

# NOROHY

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

## VENERE



## CALCULATED FOR 12 VENERE SERVINGS

### STREUSEL ALMOND FOR «BLACK RICE STREUSEL CRISP»

Raw cane sugar .....	30g
SOSA extra fine blanched almond flour.....	30g
Fine salt.....	2g
All-purpose flour .....	30g
European-style butter .....	30g

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) for approx. 15 minutes.

### BLACK RICE STREUSEL CRISP

Almond streusel.....	110g
Venere black rice.....	35g
Cocoa butter .....	35g

**Heat** the black rice in a saucepan until it becomes popcorn, then leave to cool. **Blend** the black rice into a powder.

**Place** the cooked streusel, black rice powder and melted cocoa butter in a mixer fitted with a paddle attachment.

**Blend** until smooth. **Set aside** in a hot cupboard.

### EGG-BASED CRÈME ANGLAISE

Whole milk.....	80g
Whipping cream.....	35g
Eggs.....	24g
Sugar.....	10g

**Mix** the eggs and sugar without beating too much. **Bring** the cream and milk to a boil and combine the two mixtures.

**Heat** the mixture to 185°F (84°C) and **mix** with an immersion blender to combine.

**Use** immediately or **cool** quickly and **store** in the refrigerator.

### INTENSE TULAKALUM 75% CRÈMEUX

Egg-based Crème Anglaise.....	140g
VALRHONA Tulakajum 75% dark chocolate .....	60g

**Weigh out** the amount of hot Crème Anglaise required for the recipe.

**Emulsion** using a spatula, gradually combining with the partially melted chocolate.

**Mix** together immediately **mix** using an immersion blender to **create** a perfect emulsion.

Ideally, **leave to set** in the refrigerator for 12 hours at 40°F (4°C).



### INFUSION OF MILK AND BLACK RICE FOR «BLACK RICE LIQUID STARCH»

Venere black rice.....	40g
Whole milk.....	200g

In a saucepan, **heat** the black rice and **make it** into popcorn. **Heat** with milk, then **leave** to infuse for around 10 minutes. **Blend** with an immersion blender, then **strain** through a sieve.

**Add** more milk if necessary to make the starch.

**Black rice liquid starch** for “Intense Opalys 33% Whipped Ganache”

Infusion of milk and black rice .....	155g
Potato starch .....	5g

**Mix** a small portion of the black rice-infused cold milk with the potato starch and set aside.

**Heat** the rest of the milk to between 185°F (85°C) and 195°F (90°C).

**Combine** some of the hot milk with the milk and starch mixture.

**Put** everything back in the pan and **bring** to a boil.

### INTENSE OPALYS 33% WHIPPED GANACHE

Black rice liquid starch.....	145g
Powdered gelatin 220 Bloom.....	2g
Water for the gelatin.....	10g
VALRHONA OPALYS 33% chocolate.....	105g
Whipping cream.....	85g

**Weigh out** the amount of hot liquid starch required for the recipe and add the rehydrated gelatin.

**Emulsion** using a spatula, gradually combining with the partially melted chocolate.

**Blend** as soon as possible until you have a perfect emulsion.

**Add** the chilled cream. Blend again.

Ideally, **leave to set** in the refrigerator for 12 hours at 40°F (4°C).

**Whisk** until the texture is firm enough to use in a piping bag or work with a spatula.

## PRUNE COMPOTE

Prunes.....	265g
Water .....	400g
Norohy Smoked TADOKA.....	5g
Balsamic vinegar.....	25g

**Place** the pitted prunes, water and smoked Tadoka in a saucepan.

**Heat** and **leave to swell** and infuse, until the prunes are soft.

**Drain** the prunes and **blend** two-thirds of them with the balsamic vinegar.

**Dice** the remaining third into small cubes.

**Strain to keep** only the flesh, mix with the brunoise of prunes and **set aside** in the fridge.

## BLACK RICE OPALINE

Venere black rice.....	25g
Sugar.....	75g
Glucose DE35/40.....	75g
SOSA fondant.....	75g

**Roast** the black rice in a saucepan.

**Cook** the sugar, glucose and fondant at 330°F (165°C).

**Add** the black rice.

**Pour** onto a silicone baking sheet.

Once it has cooled, **grind** the mixture into a powder and set it aside away from moisture.

VALRHONA Tulakalum 75% dark chocolate.....	As needed
Venere black rice.....	150g

**Make** the almond streusel. Tulakalum crèmeux, whipped ganache and prune compote, then set aside.

**Make** the black rice opaline. **Prepare** a lightly greased silicone sheet on a baking tray, then **place** a 1-inch long flower petal stencil on it.

Using a sieve, **sprinkle** the opaline over the stencil, then **bake** in the oven for 3 minutes at 355°F (180°C).

**Turn** the Silpat over onto a baking sheet, then **peel off** the petals, curving them a little before they **cool**.

**Set aside** in an airtight tin in the oven.

Using a roller, **spread** the tempered dark couverture thinly between two strips of 0.15 inch-wide dipping paper.

**Cut** the chocolate strip using a small 0.5 inch-long raindrop-shaped cookie cutter, then **arrange** in a drip tray.

**Leave to set** at 62°F (18°C).

**Make** the streusel crisp. Inside a 2.5 inch-diameter disc, **make** a circle with 15g of streusel cut using a smaller disc, then set aside in the refrigerator.

**Roast** the black rice in a saucepan and **set aside** in a hot cupboard.

**Place** the streusel ring in the middle of a plate and **place** 15g of Tulakalum crèmeux on top of it.

Then **top** with 20g of prune compote. **Pipe** the whipped ganache into a rosette using a piping bag fitted with a 0.3 inch tip. **Arrange** 10 opaline petals into a flower shape, then **place** chocolate petals between each opaline petal.

**Create** the heart of the flower by placing a few grains of roasted black rice in the center.

