

NOROHY
GRANITE



MAKES ONE 34 × 20CM FRAME

SALTED BUTTER CARAMEL (244°F/118°C)

Heavy cream 36%	650g
NOROHY organic vanilla bean paste	7g
Glucose DE 35/40	70g
Sugar.....	650g
Salted butter.....	170g

Heat the cream with the vanilla bean paste.

Add the glucose.

Use the sugar to make a dry caramel. **Deglaze** with the butter. **Add** the hot cream and cook the mixture at 244°F (118°C).

VANIFUSION MARSHMALLOW

Gelatin powder 220 Bloom.....	20g
Water.....	80g
Sugar.....	240g
Mineral water	80g
Invert sugar	75g
Invert sugar	110g
NOROHY organic vanilla bean paste	2g

Rehydrate the gelatin.

Cook the sugar, the smaller portion of invert sugar and water at 230°F (110°C).

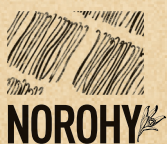
In the bowl of a stand mixer, **pour** the cooked syrup into the remaining invert sugar and the rehydrated gelatin.

Beat until a ribbon forms. Add the vanilla bean paste.

Use the mixture immediately at 95-105°F (35-40°C).

50% crunchy praliné	230g
Fleur de sel.....	3g

This recipe is brought to you by:



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ASSEMBLY AND FINISHING

Simultaneously **prepare** the marshmallow and caramel.

Cook at 244°F (118°C), then leave to cool.

Once the marshmallow and caramel are at approx. 105°F (40°C), gently **mix** them with the praliné and fleur de sel.

Immediately **pour** this mixture into a 34×34cm frame (depth: 20mm) placed on top of a guitar sheet (use two 10mm frames, ref.: 3457).

Allow to cool and set completely before cutting.

