

NOROHY

ORGANIC WHOLE BEAN VANILLA PASTE

MADAGASCAR



100% CLEAN LABEL


VALRHONA
SELECTION

ORGANIC WHOLE BEAN VANILLA PASTE

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

CLEAN INGREDIENTS

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

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

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

STORING

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

USE WITHIN**

12 months

*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

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.

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.

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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 VANIFUSION ORGANIC WHOLE BEAN	
VANILLA 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.

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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DEL CACAO**

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