

NOROHY 
• VANILLE AUDACIEUSE & ENGAGÉE •

TADOKA DESSERTS



FOR 25 DESSERTS

VANILLA MADELEINE SPONGE

Eggs.....	423g
Invert sugar	124g
Sugar	210g
Almond flour	124g
All-purpose flour	229g
Baking powder.....	13.5g
Whipping cream.....	205g
Melted butter	170g

Melt the butter with the TADOKA.

Whisk together the eggs, sugar, and invert sugar.

Sift in the dry ingredients and **finish** with the warm melted butter and cold cream.

Weigh out 1.5kg per baking pan.

Bake at 320°F (160°C) for 12 minutes. As soon as it is out of the oven, **remove** from the pan and **leave** to cool, covering in plastic wrap immediately to retain moisture and softness.

Using the cookie cutter, **cut out** the shapes needed to assemble the dessert.

PEAR, VANILLA, AND YUZU BRUNOISE

Pear purée	400g
Yuzu purée	25g
Pear cubes	777g
Raw cane sugar	50g
Raw cane sugar	20g
Pectin NH	8g
Gelatin	70g
TADOKA.....	2 doses

Wash and **peel** pears. **Cut** into small cubes and **mix** with the yuzu juice to **prevent** them from browning.

Cook the pears with first portion of raw cane sugar and the TADOKA until they **reach** the desired texture.

Add the pear purée and the second portion of raw cane sugar mixed with the pectin NH.

Cook until it comes to a boil.

As the mixture finishes cooking, **add** the cubed gelatin.

Pour into insert molds and freeze.

VANILLA BAVAROISE

Whole milk.....	350g
Sugar	90g
Egg yolks.....	116g
Whipping cream.....	330g
“Sublime” cream.....	58g
Fish gelatin (1:6)	54g
TADOKA.....	2

Blanch the egg yolks and sugar.

Add the hot milk and TADOKA.

Blend and **strain**.

Seal in a cooking pouch.

Cook in oven at 180°F (82°C) for 18 minutes.

Cool quickly.

Pour the resulting custard into a mixing bowl. **Stirring** all the while, **add** the warm gelatin.

Once the mixture begins to gel slightly, **add** the two types of cream, beaten.

Assemble the TADOKA dessert, taking care to coat the insides of the thermoformed molds with non-stick spray.

Freeze, then **unmold**.

VANILLA GLAZE

Absolu Cristal glaze (Valrhona).....	500g
Water.....	50g
TADOKA.....	1

Heat the water and **glaze** gently, then **add** the TADOKA.

Spray the glaze when still warm onto the frozen desserts.

ASSEMBLY

Pour the bavaroise into the thermoformed molds and **put** the frozen pear insert in place.

Cover with sponge.

Freeze.

Spray the frozen entremets with warm glaze.

Place onto cardboard bases and **add** a NOROHY chocolate decoration.

