

VANILLA FLOWER



MAKES 8 DESSERTS

CHOCOLATE SPONGE

Egg whites.....	317g
Sugar	305g
Egg yolks	317g
Butter	70g
Bread flour.....	66g
COCOA POWDER	63g
Potato starch	63g

Beat the egg whites and sugar. Gently **fold** in the egg yolks using a spatula, followed by the sifted dry ingredients and, finally, the butter melted at 105°F (40°C).

Spread 1200g of mixture into each tray and **bake** at 355°F (180°C) for approx. 10 minutes. **Cut** the biscuit into 15cm disks.

Cook on a stove at 320°F (160°C) for 20 minutes.

PECAN STREUSEL

Pastry flour	125g
Brown sugar	125g
Raw hazelnut flour	125g
Butter	125g
Fine salt.....	1g

Using a paddle attachment, **mix** together the butter, brown sugar, hazelnut flour, flour and salt.

Cook on a stove at 320°F (160°C) for 20 minutes.

PECAN CRUNCH

Pecan praliné.....	386g
Streusel.....	506g
Pecans.....	306g
NOROHY vanilla pods	2 pieces

Put the streusel in a food mixer with a paddle attachment and **add** in the praliné and scraped vanilla pods. At the end of the mixing process, **add** in the toasted and chopped pecan nuts.

Spread 150g per insert onto the sponge.

BANANA COMPOTE

Brown sugar	137g
Very ripe bananas.....	1681g
Lime juice.....	59g
Lime zest.....	3g
Dark rum.....	118g
NOROHY vanilla pods	3 pieces

Bake the bananas in their peels for 20 minutes at 320°F (170°C) so they are reduced to a compote. **Remove** from the oven and **leave to cool**.

Remove their blackened peel and **place** the fruit in a frying pan.

Add in the brown sugar and vanilla seeds. **Heat** them up, **flambé** them in rum and **add** in the lemon juice and zests.

Bring the mixture to a boil, then take it off the heat.

Spread 250g into each insert, then **freeze**.

VANILLA MOUSSE

Whole milk	416g
Liquid crème fraîche	416g
Gelatin	130g
Isomalt.....	27g
Water	99g
Invert sugar syrup.....	54g
Sugar	118g
Fresh egg yolks	199g
Whipped cream	723g
NOROHY vanilla pods	18 pieces

Heat together the milk and cream, **open** the vanilla pods and **infuse** them in the mixture.

Sift out any seeds and **add** in the gelatin.

Cook the water, sugar, isomalt and invert sugar syrup at 250°F (121°C), then combine this with the egg yolks and **beat**.

Whip the cream using an electric whisk.

Mix gently after heating to 60°F (16°C).

Pour 260g of mousse into an Eclipse mold (from Silikomart) and **put** the insert in place.



VANILLA CHANTILLY CREAM

Heavy cream 36%.....	190g
Invert sugar syrup.....	19g
Glucose syrup.....	19g
Heavy cream 36%.....	284g
IVOIRE COUVERTURE	85g
NOROHY vanilla pods	3 pieces

Boil the first portion of cream, invert sugar syrup, glucose and scraped vanilla.

In 3 stages, gradually **combine** the mixture with the chopped couverture chocolate to create an emulsion.

Add the second portion of cold cream and **mix** using an immersion blender. **Store** at 40°F (4°C).

Whisk the mixture, then use an 8cm plain round nozzle to **pipe** it out into flower shapes.

VANILLA & RUM JELLY

Water	105g
Sugar	53g
Dark rum.....	8g
Gelatin	13g
Agar-agar	1g
NOROHY vanilla pod	1 piece

Boil the water, sugar, agar-agar and vanilla, and **add** in the gelatin and dark rum.

Pour 20g into Cupole 01 silicone molds (from Silikomart) and **freeze**.

Turn them out and **place** them in the center of the whipped cream flower.

FINISHING AND PLATING

Once the dessert has been turned out, **spray** it with 250g of cocoa butter and 125g of white chocolate using a spray gun.

Use a tea strainer to help you **sprinkle** some vanilla powder around the edges of the dessert.