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VANILLA
VOLCANO



MAKES 24 DESSERTS

VANIFUSION ALMOND, LEMON AND OLIVE OIL SPONGE

50% almond paste from Provence	380g
Eggs	250g
NOROHY organic vanilla bean paste	13g
All-purpose flour	30g
Potato starch	30g
Fleur de sel.....	2g
Lemon zest	7.5g
Olive oil	150g

Beat the almond paste with the eggs and vanilla bean paste until a ribbon forms.

Sift the flour and starch together and add in the fleur de sel.

Chop the lemon zests and **mix** them with the olive oil.

Mix together the almond paste and lemon zest mixtures and finish off by incorporating the flour, starch and fleur de sel.

INTENSE VANIFUSION OPALYS WHIPPED GANACHE

NOROHY organic vanilla bean paste	9g
Heavy cream 36%	350g
Glucose DE 35/40	25g
Invert sugar	25g
Opalys 33% chocolate	160g
Heavy cream 36%	230g

Infuse the paste in the larger portion of chilled cream overnight.

Heat the smaller portion of cream with the glucose and the invert sugar.

Slowly **combine** the hot mixture with the melted chocolate.

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

Add the larger portion of heavy cream, mix again and store in the refrigerator. **Leave** to set, preferably overnight, then whip until frothy.

RUNNY VANILLA PRALINÉ

Whole milk.....	190g
Homemade Vanilla and Almond Praliné	210g
Fleur de sel.....	0.2g

Use a spatula to **mix** and emulsify the cold milk and cold homemade vanilla praliné.

Add the fleur de sel and mix with an immersion blender.

Store in the refrigerator or mold immediately.



HOMEMADE VANILLA AND ALMOND PRALINÉ

Whole raw almonds.....	110g
Sugar.....	70g
Dried vanilla bean	35g

Toast the raw almonds in a fan oven at 300°F (150°C) until they are golden-brown inside.

Cook the sugar to make a dry caramel, then add the dried vanilla beans and toasted almonds.

Spread onto a silicone mat and leave to cool.

Mix thoroughly in a food processor until the texture is as fine as possible.

Store in a cool place.

NOROHY VANIFUSION OPALINE

Fondant.....	230g
Glucose DE 35/40	150g
NOROHY organic vanilla bean paste	3g

Cook the fondant and glucose at 375°F (175°C) and add the paste.

Pour onto a silicone baking sheet and leave to cool.

Grind into a fine powder and store in a dry place.

Sprinkle it into rectangular, square or round stencils on a baking mat and bake at 285-300°F (140-150°C).

As soon as the powder has melted and has a shiny finish, remove it from the oven.

Store in a dry place.

CARAMELIZED VANILLA AND LEMON FOAM

Sugar.....	30g
NOROHY organic vanilla bean paste	4g
Whole milk.....	320g
Lemon zest	1.3g
Cold Proespuma.....	19g

Caramelize the sugar. Once it is golden brown, add the paste to give it a toasted flavor. Heat the milk and rapidly **combine** it with the caramel.

Add the lemon zest and leave to infuse.

Sift and **add** in the cold Proespuma and **blend** with a immersion blender until the texture is very smooth.

Leave the mixture to rest for approx. 20 minutes.

Pour into a siphon and **screw** in two gas cartridges. Use.

ALMOND INSPIRATION STREUSEL CRISP

Almond Streusel (gluten and lactose free) **170g**
Almond Inspiration..... **83g**

Once the streusel has been cooked and cooled, break it up.

Mix it gently with the melted couverture.

Use immediately or **store** at room temperature.

ALMOND STREUSEL (GLUTEN AND LACTOSE FREE)

Extra fine blanched almond flour **45g**
Brown sugar **45g**
Rice flour..... **40g**
Fleur de sel..... **0.8g**
Deodorized coconut oil..... **35g**
Mineral water **10g**

Mix together the almond flour, brown sugar, rice flour and fleur de sel.

Melt the coconut oil at 105°F (40°C). Add the water at 105°F (40°C).

Mix together.

Spread out evenly onto a tray covered with a perforated mat.

Bake at 300°F (150°C) until a warm blond color is achieved.

ASSEMBLY AND FINISHING

Bake the sponge at 330°F (165°F) for approx. 6-8 minutes in a silicone tray with a lip so that it is approx. 6mm deep.

As soon as it is out of the oven, place the sponge on a rack to stop it cooking. After 5 minutes, place a piece of plastic wrap on the sponge's surface to prevent it drying.

Make the runny vanilla praliné and use a piston funnel to put approx. 15g into each spherical 27mm silicone mold. **Freeze**.

Cut the sponge into 14×8.5cm rectangles, then cut these lengthwise at a gentle angle.

Place the sliced sponge in a 5cm ring lined with an 8cm piece of acetate to create a cylinder.

Place a small amount of streusel crisp in the base of the ring (8g per dessert).

Beat the vanilla whipped ganache until it is supple and light.

Fill the base of the cylinder with a small amount of whipped ganache, **turn out** out the frozen ball of runny praliné and put it right in the center of the whipped ganache.

Cover with whipped ganache, but leave a space in the cylinder so you can add the caramelized vanilla foam at the last minute.

Store in the refrigerator so the praliné ball defrosts and becomes liquid again.

Sift the opaline powder into a stencil of the same size as the sponge and bake for a few minutes at 320°F (160°C) so the sugar melts.

Heat the opaline rectangles to soften them, then roll them around the outside of a ring the same size as the cylinder.

Turn out the cylinder of sponge and ganache and put it in the middle of a plate.

Gently **place** the opaline cylinder around the dessert.

Fill the siphon with caramelized vanilla foam and place approx. 15g on the top of each cylinder.

Serve immediately.

This recipe is brought to you by:



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