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NOROLITAN



FOR A Ø 20CM MOLD

VANILLA SPONGE

Eggs 6
All-purpose flour 0.25L
Butter 250g
Sugar 240g
NOROHY Organic Bourbon Vanilla Extract 15g
Baking powder 10g

Melt the butter. **Mix** it with the sugar and vanilla extract. Gradually **incorporate** the eggs. Gradually **add** in the flour, mixing it in well, then **add** the baking powder.

Put the mixture in a greased cake mold sprinkled with flour and **bake** for approx. 40 minutes at 355°F (180°C).

RASPBERRY SPONGE

Eggs 2
All-purpose flour 125g
Butter 125g
Sugar 120g
Baking powder 4g
VALRHONA Raspberry Inspiration fruit couverture 50g

Melt the butter and Raspberry Inspiration fruit couverture in the bain-marie. **Mix** with the sugar. **incorporate** the eggs.

Gradually **add** in the flour, **mixing** it in well, then **add** the baking powder.

Pour the mixture in a greased cake mold sprinkled with flour and **bake** for approx. 30 minutes at 355°F (180°C).

SYRUP

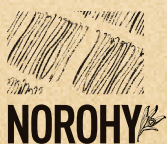
Sugar 120g
Water 150g
NOROHY Organic Bourbon Vanilla Extract 10g

Heat all the ingredients together until you have a syrup. Use a brush to help you **coat** the sponge with syrup as soon as it is out of the oven.

VANILLE GANACHE

VALRHONA Ivoire 35% white chocolate 150g
Heavy cream 30% 90g
NOROHY Organic Bourbon Vanilla Extract 10g

This recipe is brought to you by:



Boil the cream and vanilla extract. **Melt** the chocolate in a bain-marie and **mix** it with the cream and vanilla. Leave to **set** in the fridge for one hour.

VANILLA ICING

Confectioner's sugar 100g
Water 15g
SOSA Copper-colored popping Peta Crispy decoration... 5g

For the icing, **mix** the confectioner's sugar and vanilla extract with a small amount of water. **Add** a little more confectioner's sugar if the mixture is too liquid.

FINISHING TOUCHES

Cut the sponge into equally sized pieces. Use a spatula to **cover** the vanilla sponge and raspberry sponge with ganache. **Stack** a layer of raspberry sponge on top of a layer of vanilla sponge, then put on another layer of vanilla sponge.

Leave to **set** in the refrigerator for one hour.

Cover the Norolitan with vanilla icing and **sprinkle** on some Peta Crispy decorations. Leave it to **set** in the refrigerator before trimming the edges of the Norolitan so the pieces are tidy and even.



Original recipe and photo credit:
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