

WAINA

NOROHY VANILLA SNACK



MAKES 24 DESSERTS IN
SPHERE MOLDS (REF. 3728)

VANILLA-FLAVORED WAINA CHOCOLATE

Organic Waina 35% chocolate..... 1000g
Vanilla powder..... 10g

Melt the Waina chocolate and add the vanilla powder.
Temper before use.

PUTTING IT ALL TOGETHER

Make the pressed Breton sablé biscuit. Place 6-8g in each sphere and leave it to set. Carefully **mold** a single, not overly thin layer of the Waina vanilla chocolate into half-spheres. **Leave** the half-spheres to drain between 2 uprights, trim away any rough edges and leave to crystallize.

Make the soft vanilla ganache and, when its temperature has fallen below 82°F (28°C), use it to fill the spheres. Leave to set for 24 to 48 hours at 60°F (17°C) and a 60% relative humidity level.

FINISHING

Use some pre-crystallized Waina chocolate to **join** together the half-spheres, taking care to melt the edges using a heat gun so that they seal perfectly. **Leave** to set at 60°F (17°C) then remove from the molds.

WAINA & VANILLA SHORTBREAD CRISP

Essentials almond shortcrust pastry..... 140g
Organic Waina 35% chocolate..... 65g
Vanilla powder..... 2g

Gently **break** up the cooked shortcrust into small pieces using the flat beater of a stand mixer. **Mix** together the pre-crystallized Waina chocolate, vanilla powder and ground shortcrust. **Use** immediately.

ESSENTIALS ALMOND SHORTCRUST PASTRY

All-purpose flour..... 75g
Confectioner's sugar..... 30g
Extra fine blanched almond flour..... 9g
Salt..... 0.5g
European-style butter..... 40g
Whole eggs..... 15g

Combine the dry ingredients with the cold, cubed butter. As soon as the mixture is completely even, **add** the cold eggs.

As soon as you obtain a smooth dough, **stop** mixing.

Store in the refrigerator or spread out immediately.

Bake at 300°F (150°C).

SOFT MADAGASCAN VANILLA-FLAVORED GANACHE

Heavy cream 36%..... 150g
NOROHY Madagascar vanilla bean..... 10g
Organic Waina 35% chocolate..... 190g
Cocoa butter..... 15g

Infuse the vanilla beans in the cream. **Bring** the cream to the boil and, bit by bit, combine it with Waina chocolate partially melted with the cocoa butter.

Mix using an immersion blender to form a perfect emulsion.



This recipe is brought to you by:



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