

# NOROHY



MADAGASCAR PREMIUM  
ORGANIC VANILLA  
PRODUCTS





# NOROHY

## ORGANIC, 100% TRACEABLE VANILLA TO TRANSFORM YOUR CREATIONS

It is on the island of Madagascar that we harvest and process our NOROHY vanilla pods. This terroir has been carefully selected because it produces some of the best vanilla in the world. In their perfectly warm, humid climate, the vanilla plants grow and thrive to offer us quality produce. To honor our commitments to transparency and traceability, we rely on teaching, on-the-ground knowledge and certifications wherever we can so that we have a positive impact on the environment and the development of both local communities and their unique skills.

"**Noro**" and "**rohy**" mean "**light**" and "**bond**" respectively in Malagasy. The name "**Norohy**" perfectly encapsulates our desire to forge a "bond" or link between **producers and chefs**, so that this fascinating, versatile ingredient gets the attention it deserves.



"Quality vanilla is a staple in many of my desserts, and having a source of reliable, intensely flavor-packed vanilla really helps give a boost to my desserts. Norohy vanilla has rich, fragrant floral aromas that stand out on their own or perfectly highlight other ingredients in desserts. The beans are always packed with seeds and full of moisture, so you not only get a huge flavor impact, but can also often use less vanilla in your recipe. On top of the intense flavor and quality, the organic certification, traceability, and support of the local community make this exceptional vanilla even more appealing."

*Sarah Tibbetts, Pastry Chef Central Region L'École Valrhona North America*



# ORGANIC BLACK NON-SPLIT VANILLA BEANS



MAROANTSETRA/MANANARA  
REGIONS OF  
MADAGASCAR



Our Madagascan vanilla has received organic certification. We select producers who use organic farming practices, further emphasizing and solidifying our efforts to have **organic certification throughout the entire value chain**: from the plantation to our storage warehouses.

After being harvested and selected, the beans are then **processed and refined using traditional techniques**. It takes more than six months for these black non-split vanilla beans to attain all their excellent quality, and they are monitored with the **utmost care through every step in the process**. Traditional skills are used to sort beans into similarly sized bunches and bind them with raffia.



**MADAGASCAR**  
MANANARA  
& MAROANTSERA

**ORGANIC BLACK NON-SPLIT VANILLA BEANS**  
Product from Organic Farming

**BOTANICAL NAME**  
Vanilla Planifolia

**MAIN AROMATIC NOTES**  
Vanilla - vanilla sugar  
Woody - camphor  
Raisin rum

PACKAGING	CODE
16-23cm	
125g vacuum-packed bag	31356
250g vacuum-packed bag	26521
CHARACTERISTICS	
Organic Black Non-Split Vanilla Beans	
Origin: Madagascar - Product made using organic farming techniques	
Moisture content: 32 - 38%	
Vanillin Content ≥ 1.5%	
STORING	USE WITHIN*
Store in a cool, dry place, away from light.	24 months
*Calculated based on the date of manufacture.	



# ORGANIC WHOLE BEAN VANILLA PASTE

200G OF BEANS/JAR

## MADAGASCAR



In collaboration with pastry chefs from L'École Valrhona and clients who are passionate about vanilla, **Norohy is delighted to finally introduce the recipe that brings together all the parts of the bean and reveals all its aromatic complexity.**

In one simple step, instantly add the delicate and intense character of Bourbon vanilla from Madagascar to your creations.

When infusing vanilla, each part of the bean plays a role and brings its own aromatic features. They work together to express this **inimitable complexity** and create true harmony between flavors.

We know how important it is to maintain the rate of production in the lab while controlling the cost of raw materials in your recipes. Supporting you every day in aiming for a more balanced and enlightened use of vanilla is part of our mission.

### PACKAGING

500g (17.6oz) jar,

### CODE

34283

### INGREDIENTS

Cane sugar syrup\*,  
Vanilla concentrate\*,  
Powdered vanilla bean\*,  
Exhausted vanilla seeds\*,  
cane sugar\*

**NOROHY'S VANIFUSION:  
USE 75% LESS PASTE  
THAN OTHER BRANDS**

### STORING

Store well sealed in its original packaging, in a dry place away from light and heat. Refrigerate after opening.

### RECOMMENDED QUANTITY PER APPLICATION

*from l'Ecole Valrhona*

#### Pastry Cream/Custard:

5-10g/kg

#### Pastry Crust: 5-10g/kg

#### Whipped Vanilla Cream:

5-10g/kg

#### Mousse: 5-10g/kg

#### Cakes : 5-12g/kg

#### Ice cream : 8-12g/kg

#### Ganache : 8-12 g/kg

### USE WITHIN\*\*

12 months

\*Product made using organic farming techniques

\*\*Calculated based on the date of manufacture

## FOR THE FIRST TIME, ALL THE VANILLA BEAN COMPONENTS COMBINED IN AN ORGANIC, CLEAN, EASY-TO-MEASURE PASTE



### Only 5 100% natural ingredients

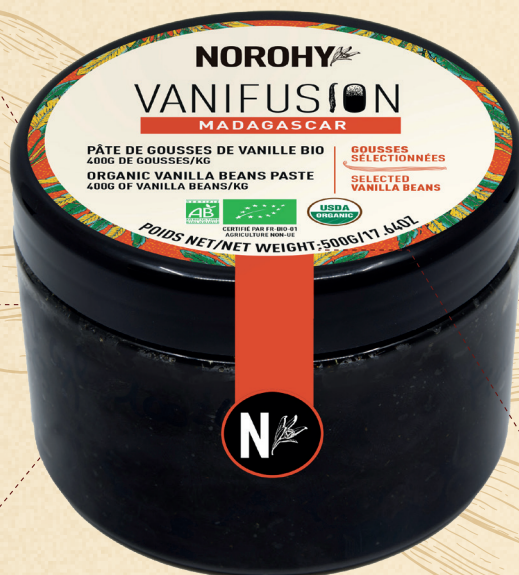
A recipe without additives  
or flavor enhancers



### A recipe co-developed with chefs



### 100% recyclable packaging



### Easy-to-measure texture suitable for all applications



### Madagascar Origin



### Certified USDA Organic



# VANILLA BEAN CRÈME BRÛLÉE

MAKES APPROX. 20 PORTIONS



## NOROHY CRÈME BRÛLÉE MIXTURE

Milk.....	510g
Heavy cream 36%.....	2000g
Egg yolks .....	760g
Sugar .....	250g
<b>NOROHY ORGANIC MADAGASCAR VANILLA BEAN .....</b>	<b>48g</b>

**Split** the vanilla and **scrape** out the seeds, then **place** all of it into in the milk.  
**Warm** the mixture through and leave to infuse overnight.

**Add** in the cream, egg yolks and sugar.  
**Pour** the mixture into porcelain plates or dishes.  
**Bake** at 195°F (90°C) until the crème is smooth and wobbles slightly to the touch.  
**Store** in the refrigerator.

## FINISHING

**Sprinkle** sugar onto the cooled crème brûlées.  
**Wipe** the edges of each dessert’s container, then **caramelize**.  
**Sprinkle** with sugar a second time, and **caramelize** again.

## CHEF’S TIP .....

To **suspend** your vanilla seeds in your crème brûlée, **boil** the cream and milk together with the split and scraped vanilla.  
**Combine** this liquid with the sugar and yolk mixture.  
Remember, however, that this will give your desserts an **oilier mouthfeel** than the standard recipe.





# NORANA

MAKES 24 DESSERTS

## VANILLA RUM CRÉMEUX

NOROHY VANIFUSION ORGANIC WHOLE BEAN

<b>VANILLA PASTE</b> .....	<b>1.5g</b>
Heavy cream 36% .....	220g
Gelatin powder 220 Bloom .....	2.2g
Water .....	11g
Egg yolks .....	53g
Sugar .....	45g
Dark rum .....	12g

**Dilute** the paste in the cream. As you do so, **hydrate** the gelatin in cold water.

**Mix** the egg yolks and sugar, **combine** the mixture with the cream and **cook** at 183-185°F (84-85°C).

**Strain** and add the gelatin.

**Add** the rum and mix with an immersion blender.

**Leave to set** in the refrigerator.

## VANILLA AND LIME CHIFFON CAKE

Grape seed oil .....	80g
Honey .....	10g
Egg yolks .....	100g

NOROHY VANIFUSION ORGANIC WHOLE BEAN

<b>VANILLA PASTE</b> .....	<b>3g</b>
Egg whites .....	90g
All-purpose flour .....	55g
Cornstarch .....	30g
Baking powder .....	1g
Lime zest .....	1 ea
Egg whites .....	190g
Sugar .....	110g

**Mix together** the oil, honey, egg yolks and smaller portion of egg white. **Sift together** the flour, cornstarch and baking powder, then **add them in**.

**Add** the lime zest and paste.

**Beat** the larger portion of egg whites while **gradually adding** the sugar. Gently **combine** these two mixtures.

**Spread out** onto a tray and bake at 375°F (190°C) until slightly browned. **Take it out** of the oven, remove from its tray and immediately **cover** with a sheet of baking paper so the sponge stays soft.



## PINEAPPLE, VANILLA & LIME COMPOTE

Pineapple purée .....	200g
Cubed pineapple .....	110g
Glucose DE 35/40 .....	40g
Sugar .....	30g
Pectin NH .....	3g
Lime zest .....	1 ea

NOROHY VANIFUSION ORGANIC WHOLE BEAN

<b>VANILLA PASTE</b> .....	<b>2g</b>
Cornstarch .....	5g
Dark rum .....	4g

Finely **dice** the fresh pineapple and set it aside.

**Heat up** the pineapple purée and glucose. Once it is at 105°F (40°C), **sift** in the sugar and pectin (mixed together).

**Add** the diced pineapple, zest and vanilla bean paste. **Bring to a boil** and **add** the starch combined with the rum.

**Leave to boil** for 2 minutes. **Store** the mixture in the refrigerator or use immediately.

(Continues next page) .....



(Norana, continued)

## VANILLA AND CEREAL CLUSTERS

VALRHONA Organic WAINA 35% chocolate..... 170g  
Crispy wheat flake cereal..... 120g

### NOROHY VANIFUSION ORGANIC WHOLE BEAN

**VANILLA PASTE** ..... 4g  
Lime zest ..... 1 ea

**Melt** the Valrhona Waina chocolate to 95-105°F (35-40°C) and **mix** it with the crispy wheat flake cereal, split and scraped vanilla bean and zested lime.

## WAINA VANILLA LIGHT MOUSSE

Whole milk..... 130g

### NOROHY VANIFUSION ORGANIC WHOLE BEAN

**VANILLA PASTE** ..... 3g  
Gelatin powder 220 Bloom ..... 5g  
Water ..... 25g  
VALRHONA Organic WAINA 35% chocolate..... 240g  
Heavy cream 36%..... 250g

**Infuse** the vanilla in the milk. Heat the milk and add the rehydrated gelatin.

Gradually **combine** the hot milk with the partially melted chocolate, taking care to **form** a smooth emulsion.

Immediately **mix** using an immersion blender to make a perfect emulsion.

Once the mixture is at 79-84°F (26-29°C), **combine** with the cream which has been **whipped** until it has the texture of a mousse.

**Pour** immediately and **freeze**.

## VANILLA RUM ABSOLU CRISTAL SPRAY MIX

Absolu Cristal Neutral Glaze ..... 450g  
Mineral water ..... 18g  
Lime juice ..... 18g

### NOROHY VANIFUSION ORGANIC WHOLE BEAN

**VANILLA PASTE** ..... 2g  
Dark rum..... 9g

**Bring** the Absolu Cristal glaze to a **boil** with water, lime juice and paste. **Add** the rum and spray on the mixture at 175°F (80°C).

## WAINA VANILLA CRUNCHY COATING

Organic WAINA 35% chocolate..... 430g  
Grape seed oil ..... 56g

Crispy wheat flake cereal..... 110g

### NOROHY ORGANIC VANILLA BEAN PASTE ..... 3g

Lime zest ..... 1 ea

**Melt** the Waina. **Mix** it with the grape seed oil, crushed crispy wheat flake cereal, vanilla paste and lime zest.

**Use** at 95°F (35°C).

## PUTTING IT ALL TOGETHER

Start by **making** the chiffon cake sponge. **Spread it** onto a silicone tray to a depth of 0.6mm (500g per 40 × 60cm tray).

**Leave it to cool** and **halve** the 40 × 60cm sponge to make two 30 × 40cm pieces. Put one in a 30 × 40cm half-frame.

**Make** the vanilla rum crèmeux. When the crèmeux is 79-82°F (26-28°C), **pour** 300g onto the framed piece of sponge and **place** the second piece on top.

**Leave to set** in the refrigerator for several hours.

**Make** the pineapple, vanilla & lime compote and **pour** 15g into each round 3.5cm silicone mold. **Freeze**.

**Make** the vanilla and cereal cluster and **spread** in a 4mm-tall frame.

**Cut into circles** using a 4cm cutter. **Leave to set** in the refrigerator.

## ASSEMBLY

**Cut out** some 2 × 8cm strips of sponge and crèmeux.

**Place** 2 strips in each round silicone mold (diameter: 7cm, depth: 2cm, Maé Innovation Ref. 001348).

**Place** a frozen compote disk in the middle of each silicone round.

**Make** the Waina light mousse and **put** 25g in each ring.

**Place** a disk of crisp in each assembly and **freeze**.

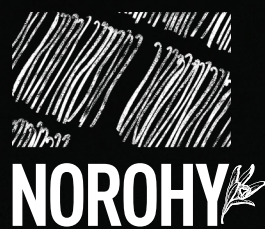
## FINISHING

**Turn out** the mini gateaux, then **spray** with vanilla and rum Absolu Cristal glaze.

**Make** the crunchy coating and **dip** each mini gateau in it using a toothpick.

**Add** a chocolate decoration made using Waina mixed with vanilla powder, along with your logo.





Share your creations on Instagram  
With @valrhonausa and #norohy



**NOROHY IS PROUD TO BE PART OF THE VALRHONA SELECTION FAMILY OF BRANDS.**

You can expect the same premium level of quality, service, and expertise as from the entire family of Valrhona Selection brands.

VALRHONA  
SELECTION

VALRHONA



REPÚBLICA  
DEL CACAO®

Find more recipes at [valrhona.us](https://valrhona.us) | [@valrhonausa](https://www.instagram.com/valrhonausa) | [#Norohy](https://www.instagram.com/norohy)