

# NOROHY



• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

## GLAZED LYCHEE ALMOND DESSERT





## CALCULATED FOR 3 LYCHEE ALMOND DESSERTS SERVING 6 PERSONS

### CHINENSIS LYCHEE SORBET

Mineral water .....	390g
Sugar .....	200g
SOSA glucose powder DE33 .....	120g
SOSA dextrose .....	40g
Ice cream stabilizer .....	8g
ADAMANCE Lychee purée 100% .....	1240g

**Heat** the water.

When it reaches 85°F (30°C), **add** the sugars.

At 115°F (45°C), **add** the stabilizers mixed with some of the initial sugar (approx. 10%).

Once the mixture reaches 185°F (85°C), **pasteurize** it for 2 minutes then quickly cool it to 40°F (4°C).

**Mix** the syrup and fruit purée together.

**Leave the mix** to sit for at least 4 hours.

**Mix** and **churn** between 14°F and 20°F (-6°C and -10°C).

**Store** in freezer at 0°F (-18°C).

### GLAZED ALMOND VANILLA GANACHE

Almond milk .....	150g
NOROHY Vakana vanilla pearl .....	5g
SOSA dextrose .....	85g
SOSA glucose DE60 .....	80g
Powdered gelatin 220 Bloom .....	5g
Water for the gelatin .....	25g
70% Provençal almond paste .....	100g
VALRHONA OPALYS 33% Chocolat chocolate .....	100g
Whipping cream .....	450g

Heat milk with vanilla pearl, dextrose and DE60 glucose.

Pasteurize at approx. 185°F (85°C) and add the bloomed gelatin. Mix with the almond paste.

Gradually pour over the chocolate and blend until you have a perfect emulsion.

Cool the mixture, then add the cold cream and mix again. Keep refrigerated.

### MOIST ALMOND SPONGE

SOSA extra fine blanched almond flour .....	115g
Corn starch .....	17g
SOSA baking powder .....	2g
Eggs .....	82g
Egg yolks .....	33g
Sugar .....	74g
SOSA invert sugar .....	58g
Sunflower oil .....	66g
Whipping cream .....	49g
NOROHY VAKANA vanilla pearl .....	2g

**Mix** the ingredients together.

**Use** immediately.



### ALMOND STREUSEL FOR «GLAZED ALMOND STREUSEL CRISP»

Raw cane sugar .....	80g
SOSA extra fine blanched almond flour .....	80g
Fine salt .....	1g
All-purpose flour .....	80g
European-style butter .....	80g

Using the paddle attachment in a mixer, **mix** the cold cubed butter with the other ingredients until they have a crumbly, grainy texture.

**Bake** in a fan-assisted oven at 300°F (150°C) until golden brown.

### GLAZED ALMOND STREUSEL CRISP

Almond streusel .....	305g
Crispy wafer flakes (Eclat d'or) .....	90g
Fleur de sel .....	2g
70% Nutty Almond Praliné .....	60g
VALRHONA clarified butter .....	50g

**Mix** the baked streusel, crispy wheat flake cereal and fleur de sel.

**Mix** together the almond praliné, liquid butter and streusel.

### CHILLED ABSOLU SPRAY GLAZE (FOR ICE CREAM)

Mineral water .....	30g
SOSA dextrose .....	45g
SOSA glucose DE60 .....	30g
Absolu Cristal Neutral glaze .....	195g

**Mix** together the water, dextrose and glucose DE60 and bring to a boil.

**Combine** with the Absolu Cristal and **blend**.

**Use** the glaze to spray at a temperature of 80°F (25°C).

## STEP-BY-STEP GUIDE

**Make** the lychee sorbet and iced whipped ganache. **Leave to rest** in the refrigerator for at least 12 hours.

**Make** the moist sponge mix and **pour** approx. 150g into 5.5 inch-diameter rings. Bake in a fan-assisted oven at 340°F (175°C) for about 12 minutes, with the oven door locked.

**Leave to cool**, then freeze without removing the frame.

**Make** the shortbread crust, then take 200g and **place** inside 6 inch-diameter ring molds lined with rhodoid sheets. **Spread** the crisp over the edges.

**Churn** the lychee sorbet and **spread** 150g over the frozen sponge disk. **Quick-freeze**.

Once the filling is frozen, **place** it on the streusel crisp base.

**Whip** some of the ganache to make the decoration: using a piping bag with a serrated nozzle, **pipe** a 5.5 inch-diameter grid onto dipping paper attached to a rack. **Quick-freeze**.

**Whip** the remaining ganache and decorate the ring with approx. 250g. **Peel off** the decoration and **press** lightly onto the surface, so that the ganache squeezes up slightly around the edges. **Quick-freeze**.

**Prepare** the Absolu glaze and **spray it** onto the dessert.



An original L'École VALRHONA recipe

