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**NOROHY** 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

## BABA ROLLS



MAKES 24 ICE CREAMS

## VANILLA ICE CREAM WITH TAHITENSIS VANILLA PASTE BASE

UHT whole milk .....	870g
<b>SOSA</b> 1% fat dry milk.....	60g
Sugar.....	170g
Glucose powder DE33 .....	60g
<b>SOSA</b> dextrose.....	30g
Heavy cream 36%.....	225g
Egg yolks.....	75g
<b>NOROHY</b> Tahitensis vanilla bean paste .....	8g
Combined stabilizer .....	6g

First **pour** the milk into your cooking pot (a saucepan or pasteurizing machine).

Once it is at 75°F (25°C), **add** the dry milk.

At 85°F (30°C), **add** the sugars (sugar, glucose powder and dextrose).

At 105°F (40°C), **incorporate** the fat-based products (cream, egg yolks and vanilla paste).

Once it is at 115°F (45°C), **add** the stabilizer and emulsifier mixture with a portion of the sugar (approx. 10%).

**Pasteurize** at 185°F (85°C) for 2 minutes then quickly **cool** the mixture to 40°F (4°C).

If possible, **homogenize** the mixture to **make** any fat crystals as tiny as possible.

**Leave** the mixture to sit for at least 12 hours.

**Mix** using an immersion blender and **churn** at between 15-20°F (-6°C to -10°C).

**Freeze** at -22°F (-30°F), then **store** in a freezer at -0.5°F (-18°C).

## INTENSE VANILLA & OPALYS 33% WHIPPED GANACHE

Liquid starch.....	275g
<b>NOROHY</b> Tahitensis vanilla bean paste .....	4g
<b>SOSA</b> gelatin powder 220 Bloom .....	3g
Water for the gelatin .....	15g
<b>OPALYS 33% CHOCOLATE</b> .....	205g
Heavy cream 36%.....	145g

**Mix** the hot liquid starch with the rehydrated gelatin and vanilla paste then gradually **combine** it with the chocolate.

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

**Add** the cold heavy cream.

**Mix** again very briefly.

**Cover** the mixture's surface with plastic wrap, **store** in the refrigerator and **leave to set** for at least 12 hours.

**Whisk** until the texture is consistent enough to **use** in a piping bag or with a spatula.

## LIQUID STARCH FOR WHIPPED GANACHE

UHT whole milk .....	280g
<b>SOSA</b> potato starch .....	8g

**Mix** together a small portion of the cold milk with the potato starch, and **set aside**.

**Heat** the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C).

**Pour** part of the hot glucose milk over the milk-starch mixture. **Put** everything back in the cooking appliance and **bring** to a boil.

## RUM & VANILLA GEL

<b>ABSOLU CRISTAL NEUTRAL GLAZE</b> .....	460g
Mature rum.....	185g
<b>NOROHY</b> Tahitensis vanilla bean paste .....	5g

**Blend** the Absolu Cristal with the rum and vanilla paste. **Set aside**.

## KNEADED BABA DOUGH

Bread flour.....	90g
Whole eggs .....	70g
Live yeast.....	12g
Fleur de sel.....	1.5g
Sugar.....	25g
European-style butter.....	55g

**Use** your hands to thoroughly mix together the flour, eggs, baking powder and fleur de sel.

**Knead**. Once the dough starts to come away from the edges, gradually **add** the sugar then the room-temperature butter.

Once the dough is very smooth, **stop** kneading.

**Leave it to rise** for 10 minutes.

Use a piping bag to **fill** the greased molds with dough.

**Leave it to rise** until it has doubled in volume and then **put it in the oven** at 320°F (160°C) for about 15 minutes.



## VANILLA WAFER BATTER

European-style butter.....	20g
All-purpose flour.....	45g
Confectioner's sugar.....	35g
Egg whites.....	45g
<b>NOROHY</b> Tahitensis vanilla bean paste.....	0.5g

**Sift** the dry ingredients together.

Use a spatula to **mix** half the egg whites with the dry ingredients and paste, then **add** the melted butter.

**Add** the remaining egg whites. **Smooth** together and **leave to cool** in the fridge.

(Take care not to **beat** this mixture.)

**Spread** the mixture into different shapes.

**Bake** at 390/410°F (200/210°C) for a few minutes, depending on the size of your shapes.

## RUM & VANILLA BABA SYRUP

<b>SOSA</b> gelatin powder 220 Bloom.....	10g
Water for the gelatin.....	50g
Water.....	685g
Sugar.....	135g
Rum.....	110g
<b>NOROHY</b> Tahitensis Vanilla Bean Paste.....	10g

**Rehydrate** the gelatin.

**Bring** the water, sugar and vanilla bean paste to a boil.

**Add** the gelatin in its water and the rum.

**Set aside.**

## STEEPED RAISINS

Rum & vanilla baba syrup.....	150g
Golden raisins.....	50g

**Bring** the syrup to a boil and leave the raisins to **steep** for at least 24 hours.

**Store** in the syrup.

## PREPARATION

**Make** the vanilla ice cream, whipped ganache and vanilla and rum gel. **Set aside.** **Make** the baba dough and **arrange** 3-4g in each 3cm half-sphere mold. **Leave** the dough to **rise** for approx. 30 minutes at 79°F (26°C) then **bake** for approx. 15-20 minutes at 320°F (160°C). **Set aside** in a dry place.

**Make** the vanilla wafer dough and use a spatula to **arrange** it into small comma shapes on a silicone mat. **Bake** at 390°F (200°C) for a few minutes then, as soon as it is out of the oven, **put** it in a Yule log mold to give it a curved shape. **Set aside.** **Make** the rum syrup and, while it is still hot, **steep** the babas in it for a few minutes, followed by the raisins. **Set aside.** **Churn** the vanilla ice cream then **spread it** into flat-bottomed containers. **Store** in the freezer.

## ASSEMBLY

**Put** a baba in a glass. Use a spoon to help you **pick up** a few dabs of rum and vanilla gel and **arrange** them around the edges of the glass. **Beat** the whipped ganache then **put** approx. 25g in the middle of your dessert. **Put in place** a few steeped raisins. Use an ice cream scoop to **make** some scoops (see photo), and put two in each glass. **Put in place** a wafer. **Serve.**



### ABOUT THE RECIPE

*This elegant variation on a rum baba marries ice cream with Tahitensis vanilla whipped ganache to create a tasty, super-cool experience!*