

**NOROHY** 



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**RECIPE BOOK**  
NOROHY VANILLA: 14 INTERPRETATIONS

# EDITORIAL

## Norohy unites vanilla producers and pastry professionals.

Norohy is an ethical sourcing company, a platform for linking talent, and a discoverer of inspired creations that is shining a light on every stage in this outstanding ingredient's journey, from its world-best terroirs to its most delicious culinary iterations.

This intensely meaningful and promising marriage has a single mission: To guarantee pastry chefs **reliable, ethical, high-quality products that will change the vanilla industry for the better.**

For this first recipe book written in partnership with **L'École Valrhona**, we wanted to share our own interpretation of some classic pastries while also giving pride of place to one essential ingredient: Vanilla.

Because **pastry is about precision first and foremost**, and vanilla numbers among the most expensive of foods, we wanted to develop **a more carefully calibrated approach to using it.** This is why we measure vanilla beans by weight in our ingredients lists, bringing an **extra dose of consistency to our recipes.**

Norohy's first **organic Madagascan vanilla\*** has the kind of aromatic



profile sought after by top chefs, with a high natural vanillin content and intense woody and floral aromas.

\*Organic Black Non-Split Vanilla Beans - 16-23cm  
Origin: Mananara - Maroantsetra  
Average Weight per Bean: 4g

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# VANILLA

ST NOROBY DESSERT



MAKES 6 DESSERTS

SERVES 6

## INVERTED PUFF PASTRY

European-style butter .....	350g
All-purpose flour .....	125g
All-purpose flour .....	295g
Salt .....	10g
White vinegar .....	5g
Water .....	120g
Melted butter .....	95g

### BEURRAGE

Using the dough hook in a stand mixer, **mix** together the butter and smaller portion of flour and **shape** into a square.

### DÉTREMPE

Using the dough hook in a stand mixer, **knead** together the larger portion of flour with the salt, water, vinegar and warm melted butter.

**Shape** into a square and leave to **rest**.

### LAMINATING THE DOUGH

**Place** the second mixture at the center of the first mixture, and **fold** a book turn.

Leave to **rest** before **folding** another book turn.

Leave to **rest** before **folding** a letter turn.

Leave to **rest** overnight.

**Fold** another letter turn, then **roll out** the dough and **cut** to shape.

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*Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.*

## VANILLA PASTRY CREAM

Milk .....	380g
Sugar .....	105g
Egg yolks .....	130g
Corn starch .....	45g
Heavy cream 36% .....	165g
All-purpose flour .....	15g
Butter .....	55g
<b>NOROHY VANILLA</b> .....	12g

**Boil** the milk, cream, and split and scraped vanilla beans. Leave to infuse for 10 minutes and then strain.

**Mix** the egg yolks and sugar, then **add** the flour and corn starch.

**Combine** the hot liquid with the egg yolk, sugar and flour mixture, then **boil** again.

**Remove from the heat.** At 140°F (60°C), **add** the butter.

**Smooth out** and **store** in the refrigerator.

## BLOND CARAMEL

Sugar .....	400g
Water .....	150g
Glucose .....	80g

**Mix** all the ingredients together and **heat to** 320°F (160°C).

## CHOUX PASTRY

Water .....	350g
Salt .....	5g
Nonfat dry milk .....	15g
Butter .....	150g
Pastry flour .....	180g
Eggs .....	325g

**Bring** the water, salt, dry milk and butter to a boil.

At the same time, **sift** the flour into the hot mixture and turn up the heat so that all the liquid **evaporates**.

Take off the heat and progressively **add** the eggs so that a good consistency forms.

Immediately **shape** the dough into choux buns of your preferred size.

If you are using a convection oven, **heat to** 480°F (250°C), put the choux in, then turn off the oven and **keep** the door closed.

As soon as the choux pastry has blown up and started to change color, **heat** the oven back up to 355°F (180°C) and **open** the door.

Allow the choux pastry to slowly **cook**.

## VANILLA WHIPPED CREAM

Heavy cream 36% .....	1200g
Sugar .....	95g
<b>NOROHY VANILLA</b> .....	20g

**Beat** together the chilled cream, split and scraped vanilla and sugar.

**Store** in the refrigerator.

## ASSEMBLY AND FINISHING

**Spread** the puff pastry into a 40 × 60cm tray.

Leave to **rest** overnight.

**Bake** in convection oven at 320°F (160°C). Halfway through the baking process, **turn** the tray around and **place** another tray on top.

**Leave** the pastry to continue baking until it has a golden color all the way through. **Set aside**.

**Use the pastry cream to fill** the choux buns.

**Cook** the blond caramel and **glaze** the choux buns.

While still in its tray, **cut** the puff pastry into six 11 × 25cm strips.

Use a small amount of caramel to **stick** a row of choux buns along each strip's side.

Use a piping bag with a slanted nozzle to **pipe** the whipped cream in the center.

**Decorate** with a few thin slices of de-seeded vanilla bean and a drizzle of caramel.

.....  
**VANILLA**  
MILLEFEUILLE



MAKES 10 PORTIONS

## INVERTED PUFF PASTRY

European-style butter .....	350g
All-purpose flour .....	125g
All-purpose flour .....	295g
Salt .....	10g
White vinegar .....	5g
Water .....	120g
Melted butter .....	95g

*Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.*

### BEURRAGE

Using the dough hook in a stand mixer, **mix** together the butter and smaller portion of flour and **shape** into a square.

### DÉTEMPRE

Using the dough hook in a stand mixer, **knead** together the larger portion of flour with the salt, water, vinegar and warm melted butter. **Shape** into a square and leave to **rest**.

### LAMINATING THE DOUGH

**Place** the second mixture at the center of the first mixture, and **fold** a book turn.

Leave to **rest**.

**Fold** using another book turn and leave to **rest**.

**Fold** a letter turn and leave to **rest** overnight. **Fold** another letter turn, **roll out** and **cut** to shape.

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## VANILLA PASTRY CREAM

Milk .....	450g
Sugar .....	120g
Egg yolks .....	145g
Corn starch .....	45g
Heavy cream 36% .....	180g
All-purpose flour .....	20g
Butter .....	70g
<b>NOROHY VANILLA</b> .....	20g

**Boil** the milk, cream, and split and scraped vanilla. Leave to infuse for 10 minutes and then strain.

Use the sugar to **blanch** the egg yolks, then **add** the flour and corn starch.

**Combine** the hot liquid with the egg yolks, then **boil** again.

**Remove from the heat.** Then at 140°F (60°C), **add** the butter.

**Smooth out** and **store** in the refrigerator.

## ASSEMBLY AND FINISHING

Heavy cream 36% .....	200g
Confectioner's sugar (as needed)	

**Spread out** the puff pastry to a thickness of 2mm.

**Cut** into a 40 × 60cm rectangle and leave to **rest**.

**Bake** at 320°F (160°C). Halfway through the baking process, **turn** the tray around and **place** another tray on top until fully baked. It should have a golden color all the way through. **Set aside**.

**Whip** the heavy cream. **Combine with the pastry cream.**

**Cut** the puff pastry into 10 × 5cm rectangles.

**Split** each rectangle in half so you are left with two thin, even pastry strips.

**Put** a pastry rectangle on a plate, then use a piping bag with a 4mm plain round nozzle to **pipe** on approx. 20g of pastry cream. **Repeat** five times.

**Sprinkle** the final rectangle with confectioner's sugar, then use a blowtorch to **caramelize**. **Place** this rectangle on top of the final layer of cream.



.....  
BUTTON BABAS  
WITH VANILLA RUM



## BABA PASTRY

All-purpose flour .....	355g
Eggs .....	280g
Salt .....	6g
Yeast .....	60g
Sugar .....	90g
Butter .....	215g

**Knead** together the flour, eggs, salt and yeast until the dough starts to come away from the sides of the bowl. Gradually **add** in the sugar and warm melted butter. Use your mixture to **fill** 3cm half-sphere flexipan molds. **Leave to rise** at a constant temperature. **Bake** for a few minutes at 390°F (200°C) so the dough starts to rise evenly. **Bring** the temperature down to 340-350°F (170-175°C) and continue to bake for 12 to 14 minutes. **Set aside.**

## VANILLA SYRUP

Water .....	1500g
Sugar .....	750g
<b>NOROHY VANILLA</b> .....	28g

Bring the water, sugar, and scraped vanilla bean to a **boil**. Leave to **cool**.

## VANILLA RUM

Vanilla Syrup .....	375g
Angostura rum .....	650g

**Strain** the vanilla syrup until only a clear liquid remains. **Mix** the cold syrup with the rum. **Store** in the refrigerator.

## LIGHT VANILLA CREAM

Heavy cream 36% .....	1400g
Mascarpone .....	210g
<b>NOROHY VANILLA</b> .....	16g
Confectioner's sugar .....	85g

**Split** and scrape the vanilla beans. **Add** the vanilla seeds you have scraped into the cream and mascarpone. **Add** in the sugar and beat until you obtain a smooth, lightweight, flexible cream.

### OPTIONAL

*To help the vanilla mix in evenly, you can leave the split and scored beans in the cream overnight before adding the mascarpone and sugar.*

## INDIVIDUAL GLASS DESSERT VERSION

Once the syrup has cooled, **put** the babas on a rack and cover with syrup.

After 15 minutes, **turn over** the babas and refrigerate overnight in the syrup. The next day, leave to **drain**.

**Place** 6 to 8 steeped and drained babas in glasses.

**Fill** the glasses with vanilla rum until level with the babas.

**Beat** the light cream and use a fluted nozzle to pipe a swirl on top of the babas.

Use a spatula to **level** the top of the cream with the glass.

Temper some IVOIRE 35% White Chocolate and spread out between two guitar sheets. Once set, cut into pieces with the same diameter as your glasses. **Use** these disks as a protective lid for your cream.

## JARS FOR INDIVIDUAL TAKE-OUT

**Fill** three-quarters of the space in your jars with steeped and drained babas.

**Add** the vanilla beans you used to make the syrup.

**Fill** the jars with vanilla rum until level with the babas.

Tightly **seal** the jars and store in the refrigerator.



.....  
VANILLA ROULADE



## VIENNESE SPONGE

Egg yolks .....	235g
Eggs .....	625g
Sugar .....	490g
Egg whites.....	390g
Sugar .....	160g
Pastry flour.....	315g

**Whisk** the egg yolks, eggs and the larger portion of sugar in a stand mixer.

Separately **whisk** the egg whites and add the smaller portion of sugar until stiff peaks.

**Mix** the stiffened whites with the other mixture and finally **add** the sifted flour.

**Weigh** the biscuit batter and spread out evenly over a silicone tray.

**Bake** the biscuit at 445°F (230°C) for 4 minutes in a convection oven. You will need 700g per 40 × 60cm tray.

## VANILLA SYRUP

Water .....	800g
Sugar .....	400g
NOROHY VANILLA.....	8g

**Boil** the water with the sugar and vanilla seeds.

**Place** in the refrigerator.

## OPALYS 33% VANILLA WHIPPED GANACHE

Heavy cream 36%.....	1000g
Invert sugar.....	100g
Glucose syrup.....	100g
OPALYS 33% CHOCOLATE .....	680g
Heavy cream 36%.....	1500g
NOROHY VANILLA.....	32g

**Bring** the cream, invert sugar and glucose mixture to a boil and **infuse** the split and scraped vanilla beans.

Gradually **combine** the boiling mixture with the OPALYS 33% chocolate, mixing in the center to obtain a smooth, shiny, elastic texture. Mix using an immersion blender to form a perfect emulsion.

**Add** the cold cream then mix again.

**Store** in the refrigerator and leave to set, preferably overnight. **Whip** until firm.

## VANILLA CHOCOLATE PETALS

OPALYS 33% CHOCOLATE .....	2000g
NOROHY VANILLA.....	8g

**Temper** the OPALYS and **add** in the vanilla seeds.

Use a piping bag to **pipe** dabs of vanilla-speckled OPALYS onto 6cm-wide guitar sheets. **Cover** with another sheet, then use a flat-bottomed glass or a stainless steel pastry tamper to smooth out the couverture until you obtain 2mm-thick round petal shapes.

**Place** these in a curved mold so that your petals take on a curved shape. **Set aside**.

## CARAMÉLIA CRISPY CLUSTERS

Chopped nuts.....	300g
CARAMÉLIA 36% CHOCOLATE.....	120g
Sugar (as needed)	

**Melt** and **temper** the CARAMÉLIA 36% chocolate, then add in the chopped nuts.

**Roll** in sugar until you obtain small crispy clusters.

**Set aside**.

## ASSEMBLY AND FINISHING

Viennese Sponge (3 layers) .....	700g
OPALYS 33% Vanilla Whipped Ganache (per Roulade) .....	650g
Crispy Clusters (per Roulade).....	210g
Syrup (per sheet) .....	400g

### ASSEMBLY

**Cut** the sponge into 35 × 54cm sheets. **Steep** each sheet in 400g of vanilla syrup.

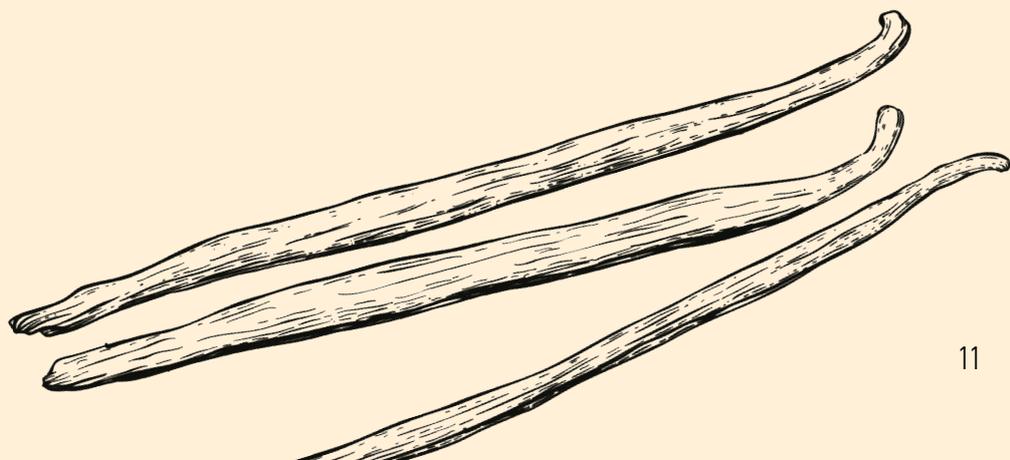
**Spread on** 650g of whipped ganache, followed by a sprinkling of crispy clusters, making sure to keep some for the decoration.

**Roll** up as you would a traditional Yule Log.

**Squeeze** the log to ensure an even shape and place in a large U-shaped mold. **Store** in the refrigerator.

### FINISHING

**Cover** the exposed side with the remaining whipped ganache. Decorate with vanilla chocolate petals.



PARADIS BLANC  
ENTREMETS



## GENOISE SPONGE

Eggs .....	435g
<b>50% ALMOND PASTE FROM PROVENCE</b> .....	440g
Butter .....	140g
Pastry flour .....	85g
Baking powder.....	5.5g
<b>NOROHY VANILLA</b> .....	9g

**Beat** the eggs with the almond paste and scraped vanilla while heating to 105-115°F (40-45°C).

At the same time, **melt** the butter and sift together the flour and baking powder.

As soon as a ribbon forms in the first mixture, **remove** a small portion, as you will need to add this to the melted butter. **Mix** all the ingredients together, carefully incorporating the sifted flour and baking powder.

**Pour** 100g into each 14cm ring and bake at 355°F (180°C).

## APRICOT COMPOTE

Apricot halves .....	830g
Apricot purée .....	1040g
Sugar .....	155g
Glucose powder .....	155g
Pectin NH .....	16g
Lemon juice.....	11g

**Sauté** the apricot halves. **Warm** half the purée.

At the same time, **mix** together the pectin, sugar and glucose powder.

**Combine** this mixture with the warm purée and **boil**.

**Add** the remaining purée and lemon juice.

## MASCARPONE MOUSSE

Heavy cream 36%.....	1740g
<b>NOROHY VANILLA</b> .....	26g
Mascarpone .....	1300g
Egg yolks .....	260g
Water .....	320g
Sugar .....	480g
Gelatin powder (220 bloom) .....	47.5g
Water for the gelatin .....	237.5g

**Infuse** the scraped vanilla in the chilled cream for 24 hours. **Strain, check** the weight and **add** a little more if necessary.

**Heat** together the egg yolks, the larger portion of water, and the sugar to 160°F (70°C) in a bain-marie. **Cool** in a stand mixer, **beating** until a ribbon forms. **Hydrate** the gelatin in the smaller portion of water.

**Set aside** 10% of the cream, **warm** and **add** the melted gelatin and scraped vanilla. **Combine** with the mascarpone until you obtain a smooth texture.

**Combine the mixtures**, followed by the airy whipped cream. **Pour out** into a ring.

## OPALYS 33% & VANILLA GLAZE

Heavy cream 36%.....	480g
<b>ABSOLU CRISTAL NEUTRAL GLAZE</b> .....	320g
Gelatin powder (220 Bloom).....	5.7g
Water for the gelatin .....	28.5g
<b>OPALYS 33%</b> .....	850g
<b>NOROHY VANILLA</b> .....	9g

*Tip: It is very important to emulsify the mixture. When ready to use, melt the glaze in the microwave to remove any bubbles. This way, the glaze will maintain its supple, glossy texture for 48 to 72 hours after defrosting or use.*

**Warm** the cream with the split and scraped vanilla and then gradually combine with the chocolate.

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

**Heat** the ABSOLU CRISTAL and rehydrated gelatin to a simmer, then combine with the emulsion.

**Mix** again.

**Store** at 40°F (4°C) for 12 hours before use.

**Use** at 85-105°F (30-40°C).

## ASSEMBLY AND FINISHING

**Bake** the sponge disks. **Place** in 14cm rings lined with guitar sheets. **Pour** on 200g of apricot compote and smooth out. **Freeze. Line** ten 16cm rings with strips of guitar sheets. **Make** the mascarpone mousse, then pour 400g into each ring.

**Put** a compote and sponge insert in place. **Freeze. Turn out** and glaze your desserts. **Trim away** any excess and **place** on a base. **Decorate** with a few pieces of OPALYS.

.....  
**PRALINÉ & VANILLA**  
CUSTARD TART



## SWEET PASTRY DOUGH

Butter .....	350g
Confectioner's sugar .....	300g
Egg yolks .....	240g
Eggs .....	1 ea
Invert sugar .....	25g
Pastry flour .....	770g

**Cream** the butter and **add** in the confectioner's sugar and invert sugar, followed by the egg yolks and egg.

**Mix well** without letting any bubbles form.

**Add** the flour.

Leave to **rest** in the refrigerator.

## VANILLA BEAN CUSTARD MIXTURE

Milk .....	2595g
Heavy cream 36% .....	2595g
Corn starch .....	285g
Sugar .....	770g
<b>NOROHY VANILLA</b> .....	45g

**Warm** the milk and cream and **add** the split and scraped vanilla beans.

**Combine** with the starch.

**Boil**, add the sugar and leave the mixture to **rest** in the refrigerator.

## ASSEMBLY AND FINISHING

<b>60% HAZELNUT PRALINÉ</b> .....	1250g
Whole hazelnuts .....	100g

**Chop** the hazelnuts.

**Spread** the pastry dough between two guitar sheets and sprinkle one side with chopped hazelnuts to a thickness of 3mm.

**Cut** the dough into ten 4 × 57cm strips.

**Line** the inside of 4cm-tall Ø15cm tart rings with 4 × 57cm non-stick strips.

**Line** again with the guitar sheets, then **cover** the bottom of each tart case with appropriately sized pastry disks.

**Bake** at 320°F (160°C) until an even blond color is achieved.

**Set aside.**

**Combine** 1250g of vanilla custard with 1250g of praliné to form a smooth mixture.

**Pour** 450g of vanilla custard mixture into each tart shell and **smooth out**. Use a piping bag to **layer on** 250g of praliné custard mixture.

**Bake** in a convection oven at 375°F (190°C).

**Set aside.**

**Decorate** with a small amount of confectioner's sugar, a split vanilla bean, and a few hazelnut pieces.





**VANILLA BEAN  
CRÈME BRÛLÉE**

MAKES APPROX. 20 PORTIONS

## NOROHY CRÈME BRÛLÉE MIXTURE

Milk .....	510g
Heavy cream 36%.....	2000g
Egg yolks .....	760g
Sugar .....	250g
<b>NOROHY VANILLA</b> .....	<b>48g</b>

**Split** the vanilla and **scrape out** the seeds, then **place** all of it into in the milk.

**Warm** the mixture through and **leave to infuse** overnight.

**Add** in the cream, egg yolks and sugar.

**Pour** the mixture into porcelain plates or dishes.

**Bake** at 195°F (90°C) until the crème is smooth and wobbles slightly to the touch.

**Store** in the refrigerator.

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### FINISHING

**Sprinkle** sugar onto the cooled crème brûlées.

**Wipe** the edges of each dessert's container, then **caramelize**. **Sprinkle** with sugar a second time, and **caramelize** again.

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### CHEF'S TIP

To suspend your vanilla seeds in your crème brûlée, boil the cream and milk together with the split and scraped vanilla.

Combine this liquid with the sugar and yolk mixture.

Remember, however, that this will give your desserts an oilier mouthfeel than the standard recipe.



.....  
**BLANCMANGE**  
**WITH VANILLA,**  
**RED BERRIES**  
**& CANDIED RHUBARB**



## VANILLA BLANCMANGE

Fromage blanc.....	335g
Heavy cream 36%.....	335g
Sugar .....	65g
Gelatin powder (220 Bloom).....	9.5g
Water .....	47.5g
<b>NOROHY VANILLA</b> .....	12g

**Hydrate** the gelatin powder in the water.

**Warm** the fromage blanc and add in the sugar and vanilla seeds.

**Beat** the cream until its texture is soft and frothy.

**Melt** the gelatin in the microwave then combine with the warmed fromage blanc.

Once the mixture has reached 95°F (35°C), **add** the whipped cream.

**Pour** into 5 × 5cm stainless steel cube molds and store in the refrigerator.

## OVEN-BAKED CANDIED VANILLA RHUBARB

Rhubarb.....	2kg
<b>NOROHY VANILLA</b> .....	8g
Brown sugar (as needed)	

**Peel** the rhubarb and cut into 12cm pieces.

**Split** and scrape the vanilla beans, then spread onto the rhubarb pieces.

**Put** on a wire rack and sprinkle some brown sugar on top.

**Bake** at 210°F (100°C) for a few minutes. The middle of the rhubarb should stay crunchy.

## VANILLA OPALINE

Fondant glaze .....	600g
Glucose.....	400g
<b>NOROHY VANILLA</b> .....	8g

**Bring** the fondant, glucose and vanilla mixture to a boil at 310°F (155°C).

**Spread** out on a silicone mat and leave to **cool** before grinding into a powder.

**Store** in an airtight container until you are ready to cook.

**Sprinkle** a thin layer of the powder onto a silicone mat.

**Bake** at 285-300°F (140-150°C) so that the powder melts.

Leave to **cool**. **Detach** from the mat and **store** in a dry, airtight container until you are ready to use.

**Store** in a dry place.

## RASPBERRY COULIS

Raspberry purée .....	85g
<b>ABSOLU CRISTAL NEUTRAL GLAZE</b> .....	55g
Lemon juice.....	1 or 2 ea

**Mix** the raspberry purée, ABSOLU CRISTAL and lemon juice.

## ASSEMBLY AND FINISHING

Blackberries .....	100g
Red currants.....	50g
Strawberries.....	100g
Gooseberries .....	50g
Pea shoots (as needed)	

**Turn out** a cube of blancmange into the center of a plate.

**Add** a piece of candied rhubarb, a few berries and a few pea shoots.

Use squares of opaline to **decorate** the blancmange.

OVEN-ROASTED PEACHES  
WITH SWEET ALMOND ICE CREAM



## INVERTED PUFF PASTRY

European-style butter .....	280g
All-purpose flour .....	100g
All-purpose flour .....	235g
Salt .....	8g
White vinegar .....	2g
Water .....	100g
Melted butter .....	80g

### BEURRAGE

Using the dough hook in a stand mixer, **mix** together the butter and smaller portion of flour and **shape** into a square.

### DÉTEMPRE

Using the dough hook in a stand mixer, **knead** together the larger portion of flour with the salt, water, vinegar and warm melted butter.

**Shape** into a square and leave to **rest**.

### LAMINATING THE DOUGH

**Place** the second mixture at the center of the first mixture, and **fold** a book turn.

Leave to **rest** before **folding** another book turn.

Leave to **rest** before **folding** a letter turn.

Leave to **rest** overnight.

**Fold** another letter turn, then **roll out** the dough and **cut** to shape.

—  
*Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.*

## ALMOND ICE CREAM

50% ALMOND PASTE FROM PROVENCE .....	500g
Whole milk .....	1480g
Nonfat dry milk .....	60g
Sugar .....	25g
Ice cream stabilizer .....	8g
Invert sugar .....	90g
Heavy cream 36% .....	110g

Carefully **weigh** all the ingredients.

Use an immersion blender to **soften** the ALMOND PASTE with a small portion of the milk.

**Put** the remaining milk in a pasteurizing machine set to a high temperature setting or a saucepan.

Once the milk has reached approx. 85°F (30°C), **add** the dry milk, sugar, stabilizer, invert sugar and cream.

At 115°F (45°C), **add** the softened ALMOND PASTE, stirring vigorously.

**Complete** the pasteurization process.

**Chill** at 40°F (4°C) for 12 hours. **Churn**.

Extrude the ice cream into tubs and **store** with the lids on at -5-0°F (-20 to -18°C).

## CRISPY PASTRY ROUNDS

Sugar .....	60g
Inverted Puff Pastry .....	400g
NOROHY VANILLA .....	4g

**Roll out** the puff pastry to a thickness of 2.5mm.

**Cut** into a 30 × 40cm rectangle.

**Split** the vanilla bean and **scrape out** the seeds.

**Mix** the seeds with the sugar.

**Sprinkle** the vanilla sugar onto the pastry, then roll up.

Firmly **squeeze** the roll in plastic wrap.

**Store** in the refrigerator.

**Cut** the roll into 2mm rounds, then **spread out** between two sheets of parchment paper to a thickness of 1mm.

**Bake** between two baking trays (keep the two sheets of baking paper in place) until they have an even golden color. **Store** in a dry place.

## ASSEMBLY AND FINISHING

White peaches .....	2000g
Yellow peaches .....	2000g
Honey .....	400g
Butter .....	400g
Rosemary (as needed)	
NOROHY VANILLA (as needed)	

**Cut** the peaches in half.

**Remove** the peach pits and peels by dipping in boiling water then iced water. **Store** in the refrigerator.

Quickly **heat up** small but equal quantities of honey and butter.

**Add** a sprig of rosemary, a quarter of a split vanilla bean and three peach halves.

Regularly **sprinkle** the peaches with water and **roast** on a low heat.

**Place** on a plate.

Use a small amount of water to **deglaze** the butter and honey, then sprinkle onto the peaches.

**Put** the rosemary and vanilla in place and **add** a quenelle of almond ice cream and a few pastry rounds.

.....  
LAYERED  
CHOCOLATE TARTS



## VANILLA SHORTCRUST PASTRY

Butter .....	240g
Fine salt .....	4g
Confectioner's sugar .....	180g
Almond flour .....	60g
Eggs .....	100g
Pastry flour .....	120g
Pastry flour .....	350g
<b>NOROHY VANILLA</b> .....	24g

First **mix** the creamed butter, salt, confectioner's sugar, almond flour, eggs, split and scraped vanilla beans, and the smaller portion of flour.

Once you have obtained a homogeneous mixture, **add** the larger portion of flour, making sure the pastry does not become too hard.

**Spread out** between two sheets of plastic wrap and **store** in the refrigerator.

## VANILLA SPONGE

Almond flour .....	70g
Corn starch .....	10g
Sugar .....	80g
Eggs .....	50g
Egg yolks .....	22g
Heavy cream 36% .....	70g
Baking powder .....	1g
<b>NOROHY VANILLA</b> .....	24g

**Mix** together the almond flour, corn starch, sugar, baking powder and split and scraped vanilla beans.

**Mix** in the cream, eggs and egg yolks, then **set aside**.

## CRÈME BRÛLÉE-STYLE PUDDING

Heavy cream 36% .....	220g
Milk .....	45g
Egg yolks .....	45g
Sugar .....	30g
Gelatin powder (220 bloom) .....	1.9g
Water .....	9.5g
<b>NOROHY VANILLA</b> .....	48g

**Bring** the cream and milk to a boil and **infuse** with the split and scraped vanilla beans. **Cover** the surface with plastic wrap for approx. 2 hours.

**Strain** and **rescale**.

**Mix** the egg yolks with the sugar.

**Heat** to 185°F (84°C).

**Strain** and **add** the rehydrated gelatin.

## VANILLA GANACHE

Heavy cream 36% .....	110g
Water .....	60g
SOSA Natur Emul .....	1.5g
Gelatin powder (220 bloom) .....	1.425g
Water .....	7.125g
<b>OPALYS 33% CHOCOLATE</b> .....	90g
<b>NOROHY VANILLA</b> .....	28g

**Heat** the water and cream, and **infuse** with the split and scraped vanilla beans.

**Strain**.

**Add** the Natur Emul and bring the mixture to a boil.

**Add** the rehydrated gelatin.

Slowly **combine** with the melted chocolate.

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

Leave to **set** at room temperature, preferably overnight.

## WHIPPED CREAM

Heavy cream 36% .....	125g
Sugar .....	20g
Heavy cream 36% .....	125g
<b>NOROHY VANILLA</b> .....	24g

**Infuse** the split and scraped vanilla beans in the smaller portion of cream and invert sugar for approx. 2 hours.

**Strain** and **rescale** the cream's weight.

**Add** the remaining cream and **store** in the refrigerator.

**Beat** the cold cream and **use** immediately.

## TARTLET DECORATION

<b>ARAGUANI 72%</b> .....	350g
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## ASSEMBLY AND FINISHING

Use the pastry to **line** the tart rings and bake at 300°F (150°C) for approx. 15 minutes.

**Pour** approx. 12g of sponge mixture into each tartlet and **bake** at 320°F (160°C) for approx. 10 minutes. Leave to **cool**.

**Prepare** the vanilla crème brûlée and use it to **fill** the tartlets to the brim. **Store** in the refrigerator.

**Pipe quarter-sized round drops** of tempered ARAGUANI 72% Dark Chocolate on a guitar sheet. **Cover** with another sheet and **press** down.

**Remove** the top sheet. **Pipe** approx. 4g of vanilla ganache directly onto the chocolate.

**Cover** with the second sheet so that the vanilla ganache is held between the droplets of chocolate, then **cut** into circles using a 7cm-round cutter. Leave to **set** in the refrigerator.

Use some melted ARAGUANI to **stick** three filled decorations on top of each other, then **stick** on the tartlets.

**Beat** the whipped cream and **arrange** into a swirl. **Finish** off by grating a few chocolate fèves on top of the tartlets.

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VANILLA MARSHMALLOW  
& HAZELNUT GIANDUJA  
SPIRALS



## VANILLA BEAN MARSHMALLOW

Gelatin powder (220 Bloom) .....	45g
Water .....	95g
Sugar .....	570g
Water .....	190g
Invert sugar.....	175g
Invert sugar.....	250g
<b>NOROHY VANILLA</b> .....	18g

**Rehydrate** the gelatin powder in the water and leave to soak.

**Cook** the smaller portion of invert sugar, the sugar, the split and scraped vanilla, and the water at 230°F (110°C).

In the bowl of a stand mixer, **combine** the cooked syrup with the remaining invert sugar.

**Melt** the gelatin in the microwave, then combine with the hot sugar mixture and **beat** until a ribbon forms.

**Pour out** the marshmallow at 95-105°F (35-40°C).

**Store** in a dry place.

## HAZELNUT GIANDUJA FILLING

66% HAZELNUT PRALINÉ .....	150g
DARK GIANDUJA 34% .....	2250g

**Melt** the DARK GIANDUJA and the PRALINÉ at 115°F (45°C).

**Temper** so that it **cools** to 75-80°F (24-26°C).

## ASSEMBLY AND FINISHING

**Make** the marshmallow, then pour 300g into each 4mm-tall ganache frame placed over a greased baking mat.

Leave to **set**.

**Temper** the PRALINÉ and the DARK GIANDUJA.

**Put** a 4mm-tall ganache frame on top of the marshmallow frames, then **pour on** and **spread out** 600g of tempered GIANDUJA.

Leave to **set**, then **turn out**.

**Roll** the dessert up so that the GIANDUJA is layered in between the marshmallow.

Leave to **set**, then use a bread knife to **cut** the dessert into rounds of your preferred size.

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**ALMOND PRALINÉ  
& VANILLA  
SNACK BAR**



## WHIPPED VANILLA BEAN ALMOND PRALINÉ

60% ALMOND PRALINÉ .....	2100g
JIVARA 40% CHOCOLATE .....	750g
NOROHY VANILLA.....	32g

**Melt** the JIVARA 40% chocolate at 115°F (45°C), then **mix** into the PRALINÉ.

**Add** the split and scraped vanilla.

**Temper** to 75°F (24°C).

Leave to **set** at 60°F (17°C).

**Beat** the PRALINÉ using the paddle attachment in a stand mixer.

## VANILLA CARAMELIZED ALMOND SLIVERS

Almond slivers.....	220g
Sugar .....	135g
Water .....	75g
NOROHY VANILLA.....	4g

**Heat** the sugar, water and scraped vanilla to 220°F (105°C).

Toast the almonds in the oven at 320°F (160°C), then **add** to the syrup.

**Mix**, then **spread** out onto a tray and leave to **dry**.

## FINISHING

CARAÏBE 66% COUVERTURE .....	2000g
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**Coat** a 40 × 40cm guitar sheet with some tempered CARAÏBE 66% couverture.

Before it sets, **place** two 1cm-tall ganache frames on top for a total height of 2cm.

**Beat** the whipped PRALINÉ, **pour** into the frame and **smooth out**.

Leave to **set**.

**Cut** into 16.5 × 2cm bars.

**Temper** the CARAÏBE 66% couverture and coat the bars. Before it sets, **arrange** approx. 15g of vanilla almonds on each bar.

**Set aside**.



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# VANILLA

FROZEN MERINGUE



MAKES 10 PORTIONS

Ø 14CM

## FRENCH MERINGUE

Egg whites.....	645g
Sugar .....	600g
Confectioner's sugar.....	600g
<b>NOROHY VANILLA</b> .....	8g

60g per 14cm disk

**Beat** the egg whites on a slow speed until the air bubbles are evenly distributed, while gradually adding the sugar.

Gently **add** the confectioner's sugar to the egg whites using a spatula.

Use an 8mm plain round nozzle to **pipe** twenty 14cm rounds of meringue onto baking trays covered with parchment paper.

**Pipe** the rest of the meringue into stick shapes.

**Make** some vanilla sugar by storing and drying out the vanilla beans you use, then **grinding** with confectioner's sugar and sifting together. **Sprinkle** onto your meringue.

**Bake** at 250°F (120°C) with the oven door slightly ajar until the meringues have a dry, brittle texture.

**Store** in a dry place.

## VANILLA WHIPPED CREAM

Heavy cream 36%.....	1400g
Sugar .....	110g
<b>NOROHY VANILLA</b> .....	16g

**Beat** together the chilled cream, split and scraped vanilla, and sugar.

**Store** in the refrigerator.

## WAINA 35% & VANILLA ICE CREAM

Whole milk .....	3050g
Nonfat dry milk.....	60g
Sugar .....	195g
Glucose powder .....	360g
Ice cream stabilizer.....	18g
<b>WAINA 35% CHOCOLATE</b> .....	800g
<b>NOROHY VANILLA</b> .....	36g

Carefully **weigh** all the ingredients.

**Combine** 10% of the sugar with the stabilizer. Set aside.

**Pour** the milk and split and scraped vanilla 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 sugar and glucose powder.

At 105°F (40°C), gradually **combine** with the melted WAINA 35% White Chocolate until a glossy, elastic texture forms.

**Heat** again, then at 115°F (45°C), add the stabilizer mixture.

**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.

**Chill** for at least 12 hours.

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

## ASSEMBLY AND FINISHING

Lemon jam .....	200g
Lemon zest (as needed)	

**Place** a disk of meringue into a 4cm-tall 14cm ring.

**Fill** with ice cream and **smooth out**. **Freeze**.

**Spread** a thin layer of lemon jam on top of the ice cream, then **cover** with another meringue disk.

**Freeze**.

**Turn out** the ice cream assemblies.

**Beat** the cream, then **attach** differently sized meringue sticks all around the edge of the ice cream assemblies.

Use a piping bag with a plain round nozzle to **cover** the whole surface of the iced meringue with vanilla whipped cream.

**Add** a few pieces of lemon zest.

CRUNCHY HAZELNUT  
& VANILLA POPSICLES



## PRALINÉ ICE CREAM

Whole milk .....	1366g
Nonfat dry milk .....	46g
Glucose powder .....	120g
Sugar .....	20g
Ice cream stabilizer .....	8g
<b>ALMOND HAZELNUT 50% PRALINÉ</b> .....	<b>440g</b>

Carefully weigh all the ingredients.

**Combine** 10% of the sugar with the stabilizer. Set aside.

**Heat** the milk to 80°F (25°C) and **add** the dry milk.

At 85°F (30°C), **incorporate** the glucose powder, sugar and invert sugar.

At 105°F (40°C), **add** the heavy cream mixed to form an emulsion with the PRALINÉ.

At 115°F (45°C), **add** the mixture of sugar and stabilizer.

**Pasteurize** at 185°F (85°C).

**Mix** thoroughly using an immersion blender, then cool quickly to 40°F (4°C) in a blast chiller or freezer.

**Chill** for at least 12 hours at 40°F (4°C).

**Churn** and store at 10-15°F (-12 to -10°C).

## NYANGBO 68% COATING

NYANGBO 68% COUVERTURE .....	1000g
COCOA BUTTER .....	50g
Grape seed oil .....	150g

**Melt** the couverture and COCOA BUTTER together, then **add** the oil.

**Temper** at 85-95°F (30-35°C).

## VANILLA CARAMEL ICE CREAM TOPPING

Glucose syrup .....	625g
Heavy cream 36% .....	935g
Salt .....	6g
Sugar .....	625g
Butter .....	355g
<b>NOROHY VANILLA</b> .....	<b>16g</b>

**Heat** the cream, scraped vanilla, and salt.

**Cook** the glucose and sugar until the resulting syrup has the desired color, then **deglaze** using the hot cream.

**Add** the butter and **mix** using an immersion blender.

## OPALYS 33% VANILLA COATING

OPALYS 33% CHOCOLATE .....	1250g
COCOA BUTTER .....	70g
Grape seed oil .....	190g
<b>NOROHY VANILLA</b> .....	<b>48g</b>

**Melt** the OPALYS 33% chocolate and COCOA BUTTER together, then **add** the oil.

**Add** the split and scraped vanilla.

**Temper** at 85-95°F (30-35°C).

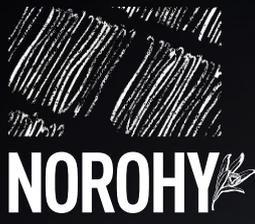
## ASSEMBLY AND FINISHING

Use a piping bag to **pipe** the ice cream into 90ml popsicle molds.

**Freeze.**

Once you have turned out the ice cream popsicles, **coat** with NYANGBO 68% couverture.

**Dip** in the vanilla caramel, followed immediately after by the OPALYS coating.



VALRHONA  
SELECTION

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