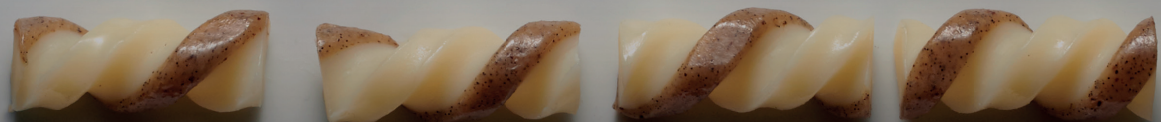


.....
NOROHY
TORSA



MAKES ONE 34CM FRAME

OPALYS CHOCOMEL

Opalys 33% chocolate 1000g
Glucose 900g
NOROHY organic vanilla bean paste 10g

Melt the chocolate. **Add** the glucose syrup heated to 105°F (40°C) and the vanilla bean paste. **Mix**, and spread between 2 guitar sheets. **Leave** to set at 60-65°F (16-18°C).

ASSEMBLY AND FINISHING

Prepare the chocomel but don't add any vanilla, then pour 85% into a 34×34cm frame (depth: 14mm) placed on a guitar sheet (use a 10mm frame, ref.3457, and a 4mm frame, ref.3346).

Add all the vanilla bean paste required by the recipe to the remaining 15% of chocomel.

Spread into a 2mm frame (ref.3345) placed between 2 guitar sheets.

Pull away one of the sheets and gently place the chocomel on the 14mm frame.

Leave to set.

Mark the top of the chocomel using a 7.5mm guitar cutter.

Use a knife to cut it into strips.

Twist the strips, then cut to your preferred length.



This recipe is brought to you by:



An original recipe by:
Rémi Montagne, Executive Pastry Chef

  @norohyvanille
norohy.com

Reproduction and distribution
prohibited, except for private use.

Photo credits:
Studio des fleurs

