

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

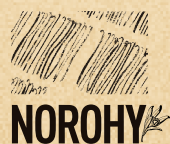
Heat all the ingredients together until you have a syrup. Use a brush to help you coat the sponge with syrup as soon as it is out of the oven.

VANILLE GANACHE

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

Boil the cream and vanilla extract. Melt the chocolate in a

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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
NOROHY Organic Bourbon Vanilla Extract.....	4g

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.



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