



PREMIUM BLACK NON-SPLIT  
**ORGANIC VANILLA BEANS**

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ORIGIN: MADAGASCAR  
An Exceptional,  
Intensely Aromatic Vanilla





# PREMIUM BLACK NON-SPLIT ORGANIC VANILLA BEANS



*"It has a shiny, oil-rich appearance, and its suppleness makes it easy to use."*



To this day, the Vanilla Planifolia Orchid is hand-pollinated using techniques passed down through the ages. **These green vanilla beans from eastern Madagascar's Maroantsetra and Mananara regions are cultivated by an organic planters association.**

After being harvested and selected, the beans are then **processed and refined using traditional techniques.** It takes over six months for these black non-split vanilla beans to attain all their excellent quality, and they are monitored with the **utmost care through every step in the process.** Traditional skills are used to sort beans into similarly sized bunches and bind them with raffia. Norohy is the only vanilla brand which then packages vanilla on site in Madagascar in order to keep even more of the value chain benefitting the local community.



*"Quality vanilla is a staple in many of my desserts, and having a source of reliable, intensely flavor-packed vanilla really helps give a boost to my desserts. Norohy vanilla has rich, fragrant floral aromas that stand out on their own or perfectly highlight other ingredients in desserts. The beans are always packed with seeds and full of moisture, so you not only get a huge flavor impact, but can also often use less vanilla in your recipe. On top of the intense flavor and quality, the organic certification, traceability, and support of the local community make this exceptional vanilla even more appealing."*

Sarah Tibbetts, Pastry Chef Central Region  
L'École Valrhona North America

*"This high-quality vanilla has sweet, floral aromas with powerful cocoa notes."*



**PACKAGING**

250g (8.8oz) bunch with raffia tie in a vacuum-packed bag  
**CODE 26521**

125g (4.4oz) bunch with raffia tie in a vacuum-packed bag  
**CODE 31356**

**PRODUCT CHARACTERISTICS**

Organic Black Non-Split Vanilla Beans  
Origin: Madagascar (grown and processed using organic farming techniques)  
Botanical Name: Vanilla Planifolia  
Moisture content: 32-36%  
Vanillin Content: >1.5%  
Length: 16-23cm

**SHELF LIFE\***

24 months

**PRESERVATION**

Store in a cool, dry place, away from light

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.



\*Calculated based on the date of production

# VANILLA APPLE PASTRY

MAKES 24 DESSERTS

*An original recipe from L'École Valrhona*

## Inverted Puff Pastry

- 130 g bread flour
- 320 g European-style butter
- 300 g bread flour
- 12 g salt
- 3 g vinegar
- 100 g European-style butter
- 130 g water

To make a beurre manié, use your hands to rub together the first portions of butter and flour, then spread between two sheets of plastic wrap and leave to rest in the refrigerator for a few hours. To make a détrempe dough, use your hands to rub together the second portions of butter and flour, add the salt and then incorporate the vinegar and water mixture. Gently rub together the dough, without being too heavy-handed, and leave to rest in the refrigerator for a few hours. After folding the détrempe dough and beurre manié once, fold using a book turn and leave to rest for at least 2 hours before folding another book turn. Store overnight in the refrigerator, and finish off with a letter turn before use.

## OPALYS 33% Vanilla Whipped Ganache

- 260 g heavy cream 36%
- 10 g NOROHY VANILLA BEAN\***
- 28 g invert sugar
- 28 g glucose syrup
- 370 g OPALYS 33% CHOCOLATE**
- 510 g heavy cream 36%

Heat the smaller portion of cream with the split and scraped VANILLA beans. Leave the VANILLA to infuse for 10 minutes then strain. Add the invert sugar and glucose. Slowly combine the hot mixture with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Add the larger portion of cold cream and mix again. Leave to set in the refrigerator, preferably for 12 hours. Whip until firm.

## Caramelized Apples

- 770 g diced Granny Smith apples
- 50 g butter
- 170 g sugar
- 75 g heavy cream 36%
- 3.8 g gelatin powder (220 bloom)
- 19 g water for the gelatin
- 8 g Calvados
- 2 g fleur de sel

Rehydrate the gelatin. Once you have diced the apples, cook them in a pan for a few minutes and drain. At the same time, make a blond-colored dry caramel, then deglaze with the butter and cream (which you have warmed in advance). Add the gelatin, Calvados and fleur de sel. Immediately pour the apples into the caramel, bring to a boil and store in the refrigerator.

## Caramel Sauce

- 130 g heavy cream 36%
- 130 g sweetened condensed milk
- 4 g NOROHY VANILLA BEAN\***
- 170 g sugar
- 170 g glucose syrup

Leave the VANILLA to infuse in the cream for 10 minutes then strain. Use the sugar to make a dry caramel, add the glucose and then immediately deglaze using the pre-heated mixture of cream and sweetened condensed milk. Heat through and store in the refrigerator.

## Assembly & Finishing

Caramelize some sugar and leave to cool on a silicone mat. Once it has cooled down, process into a powder and store in a dry, airtight container. Make the puff pastry. Spread to a thickness of 4mm and cut out strips 2cm wide and 22cm long. Place these between two rings – An 8cm one for the outer diameter and a 5cm one for the inner diameter. Bake at 355°F (180°C) for approx. 25 minutes and, as soon as it is out of the oven, sprinkle with some powdered caramel. Pour a little tempered white chocolate onto a transfer sheet. Immediately cover with a second sheet of transfer paper, then use a rolling pin to spread out and smooth the chocolate – Be sure to push it right to the edges. Before it sets completely, use a 6cm cutter to cut out rounds.

Use a piping bag to draw swirls of caramel sauce onto the plate.

Place a ring of puff pastry in the middle of the plate and fill with 35g of apple compote and 10g of caramel sauce. Place a disk of white chocolate on the puff pastry ring. Use a piping bag with a 20mm nozzle to pipe on a drop (approx. 45g) of whipped ganache, then put a disk of white chocolate (which you have already sprinkled with powdered caramel) straight on top.



\* Average weight of one bean = 4g

# PECAN TART

Makes 18 pieces,  
or three 6-person desserts

An original recipe from L'École Valrhona

## OPALYS 33% Vanilla Whipped Ganache

640g heavy cream 36%  
**24g NOROHY VANILLA BEAN\***  
70g invert sugar  
70g glucose  
**920g OPALYS 33% CHOCOLATE**  
1300g heavy cream 36%

Heat the smaller portion of cream with the split and scored VANILLA beans. Leave the VANILLA to infuse for 10 minutes then strain. Add the invert sugar and glucose. Slowly combine the hot mixture with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Add the larger portion of cold cream and mix again. Leave to set in the refrigerator, preferably for 12 hours. Whip until firm.

## Pecan Praliné Crèmeux

160g milk  
9g gelatin powder - 200 bloom  
45g water for the gelatin  
**1100g 50% PECAN PRALINÉ**  
540g heavy cream 36%

Heat the milk and add the rehydrated gelatin. Slowly combine the mixture with the PRALINÉ. This should quickly begin to separate. Mix in a stand mixer using the paddle attachment to create an emulsion. Stabilize this emulsion by slowly adding the cold cream to obtain a smooth, shiny, elastic texture. Mix using an immersion blender to form a perfect emulsion. Leave to set in the refrigerator.

## Pecan Praliné Pressed Shortcrust Pastry

1400g Almond Shortcrust Pastry  
**510g 50% PECAN PRALINÉ**  
460g crepe dentelle flakes  
**160g COCOA BUTTER**

Once the shortcrust pastry has cooled after baking, weigh out and break up slightly. Mix with the PRALINÉ, crepe dentelle flakes and melted COCOA BUTTER. Use immediately or set aside.

## Almond Shortcrust Pastry

680g pastry flour  
260g confectioner's sugar  
87g almond flour  
5g salt  
350g European-style butter  
140g eggs

Mix the dry ingredients with the cold, cubed butter. As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

## ABSOLU CRISTAL Spray Mix

**500g ABSOLU CRISTAL NEUTRAL GLAZE**  
50g water

Bring the ABSOLU CRISTAL to a boil in water then mix using an immersion blender. Immediately apply using a spray gun at about 175°F (80°C).

## Sweet & Savory Candied Pecans

120g raw pecans  
58g sugar  
23g water  
4g fleur de sel

Toast the pecans at 300°F (150°C) for 12 to 15 minutes. Heat the sugar and water to 240°F (115°C). Add the pecans and fleur de sel to the cooked sugar mixture. Break the mixture up into pieces and leave to chill on a tray.



## Assembly

Once the pressed shortcrust is ready, spread it out into 60 x 10cm strips, each weighing 600g, and store in the freezer.

Make sure you do not crush your pressed shortcrust, or its texture will be overly dense. Turn out the strips once cooled. Use a piping bag with a 20mm smooth round nozzle to pipe out about 400g of crèmeux. Freeze.

Whip up the whipped ganache, then use a piping bag with a 14mm smooth round nozzle to pipe out uneven droplets until you have approx. 700g of ganache on each strip. Smooth down these drops using a heated melon baller. Freeze.

## Finishing

Spray the tart strips with ABSOLU CRISTAL. Place a few candied pecans. For the chocolate decoration, temper some OPALYS 33%.

Use a rolling pin to spread it out thinly between two transfer sheets.

\* Average weight of one bean = 4g