

NOROHY



MADAGASCAR PREMIUM
ORGANIC VANILLA
PRODUCTS



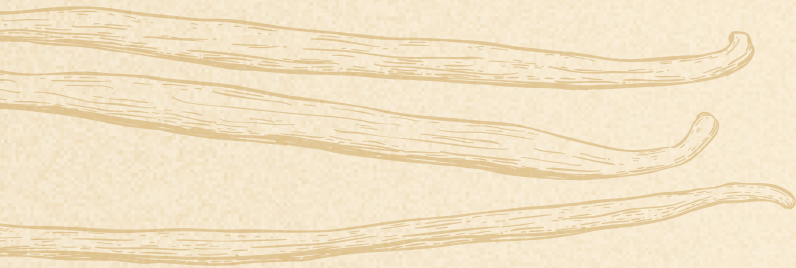

VALRHONA
SELECTION

NOROHY

ORGANIC, 100% TRACEABLE VANILLA TO TRANSFORM YOUR CREATIONS

It is on the island of Madagascar that we harvest and process our NOROHY vanilla pods. This terroir has been carefully selected because it produces some of the best vanilla in the world. In their perfectly warm, humid climate, the vanilla plants grow and thrive to offer us quality produce. To honor our commitments to transparency and traceability, we rely on teaching, on-the-ground knowledge and certifications wherever we can so that we have a positive impact on the environment and the development of both local communities and their unique skills.

"**Noro**" and "**rohy**" mean "**light**" and "**bond**" respectively in Malagasy. The name "**Norohy**" perfectly encapsulates our desire to forge a "bond" or link between **producers and chefs**, so that this fascinating, versatile ingredient gets the attention it deserves.



"Quality vanilla is a staple in many of my desserts, and having a source of reliable, intensely flavor-packed vanilla really helps give a boost to my desserts. Norohy vanilla has rich, fragrant floral aromas that stand out on their own or perfectly highlight other ingredients in desserts. The beans are always packed with seeds and full of moisture, so you not only get a huge flavor impact, but can also often use less vanilla in your recipe. On top of the intense flavor and quality, the organic certification, traceability, and support of the local community make this exceptional vanilla even more appealing."

Sarah Tibbetts, Pastry Chef Central Region L'École Valrhona North America

ORGANIC BLACK NON-SPLIT VANILLA BEANS



MAROANTSETRA/MANANARA
REGIONS OF
MADAGASCAR



Our Madagascan vanilla has received organic certification. We select producers who use organic farming practices, further emphasizing and solidifying our efforts to have **organic certification throughout the entire value chain**: from the plantation to our storage warehouses.

After being harvested and selected, the beans are then **processed and refined using traditional techniques**. It takes more than six months for these black non-split vanilla beans to attain all their excellent quality, and they are monitored with the **utmost care through every step in the process**. Traditional skills are used to sort beans into similarly sized bunches and bind them with raffia.

MADAGASCAR
MANANARA
& MAROANTSETRA

ORGANIC BLACK NON-SPLIT VANILLA BEANS
Product from Organic Farming

BOTANICAL NAME
Vanilla Planifolia

MAIN AROMATIC NOTES
Vanilla - vanilla sugar
Woody - camphor
Raisin rum

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PACKAGING	CODE
16-23cm	
125g vacuum-packed bag	31356
250g vacuum-packed bag	26521
CHARACTERISTICS	
Organic Black Non-Split Vanilla Beans	
Origin: Madagascar - Product made using organic farming techniques	
Moisture content: 32 - 38%	
Vanillin Content ≥ 1.5%	
STORING	USE WITHIN*
Store in a cool, dry place, away from light.	24 months
*Calculated based on the date of manufacture.	

ORGANIC WHOLE BEAN VANILLA PASTE

200G OF BEANS/JAR

MADAGASCAR



In collaboration with pastry chefs from L'École Valrhona and clients who are passionate about vanilla, **Norohy is delighted to finally introduce the recipe that brings together all the parts of the bean and reveals all its aromatic complexity.**

In one simple step, instantly add the delicate and intense character of Bourbon vanilla from Madagascar to your creations.

When infusing vanilla, each part of the bean plays a role and brings its own aromatic features. They work together to express this **inimitable complexity** and create true harmony between flavors.

We know how important it is to maintain the rate of production in the lab while controlling the cost of raw materials in your recipes. Supporting you every day in aiming for a more balanced and enlightened use of vanilla is part of our mission.

PACKAGING

500g (17.6oz) jar,

CODE

34283

INGREDIENTS

Cane sugar syrup*,
Vanilla concentrate*,
Powdered vanilla bean*,
Exhausted vanilla seeds*,
cane sugar*

**NOROHY'S VANIFUSION:
USE LESS, TASTE MORE**

STORING

Store well sealed in its original packaging, in a dry place away from light and heat. Refrigerate after opening.

USE WITHIN**

12 months

RECOMMENDED QUANTITY PER APPLICATION

from l'Ecole Valrhona

Pastry Cream/Custard:

5-10g/kg

Pastry Crust: 5-10g/kg

Whipped Vanilla Cream:

5-10g/kg

Mousse: 5-10g/kg

Cakes : 5-12g/kg

Ice cream : 8-12g/kg

Ganache : 8-12 g/kg

*Product made using organic farming techniques

**Calculated based on the date of manufacture

**FOR THE FIRST TIME, ALL THE VANILLA BEAN COMPONENTS
COMBINED IN AN ORGANIC, CLEAN, EASY-TO-MEASURE PASTE**



Only 5 100% natural ingredients

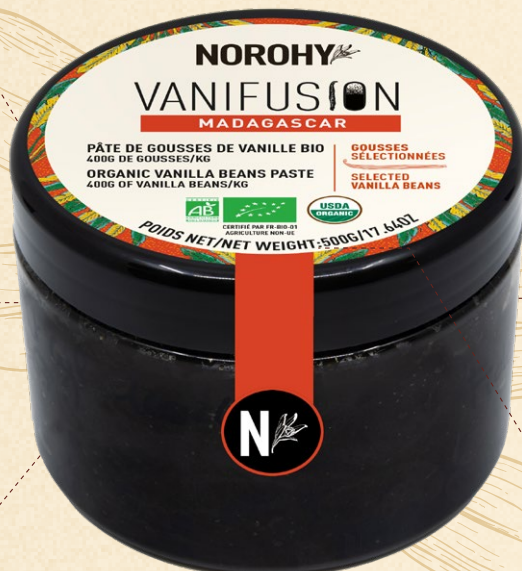
A recipe without additives
or flavor enhancers



A recipe **co-developed
with chefs**



100% recyclable packaging



Easy-to-measure texture
suitable for all applications



Madagascar Origin



Certified USDA Organic

VANILLA BEAN CRÈME BRÛLÉE

MAKES APPROX. 20 PORTIONS



NOROHY CRÈME BRÛLÉE MIXTURE

Milk.....	510g
Heavy cream 36%.....	2000g
Egg yolks	760g
Sugar	250g
NOROHY ORGANIC MADAGASCAR VANILLA BEAN	48g

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.

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.

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.



NORANA

MAKES 24 DESSERTS

VANILLA RUM CRÉMEUX

NOROHY VANIFUSION ORGANIC WHOLE BEAN

VANILLA PASTE	1.5g
Heavy cream 36%	220g
Gelatin powder 220 Bloom	2.2g
Water	11g
Egg yolks	53g
Sugar	45g
Dark rum	12g

Dilute the paste in the cream. As you do so, **hydrate** the gelatin in cold water.

Mix the egg yolks and sugar, **combine** the mixture with the cream and **cook** at 183-185°F (84-85°C).

Strain and add the gelatin.

Add the rum and mix with an immersion blender.

Leave to set in the refrigerator.

VANILLA AND LIME CHIFFON CAKE

Grape seed oil	80g
Honey	10g
Egg yolks	100g

NOROHY VANIFUSION ORGANIC WHOLE BEAN

VANILLA PASTE	3g
Egg whites	90g
All-purpose flour	55g
Cornstarch	30g
Baking powder	1g
Lime zest	1 ea
Egg whites	190g
Sugar	110g

Mix together the oil, honey, egg yolks and smaller portion of egg white. **Sift together** the flour, cornstarch and baking powder, then **add them in**.

Add the lime zest and paste.

Beat the larger portion of egg whites while **gradually adding** the sugar. Gently **combine** these two mixtures.

Spread out onto a tray and bake at 375°F (190°C) until slightly browned. **Take it out** of the oven, remove from its tray and immediately **cover** with a sheet of baking paper so the sponge stays soft.



PINEAPPLE, VANILLA & LIME COMPOTE

Pineapple purée	200g
Cubed pineapple	110g
Glucose DE 35/40	40g
Sugar	30g
Pectin NH	3g
Lime zest	1 ea

NOROHY VANIFUSION ORGANIC WHOLE BEAN

VANILLA PASTE	2g
Cornstarch	5g
Dark rum	4g

Finely **dice** the fresh pineapple and set it aside.

Heat up the pineapple purée and glucose. Once it is at 105°F (40°C), **sift** in the sugar and pectin (mixed together).

Add the diced pineapple, zest and vanilla bean paste. **Bring to a boil** and **add** the starch combined with the rum.

Leave to boil for 2 minutes. **Store** the mixture in the refrigerator or use immediately.

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VANILLA AND CEREAL CLUSTERS

VALRHONA Organic WAINA 35% chocolate.....	170g
Crispy wheat flake cereal.....	120g
NOROHY VANIFUSION ORGANIC WHOLE BEAN	
VANILLA PASTE	4g
Lime zest	1 ea

Melt the Valrhona Waina chocolate to 95–105°F (35–40°C) and **mix** it with the crispy wheat flake cereal, split and scraped vanilla bean and zested lime.

WAINA VANILLA LIGHT MOUSSE

Whole milk.....	130g
NOROHY VANIFUSION ORGANIC WHOLE BEAN	
VANILLA PASTE	3g
Gelatin powder 220 Bloom	5g
Water	25g
VALRHONA Organic WAINA 35% chocolate.....	240g
Heavy cream 36%.....	250g

Infuse the vanilla in the milk. Heat the milk and add the rehydrated gelatin.

Gradually **combine** the hot milk with the partially melted chocolate, taking care to **form** a smooth emulsion.

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

Once the mixture is at 79–84°F (26–29°C), **combine** with the cream which has been **whipped** until it has the texture of a mousse.

Pour immediately and **freeze**.

VANILLA RUM ABSOLU CRISTAL SPRAY MIX

Absolu Cristal Neutral Glaze	450g
Mineral water	18g
Lime juice	18g
NOROHY VANIFUSION ORGANIC WHOLE BEAN	
VANILLA PASTE	2g
Dark rum.....	9g

Bring the Absolu Cristal glaze to a **boil** with water, lime juice and paste. **Add** the rum and spray on the mixture at 175°F (80°C).

WAINA VANILLA CRUNCHY COATING

Organic WAINA 35% chocolate.....	430g
Grape seed oil	56g
Crispy wheat flake cereal.....	110g
NOROHY ORGANIC VANILLA BEAN PASTE	3g
Lime zest	1 ea

Melt the Waina. **Mix** it with the grape seed oil, crushed crispy wheat flake cereal, vanilla paste and lime zest.

Use at 95°F (35°C).

PUTTING IT ALL TOGETHER

Start by **making** the chiffon cake sponge. **Spread it** onto a silicone tray to a depth of 0.6mm (500g per 40 × 60cm tray).

Leave it to cool and **halve** the 40 × 60cm sponge to make two 30 × 40cm pieces. Put one in a 30 × 40cm half-frame.

Make the vanilla rum crèmeux. When the crèmeux is 79–82°F (26–28°C), **pour** 300g onto the framed piece of sponge and **place** the second piece on top.

Leave to set in the refrigerator for several hours.

Make the pineapple, vanilla & lime compote and **pour** 15g into each round 3.5cm silicone mold. **Freeze**.

Make the vanilla and cereal cluster and **spread** in a 4mm-tall frame.

Cut into circles using a 4cm cutter. **Leave to set** in the refrigerator.

ASSEMBLY

Cut out some 2 × 8cm strips of sponge and crèmeux.

Place 2 strips in each round silicone mold (diameter: 7cm, depth: 2cm, Maé Innovation Ref. 001348).

Place a frozen compote disk in the middle of each silicone round.

Make the Waina light mousse and **put** 25g in each ring.

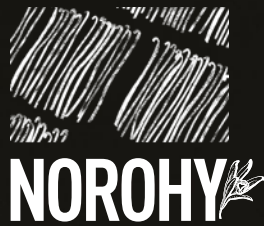
Place a disk of crisp in each assembly and **freeze**.

FINISHING

Turn out the mini gateaux, then **spray** with vanilla and rum Absolu Cristal glaze.

Make the crunchy coating and **dip** each mini gateau in it using a toothpick.

Add a chocolate decoration made using Waina mixed with vanilla powder, along with your logo.



Share your creations on Instagram
With @valrhonausa and #norohy



NOROHY IS PROUD TO BE PART OF THE VALRHONA SELECTION FAMILY OF BRANDS.
You can expect the same premium level of quality, service, and expertise as from the entire family of Valrhona Selection brands.

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REPÚBLICA
DEL CACAO

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