

# VANILLA CAKE



MAKES 12 PIECES

## ALMOND CAKE MIX

Bread flour .....	680g
Baking powder .....	15g
Eggs .....	490g
Egg yolks .....	240g
Sugar .....	600g
Invert sugar .....	60g
Salt .....	10g
<b>NOROHY</b> vanilla extract .....	70g

Heavy cream 36% .....	300g
Clarified butter .....	450g

**Sift** the flour and baking powder together.

**Mix together** the yolks and sugar. Whisk this mixture with the eggs, invert sugar, salt and vanilla extract.

**Add** the sifted dry ingredients, milk and butter melted to 115-120°F (45-48°C).

**Set aside.**

**Leave to rest** for 12 hours to improve the texture.



## VANILLA OPALYS COATING

Opalys 33% chocolate .....	850g
Grape seed oil .....	55g
Cocoa butter .....	75g
<b>NOROHY</b> vanilla extract.....	20g

**Melt** the ingredients together. **Set aside.**

## VANILLA STREUSEL

Bread flour .....	190g
Almond flour .....	190g
Sugar .....	140g
Salt.....	3g
European-style butter .....	170g
<b>NOROHY</b> vanilla extract.....	9g

**Mix** together the dry ingredients, cold butter and vanilla extract until a homogeneous dough **forms**. **Set aside.**

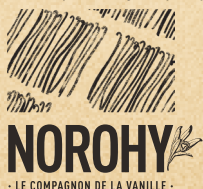
## BEURRE MANIÉ FOR CAKE

European-style butter .....	160g
Pastry flour .....	40g



**Mix together** the creamed butter and flour.



This recipe is brought to you by:



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## PREPARATION

The day before you bake your cake, **make** the vanilla cake mix and **leave it to rest** at 40°F (4°C) for 12 hours.

**Make** the vanilla Opalys coating and **set it aside.**

**Make** the streusel and **push** it through a coarse mesh sieve to **obtain** evenly-sized pieces. **Bake** in a fan-assisted oven at 300°F (150°C) for 30 minutes.

**Line** and grease the 18×4.5×4.5cm molds with beurre manié, then **fill** them with 260g of vanilla cake mix.

**Put** a sheet of baking paper and a tray on top, so your cooked cakes **have** a very flat top.

**Bake** for approx. 25 minutes at 320°F (160°C).

**Turn out**, then **freeze.**

**Spread** the vanilla streusel evenly over a baking tray lined with baking paper.

**Melt** the vanilla Opalys coating at 105°F (40°C), then use a skewer to help you **dip** the cakes in it upside-down. **Place** the cake on the streusel before the coating sets completely.

**Leave to set** at 40°F (4°C) before **turning** the cake over.

## DECORATIONS

**Spread** a fine layer of pre-set Opalys couverture on a marble slab and **sprinkle** it with vanilla powder. Before it completely sets, **make** it into shavings using a melon baller.

