



ORIWA

An original recipe by Baptiste Sirand
Pastry Chef at L'École Valrhona

MAKES 24 DESSERTS

OLIVE OIL CRÉMEUX

180 g	Milk
250 g	OPALYS 33% Chocolate
260 g	Olive oil

Heat the milk and gradually **pour** it into the melted chocolate, stirring it with a spatula to form an emulsion. Immediately **mix** using an immersion blender to make a perfect emulsion.

Add the olive oil and **mix** again. **Leave to set** in the refrigerator.

OLIVE OIL & LEMON SPONGE

180 g	50% Almond Paste from Provence
120 g	Eggs
6 g	NOROHY Tahitian Vanilla Bean
13 g	All-purpose
13 g	Cornstarch
1 g	Fleur de sel
3 g	Lemon zest
70 g	Olive oil

Beat together the almond paste, eggs and scraped vanilla until a ribbon forms.

Sift the flour and starch together and **add** in the fleur de sel. **Chop** the lemon zest and **mix** with the olive oil.

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

LEMON CONFIT

40 g	Sugar
9 g	Pectin NH
210 g	Lemon purée
170 g	Lemon juice
75 g	Sugar
2 g	NOROHY Tahitian Vanilla Bean

Mix the smaller portion of sugar with the pectin.

Heat the lemon purée, the lemon juice, the larger portion of sugar and the vanilla. At 105°F (40°C), **add** the sugar and pectin mixture, then **bring the mixture to a boil**.

Set aside.

VANILLA SHORTBREAD

150 g	European-style butter
2 g	Salt
110 g	Confectioner's sugar
40 g	SOSA Extra fine blanched almond flour
65 g	Eggs
75 g	Bread flour
210 g	Bread flour
6 g	NOROHY Tahiti Vanilla Bean

First **mix** the creamed butter, fine salt, confectioner's sugar, almond flour, scraped vanilla bean, eggs and the smaller portion of flour. **Do not over beat the mixture**. Once you have obtained a homogeneous mixture, **add** the larger portion of flour.

VANILLA EGG WASH

220 g	Egg yolks
55 g	Heavy cream 36%
22 g	NOROHY Tahitian Vanilla Bean

Combine the egg the yolks, cream and vanilla.

TURMERIC ABSOLU GLAZE

700 g	ABSOLU CRISTAL NEUTRAL GLAZE
70 g	Water
14 g	NOROHY Tahitian Vanilla Bean
2.8 g	Turmeric

Bring the ABSOLU CRISTAL to a boil in the water. While still liquid and at a 175°F (80°C), use it to spray.

FROTHY VANILLA CREAM

3 g	SOSA Gelatin powder - 220 Bloom
15 g	Water for the gelatin
60 g	Heavy cream 36%
20 g	NOROHY Tahitian Vanilla Bean
25 g	Sugar
290 g	Heavy cream 36%

Hydrate the gelatin in water.

Bring the smaller portion of cream to a boil with the vanilla. **Leave it to infuse** for 15 minutes.

Strain, add in the sugar and **heat**. Add the gelatin.

Beat the larger quantity of cream until frothy.

Mix and heat to 130°F (55°C).

ABSOLU CRISTAL VANILLA SPRAY MIX

710 g	ABSOLU CRISTAL NEUTRAL GLAZE
71 g	Water
21 g	NOROHY Tahitian Vanilla Bean

Bring the ABSOLU CRISTAL to a boil in the water. While still liquid and at 175°F (80°C), **use it to spray**.

Make the sweet pastry and **spread it out** between two sheets. **Freeze**.

Cut into strips and use them to line 6.5cm tartlet rings. **Bake** at 295°F (145°C) for approx. 15 minutes.

Pour 15g of sponge into each tartlet, then **bake** for approx. 7 minutes at 330°F (165°C).

Spread the egg wash onto the tartlets' sides as soon as they are out of the oven, then **bake** them again for another 2 minutes at 330°F (165°C).

Line a 7cm half-sphere silicone mold with a very fine layer of turmeric ABSOLU GLAZE so bubbles form on the surface. **Freeze**.

Make the frothy vanilla cream and **pipe** 15g onto the turmeric ABSOLU GLAZE.

Freeze.

Turn the half-spheres out and apply a layer of vanilla ABSOLU GLAZE heated to 175°F (80°C).

Store in the freezer.

Pipe 5g of lemon confit onto the sponge layers.

Fill the tart shells to the top with olive oil crèmeux and smooth their surface. Add the molded frothy vanilla cream.

