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**NORANA**



MAKES 24 DESSERTS

## VANILLA RUM CRÉMEUX

<b>NOROHY</b> organic vanilla bean paste .....	<b>1.5g</b>
Heavy cream 36% .....	<b>220g</b>
Gelatin powder 220 Bloom .....	<b>2.2g</b>
Water.....	<b>11g</b>
Egg yolks.....	<b>53g</b>
Sugar.....	<b>45g</b>
Dark rum.....	<b>12g</b>

**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.

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## VANILLA AND LIME CHIFFON CAKE

Grape seed oil.....	<b>80g</b>
Honey .....	<b>10g</b>
Egg yolks.....	<b>100g</b>
<b>NOROHY</b> organic vanilla bean paste .....	<b>3g</b>
Egg whites .....	<b>90g</b>
All-purpose flour .....	<b>55g</b>
Cornstarch .....	<b>30g</b>
Baking powder .....	<b>1g</b>
Lime zest.....	<b>1 lime</b>
Egg whites.....	<b>190g</b>
Sugar.....	<b>110g</b>

**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** it over with a sheet of baking paper so the sponge stays soft.

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## PINEAPPLE, VANILLA & LIME COMPOTE

Pineapple purée.....	<b>200g</b>
Cubed pineapple .....	<b>110g</b>
Glucose DE 35/40.....	<b>40g</b>
Sugar.....	<b>30g</b>
Pectin NH.....	<b>3g</b>
Lime zest.....	<b>1 lime</b>
<b>NOROHY</b> vanilla bean paste.....	<b>2g</b>
Cornstarch .....	<b>5g</b>
Dark rum.....	<b>4g</b>



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

Organic WAINA 35% chocolate .....	<b>170g</b>
Crispy wheat flake cereal .....	<b>120g</b>
<b>NOROHY</b> Madagascar vanilla bean .....	<b>4g</b>
Lime zest.....	<b>1 lime</b>

Melt the 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.

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## WAINA VANILLA LIGHT MOUSSE

Whole milk.....	<b>130g</b>
<b>NOROHY</b> organic vanilla bean paste .....	<b>3g</b>
Gelatin powder 220 Bloom .....	<b>5g</b>
Water.....	<b>25g</b>
Organic WAINA 35% chocolate .....	<b>240g</b>
Heavy cream 36% .....	<b>250g</b>

**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
<b>NOROHY</b> organic vanilla bean paste .....	2g
Dark rum.....	9g

**Bring** the Absolu Cristal glaze to the 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 Chocolate (35% cocoa).....	430g
Grape seed oil.....	56g
Crispy wheat flake cereal .....	110g
<b>NOROHY</b> organic vanilla bean paste .....	3g
Lime zest.....	1 lime

**Melt** the Waina. **Mix** it with the grape seed oil, crushed crispy wheat flake cereal, paste and lemon 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 compote and pour 15g into each round 3.5cm silicone mold. Freeze. **Make** the Waina and vanilla crisp, spread it in a 4mm-tall frame and cut it into circles using a 4cm cutter. Leave to set in the refrigerator.

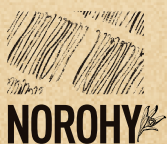
## ASSEMBLY

**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 pineapple confit 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.

This recipe is brought to you by:



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