, sugar, salt, and butter to a boil.

Remove from heat and add the flour all at once, mixing vigorously until fully incorporated.

Transfer the mixture to a mixer fitted with a paddle attachment and mix on low speed until slightly cooled.

Gradually add the eggs, ensuring each addition is fully absorbed before adding the next.

Pipe as desired and bake at 290°F (145°C) for 20–25 minutes, depending on size

CRAQUELIN

Butter	90g
Sugar.....	110g
Flour.....	130g

Cream the butter, sugar, and salt until smooth.

Add the eggs gradually, then incorporate the sifted dry ingredients. Mix just until combined.

Wrap and refrigerate the dough for about 30 minutes to rest.

Roll out using a dough sheeter.

VANILLA AND CARAMEL GANACHE

Heavy Cream.....	675g
Sugar.....	675g
Glucose.....	112g
Butter	240g
VALRHONA OPALYS white chocolate 33%.....	260g
NOROHY Tahitian vanilla beans.....	3 pcs

Bring the cream, vanilla beans, and glucose to a boil.

In a separate saucepan, melt the sugar gradually until it reaches a golden caramel color.

Deglaze the caramel with the hot cream mixture in three additions, stirring carefully after each to prevent splattering. Return the mixture to the heat and cook until it reaches 205°F (96°C).

Pour the hot caramel over the white chocolate and butter, then emulsify with a hand blender until smooth and glossy.

VANILLA WHIPPED GANACHE

Boiled Heavy Cream	480g
NOROHY Tahitian vanilla beans.....	3 pcs
Gelatin powder.....	12g
Water	60g
VALRHONA OPALYS white chocolate 33%.....	460g
Cold Heavy Cream	1 100g

Bloom the gelatin and incorporate it into the hot cream base.

Prepare a ganache by pouring the hot mixture over the chocolate, then emulsify with a hand blender until smooth. Gradually add the cold heavy cream while blending, continuing to mix for at least 1 minute to achieve a stable emulsion.

PASTRY CREAM

Whole milk.....	850g
Heavy cream.....	150g
Unsalted butter.....	100g
NOROHY Madagascar Bourbon Vanilla bean.....	1 pc
Egg Yolk.....	200g
Cornstarch.....	80g
Salt.....	1-2g

Combine milk, half the sugar, salt, vanilla, and butter in a pot.

Bring just a simmer.

Whisk egg yolks, remaining sugar, and cornstarch until smooth and pale.

Slowly pour hot milk into the yolk mixture while whisking. Return everything to the pot.

Cook over medium heat, whisking constantly.

Once it begins to thicken, cook 1 additional minute to activate starch fully.

Pass through a fine strainer.

Spread on a shallow tray, cover directly on the surface with plastic wrap.

Chill completely before using it. Add 10% whipped cream.

INVERTED PUFF PASTRY

Butter Dough Block	
European-style-butter	750g
Bread Flour.....	300g
Water Dough.....	600g
Cornstarch.....	50g
Buckwheat Flour.....	50g
Butter	250g
White Vinegar	5g
Water	300g
Salt.....	25g

In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and flour until smooth and homogeneous.

Shape the butter block to be twice the size of the water dough.

Refrigerate until firm yet pliable.

In the bowl of a stand mixer fitted with a dough hook, combine all ingredients except the salt. Mix on low speed for 5 minutes.

Add the salt and continue mixing on speed 2 for 12 minutes, or until the dough reaches 75°F (24°C) and develops a smooth, elastic texture.

Place the dough in the freezer for 1 hour, then transfer to the refrigerator to rest and chill completely.

LAMINATION

Enclose the butter block in the water dough and roll out evenly.

Perform two double turns and one single turn, resting the dough as needed between folds.

CHOUX CARAMEL

Glucose powder.....	50g
Confectioner sugar	500g
Dry nougat.....	100g
Water	200g

Combine the dry nougat, sugar, glucose powder, and water in a saucepan.

Cook over medium-high heat until a dark caramel forms. Dip the choux quickly into the caramel, coating the tops evenly.

Place the dipped choux on a wire rack and allow them to cool and dry completely before us.





Bray Saint Christophe
FRANCE 

Florence LESAGE

BACKGROUND

Pastry chef Florence Lesage's passion for pastry-making goes back to her childhood. As a little girl with a real sweet tooth, she dreamed of becoming a chocolatier. Although she was originally from Picardy, it was in the Hauts de France region, in Orchies, that she began her training at the Lycée Hôtelier Notre Dame de la Providence. She went on to complete her BEP, Bac Pro and BTM in 2011, graduating top of her class. Florence also took part in the Olympiades des Métiers in 2014. In 2015, Florence was voted runner-up in the 2015 World Pastry and Confectionery Competition at WorldSkills. The chef then further honed her skills, graduating as class valedictorian for her Brevet de Maîtrise Pâtissier postgraduate degree in 2016.

HER CAREER

Florence's first role as chef de partie was at the Château de Montvillargenne in Gouvieux in 2013, which led her to the Westin Paris-Vendôme Hotel, where she worked alongside David Réal. Together with Alexis Beaufile, she represented France at the 2022 International Confectionery Art Competition - and won! She stood out for her technical mastery of pulled sugar. After serving as the Executive Pastry Chef at the Fleur de Loire Hotel in 2023, she has been an independent consultant since 2024. In addition to her work in kitchens, Florence shares her passion through workshops and demonstrations.

AUDACITY & SIMPLICITY

Florence loves VAKANA, NOROHY's vanilla pearls, because they are intensely vanilla flavored and easy to incorporate into recipes. The chef firmly believes that pastry-making is an ever-evolving art, and this drives her to innovate all the time. But for her, achieving simplicity and striking the right balance between tradition and modernity is often the most audacious approach.



VAKANA DESSERT

Serves 18



TOASTED VANILLA AND ALMOND SPONGE

Eggs	150g
PARIANI blanched Sicilian almond flour	90g
Confectioner sugar	90g
Toasted vanilla powder	2g
NOROHY VAKANA organic Madagascar vanilla pearls	2g
Butter	30g
Egg whites	120g
Sugar	30g
Strong bread flour	60g

Mix the eggs, almond flour, confectioner sugar, toasted vanilla powder, vanilla pearls and butter melted at 105°F (40°C). Whip the egg whites at the same time and, once they are three quarters stiffened, add in the sugar. Combine the two mixtures and add the sifted flour. Roll the dough out to a depth of 5mm on a non-stick mat. Grill at 395°F (200°C) for 8 minutes.

PECAN CRISP

VALRHONA Caraïbe dark chocolate 66%	20g
Cocoa and pecan streusel	45g
Pecan praliné	80g
NOROHY VAKANA organic Madagascar vanilla pearls	1g
Sea salt «Fleur de sel»	0,1g

Melt the chocolate at 115°F (45°C). Then add the pecan streusel, the pecan praliné (specifically the part with 50g removed before blending), the vanilla pearls and ground fleur de sel. Roll out between two sheets to a depth of 5mm. Freeze.

COCOA AND PECAN STREUSEL

Pecans	10g
Butter	10g
Brown sugar	5g
Vergeoise blonde sugar	5g
VALRHONA cocoa powder	1g
Strong bread flour	10g

Melt the chocolate at 115°F (45°C). Then add the pecan streusel, the pecan praliné (specifically the part with 50g removed before blending), the vanilla pearls and ground fleur de sel. Roll out between two sheets to a depth of 5mm. Freeze.

PECAN PRALINÉ

Pecans	50g
Sugar	35g
NOROHY organic Bourbon Madagascar vanilla bean	0,1 PC

Coarsely grind the pecans. Rub them together with remaining ingredients, then sift through a sieve. Sprinkle onto a silicone baking mat. Bake in a fan-assisted oven at 300°F (150°C) for 18 minutes.

MOIST COCOA SPONGE

Brown sugar	110g
Egg yolks	125g
Egg whites	125g
Brown sugar	35g
All-purpose flour	60g
VALRHONA cocoa powder	25g
Butter	35g
NOROHY VAKANA organic Madagascar vanilla pearls	2g

Whip the egg yolks with the first portion of brown sugar until a ribbon forms. Whip the egg whites, adding the second portion of brown sugar once the whites are three quarters stiffened. Gently fold together the two mixtures. Add the combined sifted flour and cocoa powder and fold them in gently. Finish by stirring in the warm melted butter and, once the mixture is cold, the VAKANA vanilla pearls. Pour into a greased silicone frame and bake at 340°F (170°C) for 12 to 15 minutes.

VANILLA CARAMEL FOR DESSERTS

Sugar	40g
Glucose DE40	40g
Heavy cream	80g
Whole milk	20g
NOROHY organic Bourbon Madagascar vanilla bean	1/4
Glucose DE40	25g
Fleur de sel	1g
Butter	30g
NOROHY VAKANA organic Madagascar vanilla pearls	0,5g

First cook the first portion of sugar and glucose at 365°F (185°C). Heat the cream, milk, split and scraped vanilla bean, ground fleur de sel and the second portion of glucose. Deglaze the caramel with the boiling cream, then

reheat to 225°F (106°C). Strain. Add the cubed butter at 140°F (70°C), blend and set aside in the refrigerator.

Bloomed gelatin (6 parts water to 1 part gelatin)	
Fish gelatin powder	40g
Water	6g

First bloom the powder in cold water, whisking briskly to combine the two. Once the gelatin has bloomed, melt it in a bain-marie. Pour into baking pans and cut into cubes.

TOASTED VANILLA BAVAROIS

Whole milk	225g
Sugar	55g
Egg yolks	70g
NOROHY organic Bourbon Madagascar vanilla beans	2,5 PC
Heavy cream	230g
Bloomed gelatin (6 parts water to 1 part gelatin)	30g

Start by toasting the whole vanilla in the oven at 285°F (140°C) for 20 minutes. Wait until it has cooled completely, then blend to reduce to a powder. Heat the milk (346g) and let the roasted vanilla powder infuse in it for 15 minutes. Strain and top up the milk if necessary. At the same time, blanch the egg yolks and sugar. Cook the crème anglaise at 180°F (82°C), then add the bloomed gelatin. Blend extensively and turn out onto a baking pan to cool quickly. Once the desired texture and temperature have been reached for the bavarois base, whip it until thickened and make the mix. Put into molds and freeze.

VANILLA AND MASCARPONE CREAM

Whole milk	20g
Sugar	20g
NOROHY organic Bourbon Madagascar vanilla bean	0,5 PC
Bloomed gelatin (6 parts water to 1 part gelatin)	13g
Mascarpone	42g
Heavy cream	183g

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

VANILLA NEUTRAL GLAZE

VALRHONA Absolu Cristal	225g
Water	20g
NOROHY VANIFUSION Madagascar vanilla bean paste	3g

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

VANILLA PEARLS

Water	65g
NOROHY VAKANA organic Madagascar vanilla pearls	5g
SOSA agar-agar	1g
Sugar	10g
Vegetal Carbon black	1g
Cuttlefish ink	1g

First heat the water and vanilla pearls to 105°F (40°C). Sift on the sugar and agar-agar, then bring to a boil for 30 seconds. Add the carbon black powder and cuttlefish ink. Put the mixture in a pipette and drop droplets into sunflower oil chilled to 37°F (3°C) to make the vanilla pearls. Drain, rinse and store in the refrigerator.

VANILLA THINS MIXTURE

Strong bread flour	35g
Confectioner sugar	4g
Potato starch	2g
Grapeseed oil	20g
Egg whites	30g
Fine salt	1 pinch
NOROHY VANIFUSION Madagascar vanilla bean paste	0,5g

Mix together all the ingredients and use the next day.

ASSEMBLY

Toasted vanilla and almond sponge	1 x (60 x 40cm)
Pecan crisp	150g
Moist cocoa sponge	1 x (40 x 30cm)
Vanilla caramel	220g
Toasted vanilla bavarois	600g
Vanilla and mascarpone cream	280g
Transparent vanilla glaze	250g
NOROHY Vanilla pearls	80g
Vanilla thins mixture	90g

Cut out some 17 x 4.5cm strips of vanilla and almond sponge and place them inside some rings lined with acetate. Then place the crisp in the bottom (rolled out using a pastry sheeter or stenciled into a 4.8cm-diameter, 2.5mm-deep round). Pipe out 25g of bavarois mousse, then insert the chocolate sponge cut out using a 4.2cm-diameter cookie cutter (depth: 1.2cm). Pipe out 15g of caramel so it is level with the almond sponge. Freeze the vanilla mascarpone cream, whip it and pipe out 15g, taking care to leave a tip. Freeze again then, without removing the rings or acetate, spray the chantilly cream with the transparent vanilla glaze. To make the thins, pipe a ribbon of vanilla thin mixture onto a greased non-stick mat. Smooth using a palette knife then your fingers, giving the edges the rounded shape of a vanilla bean. Bake at 340°F (170°C) for 5 to 7 minutes. Fill each thin's indent with vanilla pearls and decorate the desserts.



Berlin
GERMANY 

Anna PLAGENS

BACKGROUND

Anna Plagens' interest in pastry-making was inspired by sweet memories of her mother and grandmother baking cakes for birthdays and family celebrations. Delicious food brings people together and is often synonymous with conviviality. It was these moments that nurtured her passion for pastry-making from an early age.

HER CAREER

After an apprenticeship in Alsace, at the Husser pastry shop in Guebwiller and the CFA in Colmar, her career took her to Vienna, Austria, where she worked at the opening of Palais Coburg with Thomas Scheibelhofer and later at Demel, which is famous for its Sachertorte. In Paris, she joined Pierre Hermé's team, and worked with him for several years in product development. Back in Germany, she obtained her master craftsman's diploma and opened the café and pastry shop Du Bonheur (Happiness in French) in Berlin.

INSPIRATION AND CREATION

Anna draws her inspiration from conversations with her team and customers, as well as from social media trends. As the mother of a little boy, she is careful to minimize the amount of industrial sugar in her creations. Nuts are her favorite ingredients, while vanilla in all its forms remains her favorite NOROHY product for its spicy and comforting fragrance.

SIGNATURE AND AUDACITY

Anna's store is a benchmark for French pastry-making in Berlin, offering classics such as the éclair, tarte au citron and Paris-Brest. For NOROHY Gallery, Anna has dreamt up a daring version of the opera cake. In her iteration, it is vegan, gluten-free and contains zero industrial sugar. It is a real feat for healthier pastries and means everyone can enjoy a revisited classic. The chef regularly revises her recipes in line with Reasonable Indulgence principles.



PLANT-BASED OPÉRA WITH DATES

27 pieces, in a 34 x 34 cm Valrhona chocolate frame.

Requires 3 x 10 mm frames, 1 x 4 mm frame and 1 x 2 mm frame



CHOCOLATE WITH DATES

VALRHONA 100% cocoa paste.....600g
Date sugar.....300g
VALRHONA cocoa butter.....100g

Blend all the ingredients thoroughly until the mixture starts to become more liquid. Place in a conche for 24 to 36 hours.

(This recipe can also be made using Valrhona GUANAJA 70%, but the chocolate content contains 30% refined sugar).

GLUTEN-FREE DATE COOKIE

Corn starch.....150g
Almond flour.....250g
Date sugar.....120g
Baking powder.....15g
Rock salt.....2g
Flavorless oil.....90g
Gluten-free oat drink.....450g
Cider vinegar.....12g
Cooked and peeled sweet potato.....50g
Ground psyllium husks.....5g
SOSA Flaxfiber.....10g
Mineral water.....150g

Mix the first 5 dry ingredients together in a bowl. Emulsify the oil, oat drink, cider vinegar, sweet potato, psyllium, and Flaxfiber until you obtain a thick mousse. Then stir in the mineral water and mix with the dry ingredients. Spread the mixture out immediately into 3 cookies in a 4 mm praline frame on a baking mat, and bake at 170°C for approx. 12 minutes.

COFFEE CREAM

Date syrup.....150g
Gluten-free oat drink.....500g
Corn starch.....80g
Coffee paste NOROHY.....20g
NOROHY vanilla TADOKA.....1 piece
Vegan Block (Naturli butter substitute).....430g

The Vegan Block can be replaced by 170g coconut oil, 160g cocoa butter, and 100g flavorless oil. Bring the date syrup to the boil with the oat drink and cornstarch, stirring constantly. Cool to 50 degrees, then carefully incorporate the coffee paste, TADOKA vanilla, and Vegan Block. Cover with plastic wrap and leave to cool completely. Use in a stand mixer, beating several times to achieve maximum volume.

COFFEE SYRUP

Water.....350g
Dates.....120g
Vanilla bean, opened and scraped.....1
NOROHY Coffee extract.....15g

Bring all the ingredients to the boil and leave to infuse for 20 minutes, then blend and strain through a fine sieve. Discard the date and vanilla fibers.

GANACHE

Chocolate with dates.....270g
Gluten-free oat drink.....300g
Vegan Block (Naturli).....130g

Bring the oat drink to the boil and make a ganache with the chocolate, then stir in the Vegan Block and use immediately.

CHOCOLATE GLAZE

Chocolate with dates.....200g
VALRHONA cocoa butter.....18g
Coconut oil.....100g

Melt the chocolate at a low temperature. When it reaches 34°C, add the cocoa butter and emulsify with the coconut oil.

Place a 10 mm Valrhona chocolate frame on a baking tray lined with parchment paper and add the cookie to it, skin side down. Brush with coffee syrup and spread with half the coffee cream.

Smooth with a spatula (spreader) and add another 10 mm frame. Position the second cookie and brush with coffee syrup. Spread the ganache evenly on the top and smooth out using the spreader.

Add another new 10 mm frame, position the last cookie, and brush with coffee syrup.

Spread with the remaining coffee cream, smooth out using the spreader and add the 2 mm frame, briefly cooled if necessary.

Pour on the glaze and leave to set. Carefully release the frame using the tip of a knife before removing it.

Then, use a hot knife to cut into 3 x 11 cm wide strips. Cut each strip into 9 pieces (11 x 3.5 cm), and decorate with the word 'Opéra' and/or gold powder as desired.





Barcelona
SPAIN 

Esther REAL

BACKGROUND

Passionate about gastronomy, both sweet and savory, Esther Real has always worked in this sector, learning her trade mainly in restaurants. She studied international business and marketing in Barcelona before shifting her focus fully onto pastry-making.

HER CAREER

To achieve her goal, Esther trained at several Barcelona schools, including Espai Sucre, the Chocolate Academy, and finally the Hofmann School, where she worked for five years in the pastry team headed by Eric Ortuño and subsequently by Miquel Guarro. She then joined Albert Adrià's restaurant, Tickets, where she worked with Alfredo Machado and David Gil. After Covid-19, she left the restaurant and joined Gil, alongside Gerard Gil, to pilot their new patisserie project. They manage four stores, including three in the Clot district. The most recent opened a year ago on La Rambla.

HER AUDACITY

With this collaboration, Esther aims to combine modern pastry-making with respect for baking traditions. The recipe created for NOROHY Gallery is a demonstration of this approach, combining pure flavor with traditional techniques in a new form.



WISPY VANILLA SNACK

Makes 10 servings



BASIC CAKE MIX

Eggs.....	120g
Orange juice.....	50g
Orange zest.....	2g
Sunflower oil.....	50g
Olive oil.....	50g
White sugar.....	185g
White spelt flour.....	120g
Baking powder.....	6g
NOROHY organic orange blossom water.....	7g
Poppy seeds.....	10g

Whisk together the eggs and white sugar. Add the orange juice and orange blossom water. Gently fold in the flour and baking powder. Finally, add the oils, poppy seeds and zest.

Leave in the refrigerator for at least 12 hours.

Put 60g into each mold. Bake for 12 to 14 minutes at 340°F (170°C).

VANILLA SHORTCRUST

White spelt flour.....	500g
Confectioner's sugar.....	200g
Creamed butter.....	300g
Almond flour.....	60g
Eggs.....	120g
Fine salt.....	2g
NOROHY Tahitian vanilla beans.....	2g

Combine the softened butter with the sugar. Add the eggs one by one.

Finally, add the flour, almonds, salt and vanilla.

Roll out the dough to a depth of 1.75mm and store it in the refrigerator.

Cut it to your chosen shape and bake at 300°F (150°C) for 8 to 10 minutes.

VANILLA-FLAVORED CARAMEL MOUSSE

Cream.....	660g
Glucose.....	80g
White sugar.....	380g
Salt.....	4g
Bicarbonate of soda.....	1.6g
Butter.....	80g
VALRHONA OPALYS white chocolate 33%.....	100g
White sugar.....	380g
NOROHY Tahitian vanilla beans.....	2

Make a dry caramel using the first portion of sugar. Deglaze it using the cream and glucose.

Add the salt, bicarbonate of soda, chocolate, butter and vanilla. Bake at 220°F (105°C) and cool in the refrigerator.

FLAN-STYLE VANILLA CREAM

Milk.....	220g
Cream.....	325g
Pectin X58.....	4g
White sugar.....	90g
Eggs.....	120g
Gelatin powder.....	5g
Water.....	25g
NOROHY Tahitian vanilla beans.....	2

Infuse the vanilla in the cream and milk.

Heat to 105°F (40°C) and add the sugar along with the pectin. Add the eggs and cook to 180°F (82°C).

Add the gelatin.

Keep refrigerated until ready to measure out.

WHITE CHOCOLATE COATING

VALRHONA OPALYS white chocolate 33%.....	300g
VALRHONA cocoa butter.....	200g
White coloring.....	10g
NOROHY vanilla bean powder.....	2g

Melt the butter and OPALYS white chocolate and add the food coloring and vanilla powder.

ASSEMBLY

Pour the vanilla cream into the molds and add the whipped caramel. Freeze.

Coat.

Bake the shortcrust coated with brown sugar and poppy seeds and the sponge cake in the half-sphere molds.





Moe TAKAHASHI

BACKGROUND

Moe Takahashi grew up in a family where it was a rare occasion to buy from a patisserie. Her mother always made cakes at home for birthdays and Christmas.

Giving her a hand sparked Moe's passion, but it was seeing chefs Hironobu Tsujiguchi and Sadaharu Aoki on television that got her interested in taking up pastry-making professionally. After high school, she enrolled in culinary school so that she could achieve her dream.

HER CAREER

From 2007 to 2011, the chef started out her career as an apprentice at Tadashi YANAGI Pâtisserie. She progressed to become an intermediate Pastry Chef at the Viennese Confectionery Lilien Berg until 2015. She followed this up with an internship in France before becoming Head Pastry Chef (responsible for chocolate) at the InterContinental Tokyo Bay in 2016. In 2023, Moe presented her signature dessert, «Windmill», at the Pastry World Cup themed around climate change.

INSPIRATION

Moe creates recipes around the main ingredient, making sure it stands out unencumbered by any superfluous elements, then adds secondary ingredients if necessary. In terms of design, she often draws inspiration from furniture and interior decor. Her favorite pastry ingredients are chocolate and vanilla. She has fallen in love with TADOKA, which she sees as a unique solution with inspiring potential.

For NOROHY Gallery, Moe combined TADOKA and chocolate to create a unique vanilla flavor, making a warm custard that enhances the table service experience. The chef brings out the delicacy of vanilla via a fine biscuit and emphasizes its versatility with the color white, using only vanilla seeds as a motif.



DENTELLE VANILLE

For 15 plates



VANILLA SAVARIN

Whole milk.....	90g
Whipping cream 35%.....	45g
Fresh yeast.....	25g
Salt.....	4g
Sugar.....	20g
NOROHY Bourbon vanilla powder.....	8g
Bread flour (strong flour).....	285g
Whole eggs.....	140g
Butter.....	85g

Warm the milk and cream to 40°C, then add the fresh yeast and mix well.

Bring the whole eggs to room temperature, and melt the butter by warming it to 40°C.

Combine the salt, sugar, vanilla powder, and bread flour in a mixer. Add the mixtures of yeast and the whole eggs, then knead thoroughly.

Pour the butter over the dough and let it rest for 15 minutes.

After 15 minutes, knead the dough until the butter and dough are thoroughly combined.

Pipe the finished dough into molds, let it rest for 10 minutes, then bake in a 180°C oven for about 40 minutes.

WHISKEY SYRUP

Water.....	50g
Sugar.....	150g
Whiskey.....	120g

Bring the water and sugar to a boil, then let it cool. Add the whiskey to the cooled syrup.

VANILLA ICE CREAM

Whipping cream 35%.....	110g
Whole milk.....	340g

Sweetened egg yolks (20% sugar added).....	70g
Sugar.....	60g
NOROHY organic Bourbon Madagascan vanilla bean...0.4PC	
Stabilizer (Guar gum 60% / Glucose 40%).....	1.8g

Bring the cream, milk, and vanilla beans to a boil, then let them infuse for 10 minutes.

Add the mixed egg yolks, sugar, and stabilizer, and cook to make an anglaise.

Cool the mixture, then process it in a pacojet.

MOUSSE GLACÉE CARAÏBE

Whipping cream 35%.....	200g
Egg whites.....	60g
Sugar.....	100g
Water.....	30g
VALRHONA dark chocolat Caraïbe 66%.....	210g
Caramelized pecan nuts.....	300g

Dissolve sugar in water to make a syrup, then add it to egg whites and whip to make Italian meringue.

Melt Caraïbe at 55°C and whip the cream to about 60% stiff.

Combine the meringue and the whipped cream, add coarsely chopped caramelized pecan nuts and pour the mixture into a 6 cm diameter cercle mold.

SAUTÉED PEARS

Pear.....	1pc
Sugar.....	QS
NOROHY organic Bourbon Madagascan vanilla beans..	QS
Whisky.....	QS

Cut the pear into cubes.

Place the cubed pears, sugar, and vanilla beans in a frying pan and caramelize them.

Finally, flambé with whisky.

CRÈME ANGLAISE

Whole milk.....	110g
Whipping cream 35%.....	55g
Sugar (for caramel).....	10g
Sugar.....	10g
Sweetened egg yolks (20% sugar added).....	20g

Caramelize the sugar (for caramel), then add warmed milk and cream.

Mix sugar and egg yolks together, then combine with the caramel mixture and cook to make Crème Anglaise.

VANILLA CHANTILLY CREAM

Whipping cream 40%.....	250g
NOROHY organic Bourbon Madagascan vanilla bean...0.5PC	
Sugar.....	20g

Add a vanilla bean pod to one-third of the cream, bring it to a boil, and let it infuse for 10 minutes.

Add the remaining cream to the infused mixture and let it

rest in the refrigerator overnight.

Remove the vanilla pod, add sugar, and whip the cream.

VANILLA OPALINE

Sugar.....	340g
Glucose syrup.....	225g
NOROHY organic Bourbon Madagascan vanilla beans..	1.5PC

Cook sugar and glucose syrup together until the temperature reaches 160°C.

Add vanilla seeds to the cooked mixture.

Let the mixture cool and harden, then crush it into a powder using a mill mixer.

Sift the powder into the prepared chablon mold and bake in a 160°C oven for 2–3 minutes.

VANILLA TUILE

Whole milk.....	200g
Whipping cream 35%.....	20g
Sugar.....	40g
Corn starch.....	20g
NOROHY organic Bourbon Madagascan vanilla bean...0.5PC	

Bring milk, cream, and vanilla beans to a boil. Add sugar and cornstarch, then cook the mixture.

Spread the cooked mixture onto a silicon sheet, and dry-bake it in a convection oven at 80°C for 1 hour.

NOROHY VANILLA TADOKA

NOROHY TADOKA vanilla.....	100g
VALRHONA dark chocolate Équatorial Noir 55 %.....	100g

Process TADOKA and Équatorial Noir in a food processor until they form clay-like, then shape the mixture into a vanilla bean form.

ASSEMBLY

Slice Vanilla Savarin into 2 cm thick pieces, cut out the center to make a donut shape, and soak it in Whiskey Syrup warmed to 40°C.

Pipe Vanilla Ice Cream on Mousse Glacée Caraïbe.

Place the soaked Vanilla Savarin on a plate and fill the center with Sautéed Pears.

Place the Vanilla Ice Cream on top of Vanilla Savarin, then pipe Vanilla Chantilly Cream over it.

Decorate with Vanilla Tuile and Vanilla Opaline on top of Vanilla Chantilly Cream.

For finishing, break Vanilla TADOKA into the warmed Crème Anglaise while mixing, and pour it around.





Eunjung CHO

CAREER

After starting out in the restaurant industry, chef Eunjung Cho developed a passion for pastry-making and trained at the École Lenôtre in France. She went on to gain a wide range of experience as the owner of Bless Kitchen, as a pastry chef and production manager at La Bocca in Seoul, and as a pastry chef at the Park Hyatt Aviara in the USA.

In 2013, the chef founded Honeybee Seoul, creating Korea's first "Café Desserts Masterclass". Her courses focus on practical recipes that can be adapted for both small independent cafés and large-scale production facilities. She is also the author of several acclaimed pastry books. In 2024, she enhanced her portfolio with the launch of the Ouch frozen desserts brand and the Touch patisserie.

AUDACITY

For Eunjung Cho, audacity is about having the courage to take a fresh look at the familiar and reinterpret it. Her aim is to elevate universal flavors and experiences. Balance is paramount: taste, aroma, texture and visual pleasure must be in perfect harmony. She strives to eliminate the superfluous and emphasize the authenticity of ingredients.

INSPIRATION

The recipe imagined for Norohy Gallery is a reinterpretation of the strawberry and vanilla ice cream of our childhoods. Madagascar pods add depth to the bavaois, while Tahitian pods lend a subtle floral note to the strawberry compote. Vanilla pearls give the jelly its fresh feel, and the extract helps bind the creation together, like a story. The design is inspired by the shape of a vanilla pod, and its cut reveals distinct layers for visual effect and a lingering taste experience.

For Eunjung Cho, Norohy isn't just an ingredient, it's a benchmark. "As a chef, the role of each ingredient in a recipe and its influence on the whole creation is paramount. Vanilla defines the direction and balance of the recipe." Norohy pods offer consistent depth of flavor, unique characteristics that depend on the variety used, and a presence that never fades, even when combined with other ingredients. So Norohy isn't just a choice. It's the guarantee of a quality and philosophy that I strive to respect."



STRAWBERRY VANILLA

For 13 portions



ALMOND SPONGE CAKE (30x40cm, 1 tray)

Egg.....	182g
Sugar.....	125g
Cake Flour.....	56g
Cornstarch.....	42g
PARIANI Almond Powder.....	42g
Unsalted Butter.....	18g

Warm the eggs and sugar to 35°C, then whip.
Sift and mix the cake flour, cornstarch, and almond powder.
Spread evenly in the prepared mold and bake at 180°C for 7 minutes.

Cut into 3cm and 2.5cm circles.

VANILLA SYRUP (divide 1-2g each)

Water.....	40g
Sugar.....	16g
NOROHY Vanilla Extract.....	2g
Sugar.....	1g
Gold Rum.....	2g

Boil water and sugar to make syrup.
Mix in vanilla extract and gold rum.
Brush 1-2g of syrup onto each cut sponge.

STRAWBERRY COMPOTE (divide 10g each)

Strawberry.....	112g
Sugar.....	37g
NOROHY Tahitian Vanilla bean.....	0.2PCS
Lemon juice.....	8g
Himalayan Pink Salt.....	0.3g
SOSA Pectine NH.....	2g
SOSA Agar Agar.....	1.5g
Gelatin mass.....	10g

Heat strawberries, lemon juice, and vanilla bean to 45°C.
Mix sugar, salt, pectin, and agar agar, then boil together.
Remove from heat and mix in gelatin mass.
Divide 10g into each mold.

VANILLA GEL (divide 8g each)

Water.....	73g
Cassonade.....	44g
SOSA Pectine NH.....	1g
SOSA Agar agar.....	1g
Gelatin mass.....	7g
NOROHY VAKANA organic Madagascan vanilla pearls.....	10g

Heat water to 45°C.
Add cassonade, pectin, and agar agar, then boil.
Mix in gelatin mass and vanilla pearls.
Divide 8g into each mold.

STRAWBERRY MOUSSE (divide 10g each)

Strawberry.....	50g
Lemon Juice.....	2g
Gelatin mass.....	14g
Italian Meringue (Sugar 1.5 : Water 0.5 : Egg White 1).....	18g
Cream.....	42g
Strawberry Liqueur.....	9g

Roughly blend strawberries and mix with lemon juice..Mix with hot gelatin mass.
Whip cream and strawberry liqueur until soft.
Fold in Italian meringue.
Combine with strawberry mixture.
Divide 10g into each mold.

VANILLA BAVAROIS (divide 45g each)

Milk.....	260g
Egg yolks.....	80g
Cassonade.....	80g
NOROHY organic Bourbon Madagascan vanilla beans.....	2Pcs
Tonka Bean.....	2g
Gelatin mass.....	50g
Cream.....	230g
Strawberry Liqueur.....	10g
Kirsch.....	10g

Infuse milk with vanilla bean and tonka bean.
Mix yolks and cassonade, cook crème anglaise to 83°C.
Add gelatin mass and cool to 20°C.
Whip cream, strawberry liqueur, and kirsch. Combine with step 3 and divide 45g each.

CHOCOLATE VELVET SPRAY

VALRHONA MANJARI dark chocolate 64%.....	100g
VALRHONA cocoa butter.....	100g
Black Oil-based food coloring.....	1g

Melt chocolate and cocoa butter, emulsify with black coloring. Spray at 45-50°C.

VANILLA ABSOLU CRISTAL SPRAY

Absolu Cristal VALRHONA.....	200g
Water.....	20g
NOROHY Pearl de Vanilla VAKANA.....	1g

Boil Absolu Cristal with water and vanilla bean.
Spray onto cake.





Shenzhen
CHINA 

Su
YANG

In China, chocolate made with real natural cocoa butter was hard to find. It wasn't until elementary school that Su Yang tasted a chocolate bonbon from abroad at a classmate's house. Its taste was unique, soft and melting, with a chocolate shell and a brown middle that stretched out in little threads (most likely caramel). One bite was all it took.

A HIGHLY UNUSUAL CAREER

Su Yang initially studied French pastry-making at the Flore Pastry School in Shenzhen. Her teacher was a French graduate of Le Cordon Bleu Japan. Bonbon-making turned out to be her favorite part of the course. However, as specialized bonbon courses are rare in China, Su Yang is largely self-taught. Coming from a musical background, she worked in various music-related fields - teaching, radio programming and journalism - until she was 30. Then she moved to the insurance industry, which was a major challenge for an art enthusiast. In her spare time, Su Yang began experimenting with French pastry. The pandemic gave her the opportunity to reconnect with chocolate, and she opened her own bonbon store.

INSPIRATIONS & TECHNIQUES

Su Yang finds inspiration everywhere: a delicious meal, a good cup of coffee or a fine wine, a trip, a local market or all kinds of aspects of Chinese life. The design for her bonbons is inspired by the «transformation of the kiln glaze (Yao Bian)» used in ancient Chinese porcelain. This technique causes uncontrollable color changes during firing. Su uses the «puffed pattern» technique when spraying her bonbons to create a chromatic effect similar to that of an oven glaze, giving each one its own unique character. She loves Tahitensis vanilla beans for their fleshy texture and unique aroma. When combined with white chocolate, their fragrance becomes deliciously sweet, while with dark chocolate, they develop an elegant, woody, almond-like fragrance.



«ORIENTAL TEA & RICE» BONBON CHOCOLATE

For 21 bonbons,
using 2.8cm×H2.2cm semicircular molds



CONCENTRATED VANILLA RICE MILK

NOROHY Tahitian vanilla bean	2g
Unsweetened soy milk.....	60g
Glutinous rice leaves.....	1g
Raw rice	4g

Heat glutinous rice leaves with unsweetened soy milk to 80°C.

Let steep for 20 minutes to extract the glutinous rice aroma, then strain out the leaves.

Grind 3g of raw rice into small granules, add them to the soy milk from Step 1 along with 2g of vanilla bean.

Let steep for 30 minutes, then stir slowly over low heat until the mixture thickens into a paste.

Strain to get 38g of concentrated rice milk for later use.

VANILLA SOY MILK & RICE GANACHE

Concentrated vanilla rice milk.....	40 g
Glucose syrup.....	1.5 g
Sorbitol.....	1.5 g
VALRHONA OPALYS white chocolate 33%.....	50 g
VALRHONA cocoa butter	5 g

Make the concentrated vanilla rice milk.

Heat the sugars with the concentrated rice milk.

Add melted white chocolate and cocoa butter.

Then homogenize to emulsify.

SOUR HONEY DARK CHOCOLATE GANACHE

Light cream.....	11g
NOROHY Tahitian vanilla bean	1 PC

Yunnan Wild sour honey.....	6g
Tréhalose	2g
VALRHONA MANJARI dark chocolate 64%.....	20g

Heat vanilla bean with light cream to 80°C, strain out the vanilla bean. Then, add sour honey and trehalose, and stir well.

Add melted dark chocolate and homogenize to emulsify.

Pipe this ganache into the center of the first layer, ensuring the first layer fully encloses the second layer.

SEAWEED BROWN RICE MILK CHOCOLATE CRISP LAYER

Brown rice.....	6g
Seaweed (nori)	1g
VALRHONA JIVARA milk chocolate 40%.....	20g
NOROHY TADOKA vanilla.....	1
VALRHONA cocoa Butter.....	4g

Stir-fry cooked brown rice with seaweed over low heat for 1 minute, then crush into small particles with a food processor.

Melt milk chocolate, TADOKA Vanilla , and cocoa butter, then cool the mixture to 30°C.

Mix the brown rice-seaweed particles from Step 1 with the mixture from Step 2, stirring evenly.

Pour the mixture into the mold and gently shake to ensure even distribution.

COCOA BUTTER COLORING SPRAY

Prepare dark orange and bright cyan cocoa butter, temper them for later use.

Drop 2 drops of orange cocoa butter into the center of the mold and 1 drop of cyan cocoa butter on the side; gently shake the mold to blend the cocoa butter.

Use an airbrush with low air pressure to spray the cocoa butter from the center outward, ensuring the color is evenly distributed on the mold.

BONBON SHELL

Melt Amazonia Republica Del Cacao 75% Dark Chocolate and temper it to 32°C. Pour the tempered chocolate into the mold and tap to release air bubbles. Pour out any excess chocolate to form a bonbon shell of appropriate thickness.

ASSEMBLY

Layer 1: Vanilla Soy Milk & Rice Ganache

Layer 2: Yunnan Sour Honey Dark Chocolate Ganache

Layer 3: Seaweed Brown Rice Milk Chocolate Crisp Layer

SEALING THE BONBON

Temper RDC 75% dark chocolate for later use.

Use a heat gun to warm the surface of the ganache, then scrape off any excess chocolate to flatten the surface.

Pour the tempered dark chocolate into the mold and seal the bonbon with parchment paper.





Kuala Lumpur
MALAYSIA 

Ming Ai LOI

HIS CAREER

MingAi Loi began his career as a cake decorator at TakaCakeHouse in Malaysia in 2009. Later, he worked as a commis chef, then sous-chef in Beijing, China until 2016. He became an Executive Pastry Chef for the Singapore Academy of Patisserie and Culinary Arts, before being crowned World Champion at the Pastry World Cup 2019. His ascent continued in 2023 with the title of «Top Excellent Pastry Chef». Since then, he has been regularly invited to join competition juries, including for the Asian Pastry Cup (2024), the Pastry World Cup (2025) and the Malaysia Cup.

In 2021, he founded his own pastry shop, Voilà, then his own school in 2024, which he has proudly run ever since.

AUDACITY

According to Chef MingAi Loi, the audacity of his NOROHY Gallery recipe comes from the combination of three NOROHY ingredients that are not usually paired. Coffee bean paste provides a naturally fragrant, concentrated aroma. The chef also added a subtle touch of VANIFUSION vanilla bean paste to the foam, along with orange blossom water. This unique combination offers contrast, balance, and a fresh note. MingAi Loi particularly appreciates the consistency of our ingredients, from sourcing to the aromatic profile, which, in his opinion, reflects a deep respect for the integrity and authenticity of these natural flavoring materials at every stage.



COFFEE BABA



WALNUT FLORENTINE

Walnut.....	135g
PARIANI Hazelnut.....	50g
PARIANI Almond.....	50g
Butter	105g
Brown sugar	60g
Caster Sugar	60g
Flour.....	15g
VALRHONA DULCEY blond chocolate 35%.....	90g
Sea salt.....	1g

Bring melted butter, brown sugar, caster sugar and flour to a boil. Incorporate in nuts and bake at 150°C for 20 minutes. Fold in melted couverture and sea salt.

COFFEE BABA DOUGH

T55 flour.....	125g
Dry yeast.....	5g
Water	55g
Caster sugar.....	7,5g
Salt.....	2g
Butter	40g
Egg.....	50g
NOROHY organic coffee bean paste	7g

Warm the water, caster sugar, salt, butter, whole egg and coffee bean paste together to 40°C. Mix T55 and dry yeast together in a mixing bowl with paddle attachment, incorporate in warm water mixture and continue to mix until the gluten is developed. Pipe into mould and proof for 20 minutes before bake (160°C fan 4).

COFFEE SYRUP

Espresso.....	300g
TPT Syrup	300g
Gelatin mass.....	18,5g
NOROHY Orange Blossom water.....	1,5g

Mix espresso, TPT syrup, gelatin mass and orange blossom water together.

VANILLA ANISE DIPLOMAT

Milk	500g
Star anise.....	10
NOROHY organic Bourbon Madagascan vanilla bean.....	1
Egg yolks.....	150g
Caster sugar	100g
Corn starch.....	40g
Butter	50g
Gelatin mass.....	55g
Cream 35%	785g

Bring the milk, star anise and vanilla pod to a boil. Strain out the star anise. Make a crème patisserie with infusion, egg yolks, caster sugar and corn starch. Whisk in butter and gelatin mass. Cool down the mixture to 45°C, fold in whipped cream.

COFFEE DULCEY 35% CREMEUX

Milk	170g
Cream 35%	170g
NOROHY coffee bean paste.....	10g
Egg yolks.....	65g
Caster sugar.....	30g
Gelatin mass.....	12g
VALRHONA DULCEY blond chocolate 35%.....	240g

Make a crème Anglaise with milk, whipping cream, coffee bean paste, egg yolks and caster sugar together in a saucepan 83°C. Whisk in melted gelatin mass and couverture, emulsify well with a Micromix.

COFFEE GLAZE

VALRHONA Absolu cristal.....	165g
Water	16,5g
VALRHONA CARAIBE dark chocolate 66%.....	16,5g
NOROHY coffee bean paste.....	5g

Bring the absolu cristal glaze and water to boil in a saucepan. Add in couverture and coffee bean paste, emulsify well with a mixer.





HONG KONG 

Smita GROSSE

Chef Smita Grosse grew up in Mauritius, in the Indian Ocean, in a family where her father loved to experiment in the kitchen.

CAREER

During her studies at the École Hôtelière de l'île Maurice, she began her culinary career with an internship at the luxurious One&Only Le Saint Géran hotel complex, where she was quickly hired as a commis pastry chef. She then rose through the pastry ranks at The Ritz-Carlton Dubai, the Shangri-La Hotel Dubai, the Burj Al Arab Jumeirah, the Galaxy Macau and the Fairmont Singapore, before taking up her first executive pastry chef role, at Hotel Indonesia Kempinski Jakarta in 2017.

Appointed Executive Pastry Chef at the Grand Hyatt Hong Kong in 2015, she leads a team of 30 and coordinates 200 events each month.

In a highly competitive sector largely dominated by men, Smita Grosse became the first female executive pastry chef at this famous luxury hotel.

AUDACITY

In the recipe created for Norohy Gallery, the chef opted for a daring combination. She blends the sweetness of vanilla with the freshness of verbena and the robustness of pear. A masterful balance of flavors results in a harmonious recipe with indulgent fruity and vegetal notes.



VANILLE-VERVEINE

8-10 Portions



VANILLA-ALMOND CRUNCH

VALRHONA white chocolate OPALYS 33%.....	80g
VALRHONA Almond praline.....	40g
Grape seed oil.....	10g
NOROHY Madagascan Bourbon vanilla bean.....	4g
Sea salt.....	2g
Feuilletine.....	60g
Toasted buckwheat.....	10g

Melt the OPALYS chocolate, almond praline, grape seed oil, bourbon vanilla, and sea salt in a bain-marie or microwave until smooth.

Gently fold in the feuilletine and toasted buckwheat.

Spread the mixture evenly onto a tray lined with parchment paper and chill until firm.

VANILLA HONEY SPONGE

Eggs.....	4
Granulated sugar.....	150g
T45 Cake Flour.....	95g
Water.....	6g
Honey.....	6g
Milk.....	30ml
NOROHY Madagascan Bourbon vanilla bean.....	2g

In a stand mixer, whip the eggs and sugar together until fluffy and light in color.

In a separate saucepan, heat the milk, honey, and water until warm. Gradually add to the egg mixture while continuing to whip.

Sift in the cake flour and gently fold until just combined.

Pour the batter onto a baking sheet (approximately 800 g per tray) and bake at 180°C (350°F) for about 15-20 minutes or until golden brown and a skewer inserted in the center comes out clean. Let cool.

VANILLA-CREMEUX

Heavy cream.....	300g
NOROHY Madagascan Bourbon vanilla beans.....	3
Granulated sugar.....	60g
Pectin X58.....	2g
Egg yolks.....	80g

In a saucepan, bring the cream and split vanilla beans to a boil. Remove from heat and allow to infuse for about 15 minutes; then discard the vanilla beans.

Add the sugar mixed with pectin when the cream reaches approximately 40°C (104°F).

Whisk in the egg yolks and continue to cook until the mixture reaches 82°C (180°F). Remove from heat, let cool, and store in the refrigerator until ready to use.

VANILLA-VERBENA GANACHE

Gelatine mass.....	30g
Heavy cream.....	400g
NOROHY Madagascan Bourbon vanilla beans.....	2
VALRHONA white chocolate OPALYS 33 %.....	80g
Verbena leaves.....	8g

In a saucepan, bring the cream and split vanilla beans, verbena to a boil; allow it to infuse for a few minutes.

Remove the vanilla beans and add the melted gelatin mass and OPALYS chocolate. Emulsify with a hand blender until smooth.

PEAR CONFIT

Pears, poached & diced.....	360g
Water.....	60g
ADAMANCE Green William Pear puree.....	200g
Granulated sugar.....	30g
SOSA Pectin NH.....	7g
NOROHY Madagascan Bourbon vanilla beans.....	2

Poach the pears in a simple vanilla syrup, dice, and freeze in a bag with the syrup until ready to use.

In a saucepan, combine water, pear puree, and split vanilla beans; bring to a boil.

Stir in the diced pears. Add the sugar mixed with pectin when the mixture reaches 45°C (113°F), then remove from heat and let cool.

PEAR GEL

ADAMANCE Green William Pear puree.....	300g
SOSA agar-agar.....	4g
Granulated Sugar.....	13g
Lemon juice.....	10g
Water.....	150g
VALRHONA Absolu Cristal.....	125g

Boil the pear puree, lemon juice, and water together.

Incorporate the sugar mixed with agar and cook for a few minutes.

Pour into a flat tray and refrigerate to set. Once cooled, emulsify with the Valrhona glaze using a hand blender until smooth.

PEAR COMPOTE

Pear confit.....	360g
Pear gel.....	160g

Mix the pear confit and pear gel until well combined. Spread to silicone sheet 0.5 cm and freeze. Cut using a cutter and glaze before use.

CHOCOLATE SHEETS

VALRHONA white chocolate OPALYS 33%.....	300g
NOROHY Madagascan vanilla paste VANIFUSION.....	2g

Melt the chocolate to 48°C (118°F) and temper it until it crystallizes at 26°C (79°F). Reheat to 28°C (82°F) before spreading onto a silicone mat or acetate sheet.

Allow to set slightly, then cut into desired shapes.

ASSEMBLY

NOROHY organic Madagascan vanilla powder.....	QS
Verbena leaves.....	QS
Gold leaf.....	QS
VALRHONA Absolu Cristal.....	QS

Spread the cooled Vanilla-Almond Crunch on top of the Vanilla Honey Sponge and freeze until firm.

Once frozen, turn the sponge upside down on a work surface and spread a layer of Vanilla-Cremeux on top. Freeze again.

Cut out the desired inserts from the frozen sponge and re-freeze the filling.

Whip the Vanilla-Verbena Ganache until light and fluffy. Pipe it into your mold, add the frozen filling, smooth it out, and freeze until set.

Demold the dessert and glaze with the neutral glaze, ensuring an even coating.

Place a chocolate sheet on top of the glazed cake and arrange the glazed pears in the center.

Pipe small dots of whipped ganache around the pears, and before serving, dust the top layer of chocolate sheet with vanilla powder and decorate with verbena leaves and gold leaf for an elegant finish.





SINGAPORE 

Kelvin CHIA

BACKGROUND

Kelvin Chia's interest in baking sparked at 12 years old, when he started experimenting with recipes gleaned from newspapers, magazines and television cooking shows. At 18, he moved to Kuala Lumpur to study Culinary Arts at Taylor University, in collaboration with Université de Toulouse, France. His internships at venues like Berjaya Resort and Eastern & Oriental Hotel refined his craft and personal style. In 2011, a visit to Toulouse and Paris during a university project exposed him to famous local pâtisseries, reinforcing his passion for pastry.

HIS CAREER

His professional journey began in the USA at Chatham Bars Inn, learning large-scale dessert production under Executive Pastry Chef Stephen Jones, and discovering the diversity of modern pastry arts. In 2016, he started working at Cé La Vi Singapore Restaurant, creating pastries and menus for events and all types of customers's palates. Currently, he leads the pastry department, crafting diverse menus and collaborating with Executive Chef Joey Sergentakis on the creation of desserts for Cé La Vi outlets around the world.

HIS AUDACITY

Kelvin's career has been marked by a constant quest for excellence and innovation, which has made him a respected and influential chef on the Asian and international culinary scene. He embodies the fusion of art and gastronomy, transforming each creation into a culinary masterpiece. For Norohy, Chef Kelvin has imagined an assortment of pastries with Asian flavors blended with Western pastry techniques. His audacity lies in the perfect marriage of the two cultures, but also in the marriage of flavors, such as in his coffee and tea paste with jasmine, pandan & Tahitian vanilla, or his rice pudding with rose water. Embark on a sensory odyssey with chef Kelvin Chia!





YUENYEUNG BAHULU NYONYA MADELEINES

KUIH BAHULU

All purpose flour.....	65g
Corn starch.....	6g
Pandan leaf.....	1
Salt.....	1g
NOROHY vanilla bean powder.....	1g
Egg.....	115g
Sugar.....	65g
Coffee liqueur.....	a/n

Preheat mould in oven at 200°C, Fan 1, OC&T during 15 minutes.

Mix flour & corn starch in a bowl, cut pandan into small pieces.

Place dry ingredients & pandan leaves in a pan, toast in oven 3 minutes.

Sieve into a container, add salt.

Whip egg & sugar to fluffy & ribbon stage, fold in flour.

Pipe into oiled hot molds.

Bake for 8 minutes until golden brown.

Unmold immediately & let cool on a wire rack.

Brush with coffee liqueur.

JASMINE INFUSION

Jasmine tealeaves.....	10g
Cream.....	200g

Infuse cream with sous vide at 60°C, 3 hours.

Keep infusion overnight/12hours.

Strain; Add up missing amount of cream.

YUENYEUNG CRÈMACHE (CRÈME PÂTISSIÈRE + GANACHE)

Evaporated milk.....	50g
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Jasmine infusion.....	50g
NOROHY coffee extract.....	10g
Sugar.....	25g
Corn starch.....	10g
Egg yolks.....	20g
VALRHONA OPALYS white chocolate 33%.....	140g
Jasmin infusion.....	70g
NOROHY organic Bourbon Madagascan vanilla bean... 2g	
Trimoline.....	10g

Combine evaporated milk, infusion, coffee & sugar in a pot, bring to simmer.

In a bowl, mix sugar & egg yolks. Temper with hot milk.

Back to pot, cook to a pastry cream.

Spread in a flat tray & surface wrap.

Melt Opalys to 40°C, heat up infusion, vanilla & trimo to 40-45°C.

Combine both and mix well to a ganache.

Gather pastry cream into a bowl, add in jasmine ganache.

Handblend both to emulsify perfectly.

MONT BLANC RICE CAKE

RICE CAKE

Rice Flour.....	125g
Water (1).....	130g
NOROHY Rose water.....	10g
Water (2).....	170g
Sugar.....	90g
Pandan leaves.....	2pcs
Dried instant yeast.....	2g
Water (3).....	10g
Canola oil.....	1,5g
Baking powder.....	1g

Combine rice flour, water (1) & rose water in a bowl, keep aside.

Bring water (2), sugar & pandan leaves to a boil in pot.

Leave the syrup to cool down to room temperature.

Combine yeast & water (3) in a small bowl, wrap & keep aside.

1+2 ; +3 ; rest to ferment for 1-2hrs.

Preheat steamer & brush oil on tray.

Add in canola oil and baking powder, mix well.

Strain mixture and pour into tray to steam for 25 minutes.

Leave to cool down in steamer for 5 minutes.

CHESTNUT CREAM

Chestnut paste.....	200g
Cream.....	80g
Butter.....	15g
Salt.....	1g
NOROHY Tahitian vanilla bean.....	2g

Combine all ingredients in mixer & paddle to smooth paste. Sieve once to obtain smooth texture.

Pipe into floral design on rice cake.

BERGAMOT GEL

ADAMANCE Bergamot Puree.....	100g
Water.....	50g
Sugar.....	50g
Spent vanilla beans (previously used).....	6g
SOSA Gelcrem cold.....	20g

Bring water, sugar & spent vanilla to boil, let cool.

Combine syrup, puree & gelcrem. Handblend to a gel.

Note: Amount of gelcrem will need to be adjusted accordingly. The acidity will affect the gelification process. Will need to rest in chiller for an hour to let Gelcrem fully hydrate.

KETAYAP ÉCLAIR

CHOUX DOUGH

Water.....	105g
Milk.....	45g
Sugar.....	4g
Salt.....	2g
Butter.....	60g
All purpose flour.....	105g
Eggs.....	150g

Heat water, milk, butter, sugar and salt to boil.

Remove from heat, add flour, stir to combine.

Place dough in mixer with paddle attachment.

Beat to cool down, gradually add in eggs.

Transfer to bowl, keep chilled for 1 hour.

Pipe to 2.25" length with 6B star tip.

Spray lightly with baking spray; dust with icing sugar.

Bake at 150°C, Fan 2, OC&T during 20 minutes.

Adjust to 130°C, 2 Fan, 5C&T, during 15 minutes.

PANDAN & VANILLA PASTRY CREAM

Pandan Leaves.....	50g
Water.....	100g
Coconut milk.....	200g
Cream.....	200g
Sugar.....	50g
NOROHY Tahitian vanilla bean.....	2g
Egg yolks.....	100g
Corn starch.....	35g

Blend iced water & pandan leaves into a puree, sieve & reweigh.

Place the pandan puree with coconut milk and cream in a pot.

Mix yolks with sugar & corn starch. Temper into coconut milk.

Back to pot, cook to thick consistency.

Continue boiling for 3 to 5 minutes, keep in tray.

Surface wrap and chill in blast freezer.

PANDAN COCONUT CRÊPE

All purpose flour.....	65g
Sugar.....	10g
Salt.....	0,8g

Egg.....	60g
Iced water.....	125g
Pandan leaves.....	20g
Coconut milk.....	60g
NOROHY TADOKA vanilla.....	1
Coconut oil.....	7,5g

Combine all dry ingredients in a mixing bowl.

Blend iced water & pandan leaves into a puree, sieve and reweigh.

Handblend all liquid in a jug, slowly add into dry ingredients. Whisk and sieve for 2 times to remove clumps of flour.

Brush a non stick pan with coconut oil, heat up on medium heat.

Slowly pour a laddle of batter in non stick pan, cook one side.

Flip, and cook another side. Keep the crêpe cover under a wet towel.

CARAMELIZED COCONUT FILLING

Grated Coconut.....	200g
Gula Jawa.....	200g
Water.....	150g
NOROHY TADOKA vanilla.....	1
Pandan leaves.....	2
Salt.....	1,5g

In a pot, put together water, pandan, TADOKA & gula Jawa.

Melt the gula jawa under medium low heat, stir once in a while.

Once melted, put in grated coconut & keep stirring it to prevent burnt.

Cook until desired texture, let cool in blast freezer.





Daniele SALICE

BACKGROUND

Daniele Salice is a young chef from the region of Puglia. He was born and raised in Andria, a town renowned for its burrata and extra-virgin olive oil.

His passion for pastry-making began at the age of seven, when he started to follow in the footsteps of his father, himself a pastry chef of over 30 years' standing and owner of Andria's famous RoxyBar pastry shop.

HIS CAREER

As his passion for the craft grew, Daniele became a boarder at hospitality school in Vieste, in northern Puglia, from the ages of 14 to 18. In addition to this training, Daniele benefited from the basics he learned from his father, who was always ready to lend him a hand. He trained at several seaside resorts, including the famous Antichi Sapori di Pietro Zito inn and the Grand Hôtel Courmayeur at the base of Mont Blanc. Just two days after graduating with honors, he arrived in South Tyrol at the Wellness Resort Lunaris in the Aurina Valley. Daniele started out as a Commis Pastry Chef before becoming demi-pastry chef at the majestic five-star hotel surrounded by magnificent mountain peaks.

AUDACITY

Pastry is everything to him. It is the path he decided to follow when he was only a boy and a goal he fought for with all his might, knowing what lay ahead but always pouring his heart into it. For Daniele, pastry-making means knowing how to seek out, learn about and discover new ingredients and flavors that trigger strong emotions in people. He creates his dishes by putting himself in the customers' shoes, imagining how they would see and taste his creations, the aim being that they remember the meal with their taste buds but also, most importantly, in their heart. This ambitious young man is determined to go the extra mile to create something great.



APPLE 2.0 - APPLE STRUDEL REVISITED

For 15 portions



APPLE INSERT

Golden Delicious apples.....	800g
Golden Delicious apple extract.....	400g
Cinnamon stick.....	1
Cloves.....	1
Dewaxed lemon peel.....	2
NOROHY Tahitian vanilla beans.....	2
Cane sugar.....	150g
SOSA agar-agar.....	4g
Cane sugar.....	60g
Seed oil.....	as required
Rum.....	as required
Pine nuts.....	50g
Raisins.....	50g
Cinnamon powder.....	as required

Finely dice the apples. In a saucepan, make a dry caramel with the cane sugar, add the apple extract, spices and vanilla beans and, once the mixture has come to a boil, add around 400g of chopped apple. Take it off the heat and strain the apples to collect the juice and spices.

Add the agar-agar to the juice, bring to a boil again, then pour into a container and leave to cool so that the mixture solidifies.

Blend to make a gel. Take a shallow saucepan and use it to heat the seed oil, the second portion of apples (200g) and the cane sugar until they caramelize.

Deglaze with the rum and set aside. Leave the remaining apples (200g) raw.

Once the different apple preparations are ready, combine them in a single container with the gel made from the juice, and add the pine nuts, raisins and spices to complete the apple insert.

WHITE CHOCOLATE GANACHE

Crème fraîche.....	400g
NOROHY VAKANA Madagascan vanilla pearls.....	3g
Salt.....	1g
Bloomed gelatin.....	40g
VALRHONA OPALYS white chocolate 33%.....	140g
Mascarpone.....	140g
Chilled crème fraîche.....	170g

Bring most of the cream, vanilla and salt to a boil, then add the bloomed gelatin. Pour into a plastic pitcher with the chocolate and mascarpone and stir to combine. Add the remaining chilled cream, stir, pour into a container and cover with plastic wrap. Refrigerate for at least 12 hours before use.

CHOCOLATE SOLUTION

VALRHONA OPALYS white chocolate 33%.....	500g
VALRHONA cocoa butter.....	400g
NOROHY VAKANA Madagascan vanilla pearls.....	1g
Fat-soluble colorant.....	as required

Melt and mix all the ingredients. Store.

MODELING CHOCOLATE

VALRHONA GUANAJA dark chocolate 70%.....	200g
Glucose.....	60g
Refined sugar.....	25g

Melt the chocolate and temper it following the relevant instructions. Mix the refined sugar with the glucose and quickly stir them into the chocolate.

Once your marble surface has been disinfected, pour on the mixture and mix it until smooth. Store in a vacuum bag in the refrigerator.

CINNAMON CRUMBLE

Pastry flour.....	50g
Almond flour.....	50g
Cane sugar.....	50g
Cubed butter.....	50g
NOROHY Tahitian vanilla bean.....	1
Salt.....	as required
Cinnamon powder.....	as required

Place all the ingredients in a food processor fitted with the paddle attachment and blend on medium-low speed until almost compact.

Finally, bake for 7 minutes at 330/340°F (165/170°C).

VANILLA ICE CREAM

Milk.....	330g
Cream.....	90g
Sugar.....	120g
Egg yolks.....	100g
NOROHY Tahitian vanilla bean.....	1
Salt.....	as required

Place all the ingredients in the bowl of a Thermomix on medium-low speed for approx. 15 minutes and heat to 185°F (85°C). Finally, place the mix in the bowl of a Pacojet and cool to 0°F (-18°C) before processing it.

Prepare the apple insert and leave it to cool. Prepare the ganache and add the apple insert. Glaze with the chocolate solution. Prepare and bake the crumble. Prepare the vanilla ice cream. Cut and shape the dark chocolate to look like the stem of an apple.





Dubai
UNITED ARAB EMIRATES 

Steve THIERY

BACKGROUND

As a child, Steve Thiery was captivated as much by the window displays as by the tastes in his local bakery and pastry shop. This early experience forged his curiosity, his sensory memory and the simple

pleasure that still guide his creations today.

HIS CAREER

Steve's training in Nancy led to a CAP, a diploma «Mention chocolat», and BTM and Brevet de Maîtrise qualifications. He rooted his development in the precision and exacting standards of French technology.

At the age of 21, he spent three years in French Polynesia, then moved to Cannes to work for Jean-Luc Pelé, where he learned the importance of consistency. Ladurée then gave Steve the opportunity to work internationally in France, Switzerland, Lebanon and Morocco, among other countries.

His experience at La Mamounia in Marrakech and work with Pierre Hermé marked a decisive turning point in his pastry-making vision. Riyadh followed, with the opening of the first Pierre Hermé boutique in Saudi Arabia, before Steve moved on to Dubai and the Jumeirah Marsa Al Arab.

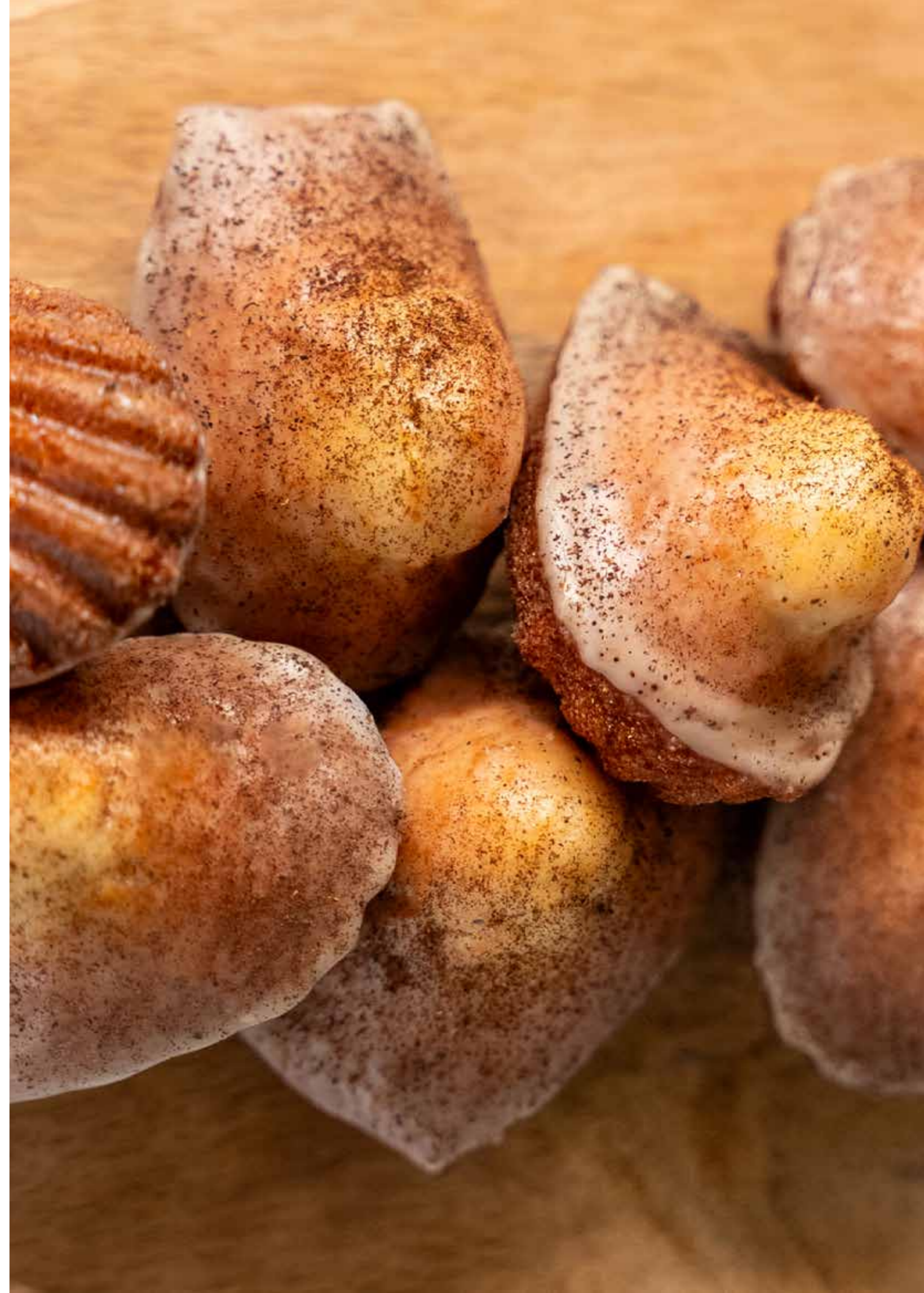
The chef now manages a team of 40 people and oversees the dessert-making identity of ten restaurants and the first Pierre Hermé boutique in Dubai.

AUDACITY

Steve takes an intuitive approach, drawing inspiration from his travels for his pairings, from architecture for his shapes and nature for his textures.

As a passionate advocate for the chocolate he loves to work with, Steve is particularly fond of Tahitian vanilla, which brings back memories of a whole chapter in his life. For the chef, its fragrance alone evokes the tiare flower, sunlight and bountiful nature.

The chef defines audacity as purity, by which he means taking a clear focus and honing in on what is essential. He is bold enough to opt for a carefully controlled simplicity that gives intense pleasure, without excess sugar or fat. For him, audacity lies in what seems the simplest but requires the most technique. That might mean a top-quality ingredient, the right technique, a clear story or a heartfelt gesture.



ALL-VANILLA MADELEINE

Makes 40 madeleines



TAHITIAN VANILLA MADELEINE MIX

Butter	400g
NOROHY Tahitian vanilla beans	2
Eggs	400g
Sugar	440g
Honey	50g
T45 flour	400g
Baking powder	15g

First make the vanilla-flavored butter. To do this, split the Tahitian vanilla beans in half, scrape out the seeds and place them in the butter. Add the split and scraped beans. Gently melt the butter and leave it to infuse for 15 to 20 minutes off the heat. Remove the beans before use. To make the vanilla even more flavorsome, leave the butter to stand for 1 hour.

For the madeleine mix, combine (but don't whip) the eggs, sugar and honey in the bowl of a mixer. Sift together the flour and baking powder, then stir them into mixture at a low speed. Drizzle in the melted vanilla butter heated to 105/115°F (40/45°C) to avoid cooking the eggs and give the mixture a smooth texture. Mix only until all the ingredients are combined. Cover with plastic wrap and refrigerate for at least 2 hours (ideally overnight).

Finally, grease the madeleine molds until 80/90% covered, then bake at 390°F (200°C) for 5 minutes to create a thermal effect which will give the madeleines their domed shape. Then lower the temperature to 320°F (160°C) and keep baking for 6 minutes, depending on the size of the molds. Immediately turn out onto a wire rack.

MEXICAN VANILLA GANACHE

Mexican vanilla beans 4
35% Whipping cream 450g
VALRHONA Ivoire white chocolate 35% 500g
Split the vanilla beans, scrape out the seeds and infuse them in the cream. Heat the cream to 185°F (85°C), cover and leave to infuse for 10 minutes. Remove the beans. In 3 stages, pour the cream into the melted Ivoire white chocolate, stirring it in to create an emulsion. Blend with an immersion blender until smooth. Cover the surface with plastic wrap and leave to set in the refrigerator for 4 hours. The ganache should be soft and ready to pipe into the madeleines.

DOUBLE VANILLA GLAZE

Vanilla beans (used for previous infusions) 4
Confectioner's sugar 500g
Water 100g

Make the vanilla powder by rinsing the beans used for the ganache, then drying them in the oven at 175°F (80°C) for an hour and blending them very finely to obtain a homogeneous, fragrant powder. Sieve if necessary.

To make the glaze for the madeleines, mix the confectioner sugar and water until smooth. Add the vanilla powder (increase or decrease the quantity depending on the intensity you want). Adjust the fluidity by adding a few drops of water if it is too thick, or confectioner's sugar if it is too liquid. Use at 82/90°F (28/32°C) to ensure it provides an even coating.





Oxford
ENGLAND 

Glen SHARMAN

BACKGROUND

Glen Sharman always wanted to be a chef. He was probably inspired by his father who made delicious family meals, but his passion for pastry-making comes more from his mother.

HIS CAREER

Glen Sharman began his culinary journey at the Tante Marie Culinary Academy, from which he graduated as a cordon bleu chef. His first job at the Pennyhill Hotel Park with chef Denis Drame MCA helped him to perfect his pastry skills. While at the Hotelympia, he won the Junior Grand Prix d'Honneur. Subsequently, he also won the annual Awards of Excellence and second place at the Junior Chocolate Masters, before taking the prize for best chocolate creation at the UK Pastry Open.

He joined Le Manoir aux Quat'Saisons to work alongside chef Benoit Blin MCA, then spent a year as head pastry chef on Richard Branson's private island, Necker, where he discovered new flavors and culinary styles. Back in the UK, he opened the HIDE restaurant with chef Ollie Dabbous and Luke Selby and won a Michelin star.

His last position was as the executive sous-chef at Le Manoir when he won the UK Pastry Open's sugar category. This qualified him for the ice sculpture event at the World Pastry Cup in Lyon in 2024.

AUDACITY

Glen has drawn inspiration from his mentors Benoit Blin and Denis Drame and from his travels. He hopes in turn to pass on his expertise to other chefs and continue his art. He likes the idea of certain dishes being timeless and remaining at heart delicious classic French pastries even when updated. As such, his recipe for NOROHY Gallery is timeless, linear, intense, elegant and delicious. Glen's recipe reveals all its inner workings so that the vanilla can express itself fully.



VANILLA PEAR



When serving place cold in the espuma with 2 gas cartridge.

Vanilla Rice Tile
Milk whole Pergal500g
Sugar Caster200g
Rice flour.....240g
NOROHY organic Bourbon Madagascan vanilla beans ..10g
Water500g
Preservation: raw mix 5 days in the fridge.

Whisk together the rice flour and the sugar, and then whisk in the cold milk, vanilla and water.

Bring to a good boil then pour out onto a tray and cling film to contact and chill (check with a senior touch dry feel).

Once cold blitz smooth.

Spread 160g per mat thinly up to the orange frame mark. Bake at 90°C open for 10 minutes before cutting with a 9 cm cutter and shape back into a 7 cm ring.

Leave to fully dry in the deck oven prover over night.

SALTED CARAMEL FUDGE

Sugar Caster2000g
Glucose syrup.....300g
Butter Bristish Salted.....1120g
NOROHY organic Bourbon Madagascan vanilla beans....25g
Whipping Cream UHT 35% Fat.....2000g
Salt cornish sea12g
Preservation: 3 months in the freezer

Cook the sugar with the glucose syrup to a golden caramel. Add the butters.

Scrape the vanilla bean in the hot cream and gradually add to the caramel mix.

Cook out the fudge mix to 112°C.

Using a hand blender, emulsify the fudge in a large kenwood bowl and leave to cool overnight. When cool roll down between 2 sheets of paper on the sheeter to 3 mm thick and freeze.

Score and cut fudge 3 x 10 cm.

Store in the freezer until needed.

VANILLA ICE CREAM

Milk full fat500g
Whipping Cream UHT 35% fat150g
NOROHY organic Bourbon Madagascan vanilla bean ...20g
Egg yolks.....150g
Sugar Caster90g
Stabiliser3,50g
Milk powder suprema15g
Trimoline.....75g

Cut the vanilla beans in half, scrape the seeds out and dissolve them with the milk and bring to the boil.

Leave to infuse 30 minutes.

Mix egg yolks with the powders together add to the milk with the trimoline and cook like a creme anglaise to 85°C for 30 seconds.

Pass through a clean chinois over an ice Bain Marie.

Please to cool down completely add the vanilla preparation and transfer into Pacojet container.

Deep freeze overnight until solid.

Preservation: 2 weeks not been churned.

CARAMELISED PEAR

Pear william.....1/2
NOROHY Madagascan vanilla paste VANIFUSION 15 g
Butter British Unsalted160g
Sugar Caster750g
Alcohol white wine Chardonnay.....150g
Preservation: fridge 2 days

Peel and cut each pear in half, remove the core and cut using a 6 cm cutter. In a pan bring the butter and sugar to a brown caramel.

Pour in the pear tops, colour them then add the wine and them simmer.

Remove from the heat when just tender in the middle, checking with a skewer.

Leave to finish cooking covered on the side for about 10 minutes then transfer onto a draining tray covered until cold.

Reserve in the fridge.

Colour of caramel depends upon ripeness of pears.

MILLIONAIRE CRUMBLE MIX

Vanilla salt.....2g
Crumble mix.....100g
Caramelised pecans30g
Cocoa grue nougatine30g
Preservation: 3 days once prepped.

Cook the crumble mix at 160°C until golden brown cool.

Crush and grade the grue, crumble mix and pecans then add the vanilla salt and store mix in airtight container.

VANILLA BRULEE

Whipping cream UHT 35% fat250g
Egg yolks.....60g
Pectin X583g
NOROHY organic Bourbon Madagascan vanilla bean ...4g
Sugar Caster30g

Bring cream and vanilla to 40°C.

Add in pre mixed pectin and sugar and bring to the boil.

Pour over the egg yolks and whisk until emulsified.

Store in the fridge once cooled ready for service.

VANILLA SALT

NOROHY organic Bourbon Madagascan vanilla bean ...5g
Salt cornish sea30g

Mix the vanilla and salt together and dru in the rack... Bag in vaccum bag & store it up to 1 month.

CRUMBLE MIX

Flour plain MB T55.....800g
Butter british unsalted.....560g

Sugar Caster500g
Sugar Demerara200g
Preservation: 1 month in freezer, 2 days cooked.

Rub all ingredients together with a paddle on machine until even crumbly texture (butter and flour needs to have combine evenly).

Coarsly break down and spread on a tray, and freeze.

Blitz in the robot coupe into coarse pearls and return to freezer.

Spread evenly on a tray to required thickness.

Bake in the preheated deck oven at 190°C for 10 to 12 minutes.

For the crumble disc, yield for about 11 to 12 portions.

Sieve 550g of row crumble mix (crushed in the robot coupe from frozen) on a tray covered with paper.

Cook for 10 minutes in the deck oven, at 190°C and pre cut with a cutter or ring, size according to needs.

Then finish cooking for a further 3 to 4 minutes until golden brown color.

For crumble cubes:

- Roll the mix between 2 sheets of paper on the sheeter.
- Cut into 8mm dice and freeze.

For crumble pieces:

- Evenly spread crumble mix on to paper on a teflon tray.
- Cook in the fan oven at 175°C until golden.
- Cool in the rack and break into pieces.

CARAMELISED PECANS

Sugar Caster120g
Water40g
Pecan nuts230g
Salt cornish sea230g
Preservation: 1 month in a vaccum bag.

Cook the sugar and water to 120 degrees add the nuts and stir off the heat until it crystalises.

Place back on the stove and stir until it turns a golden caramel colour. Then add the salt mix well and pour out onto a cold tray.

Whilst hot seperate the nuts then when cool place in the bag and vacuum to remove air.

COCOA GRUE NOUGATINE

Sugar Caster600g
Glucose syrup.....200g
Butter British Unsalted500g
Milk whole200g
Pectin NH nappage.....10g
VALRHONA grue cacao.....1kg

In a clean copper pan bring the sugar (removing 2tbsp of sugar), glucose, butter and milk to 40°C. Whisk in the pre mixed pectin with the 2 tbsp of reserved sugat and cook to 103°C.

Pour directly onto grue in a bowl and mix well.

Leave to cool occasionally mixing nd cover with parchment paper.

When cold scale 290g between two sheets of parchment paper and roll out to the depth of the grue pieces.

VINEGAR CARAMEL

Sugar Caster125g
Glucose syrup.....125g
Whipping Cream UHT 35% Fat.....185g
Butter Cultured English (Salted)50g
Vinegar Rice Mizkan Grain.....40
Preversation: 1 week

Cook your sugar and glucose to first foam caramel and the same time have the cream warming on the side.

De-glaze the hot caramel with the cream and recook to 107°C.

Pour over the butter when at temperature, and hand blend to smooth. Then also blend in vinegar. Store outside until needed, leave overnight before using.

VANILLA CUSTARD ESPUMA

Cream double500g
Milk whole Pergal500g
NOROHY organic Bourbon Madagascan vanilla bean ...5g
Sugar Caster150g
Preservation: 5 days in the fridge in a vacuum bag

Bring the cream and the milk to boil.

Pour over the pre mixed sugar and yolks.

Cook to 83°C and stir for 1 minute.

Cool down over ice Bain Marie to avoid curdelling.

To cook in the fan oven, its 6 turn 6 and in the deck its 8 turn 8.

Before grue is fully cool transer to blue paper to drain excess grease before crushing daily.

For the grue curves chocolate trio cut into 21cm.

For the earl grey tart dish, cut out a 16 cm ring and portion into 12 even wedges.

CONE

T55 Flour	115g
Salt.....	2g
Whole egg.....	50g
Caster sugar.....	85g
Whole milk.....	45g
Unsalted butter.....	10g
NOROHY organic vanilla extract.....	5g
NOROHY organic coffee extract.....	3g

Blend all ingredients together and place in to a piping bag. Pipe 15g of mix on to a pre heated waffle iron and cook for 30 seconds. When part cooked take off and use a cutter 10cm to cut a neat disc.

Place back on the waffle iron for a further 30 seconds and shape in to a cone.

Store in a very dry box with silica gel.

DECORATION

VALRHONA OPALYS white chocolate 33%.....	5 g
NOROHY vanilla bean powder	As needed

Create a circle of vanilla-flavored white chocolate to surround the dessert and complete the presentation.





Norohy Gallery

**A gallery of inspiring recipes
created by 14 chefs from around the world**

