

NOROHY 
· VANILLE AUDACIEUSE & ENGAGÉE ·

VANILLA SKY



NOROHY

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

Vanilla Sky cocktail recipe

3 cl	Heavy Cream 30%
2 cl	Madagascar Vanilla syrup*
3 cl	Femminello Lemon purée
4 cl	P Foam*
3 cl	Madagascar vanilla infused spirit*
1 pn	Salt
QS	Tadoka NOROHY

In a shaker filled with ice, **combine** the following: Vanilla syrup, spirits, lemon puree, P Foam, and a pinch of salt.

Using a milk frother, emulsify the mixture.

Add the cream to the shaker. **Shake** and strain. Make a dry shake.

Shred TADOKA over the top and **blowtorch**.

Vanilla sky mocktail recipe (alcohol-free)

3 cl	Heavy Cream 30%
2 cl	Madagascar Vanilla syrup*
3 cl	Lemon purée
5 cl	P Foam*
1 pn	Salt
QS	Tadoka NOROHY

In a shaker filled with ice, **combine** the following: Vanilla syrup, lemon puree, P Foam, and a pinch of salt.

Using a milk frother, **emulsify** the mixture.

Add the cream to the shaker. **Shake** and strain. **Make** a dry shake.

Shred TADOKA over the top and **blow torch**.

*P Foam

Time: 5 minutes | Calculated for 1L

98 g	Water
2 g	Potatowhip Cold SOSA
3 sprays	Bergamot natural flavouring SOSA

Blend all ingredients using an immersion blender.

Let stand for 15 minutes before use.

P Foam is a vegan alternative to egg whites.

*Vanilla sugar syrup

Time: 5 minutes | Calculated for 1L

1 L	Water
1,5 kg	Sugar
10 tbsps	NOROHY vanilla extract

Heat the sugar and water until completely dissolved.

Add the extract to the syrup.

Alternative: You can use a sugar syrup such as Canadou.

*Madagascar Vanilla Infused Spirit

Time: 2 hours | Calculated for 20cl

20 cl	Whisky Bourbon Makers Mark
2 g	Vanilla powder NOROHY

Pour the ingredients into a vacuum bag.

Cook for 2 hours using the immersion flask at 63°C. **Strain** the mixture. **Bottle**.