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VANILLA

ICED MERINGUE



MAKES 10 PORTIONS

Ø 14CM

FRENCH MERINGUE

Egg whites.....	645g
Sugar.....	600g
Confectioner's sugar.....	600g
NOROHY VANILLA	8g

60g per 14cm disk

Beat the egg whites on a slow speed until the air bubbles are evenly distributed, while gradually adding the sugar. Gently **add** the confectioner's sugar to the egg whites using a spatula.

Use an 8mm plain round nozzle to **pipe** twenty 14cm rounds of meringue onto baking trays covered with parchment paper.

Pipe the rest of the meringue into stick shapes.

Make some vanilla sugar by storing and drying out the vanilla beans you use, then **grinding** with confectioner's sugar and sifting together. **Sprinkle** onto your meringue.

Bake at 250°F (120°C) with the oven door slightly ajar until the meringues have a dry, brittle texture.

Store in a dry place.

VANILLA WHIPPED CREAM

Whipping cream 35%.....	1400g
Sugar.....	110g
NOROHY VANILLA	16g

Beat together the chilled cream, split and scraped vanilla and sugar.

Store in the refrigerator.

WAÏNA 35% & VANILLA ICE CREAM

Whole milk.....	3050g
Milk Powder 0%.....	60g
Sugar.....	195g
Glucose powder.....	360g
Ice cream stabilizer.....	18g
WAÏNA 35%	800g
NOROHY VANILLA	36g

Carefully **weigh** all the ingredients.

Combine 10% of the sugar with the stabilizer. Set aside.

Pour the milk and split and scraped vanilla into your cooking pot (a saucepan or pasteurizing machine).

Once it is at 75°F (25°C), **add** the dry milk.

At 85°F (30°C), **add** the sugar and glucose powder.

At 105°F (40°C), gradually **combine** with the melted WAÏNA 35% White Chocolate until a glossy, elastic texture forms.

Heat again, then at 115°F (45°C), add the stabilizer mixture.

Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).

If possible, **homogenize** the mixture to make any fat crystals as tiny as possible.

Leave the mixture to **sit** for at least 12 hours.

Mix using an immersion blender and **churn** between 15-20°F (-6°C to -10°C).

ASSEMBLY AND FINISHING

Lemon jam.....	200g
Lemon zest (as needed)	

Place a disk of meringue into a 4cm-tall 14cm ring.

Fill with WAÏNA ice cream and **smooth out**. **Freeze**.

Spread a thin layer of lemon jam on top of the WAÏNA ice cream, then **cover** with another meringue disk.

Freeze.

Turn out the ice cream assemblies.

Beat the cream, then **attach** differently sized meringue sticks all around the edge of the ice cream assemblies.

Use a piping bag with a plain round nozzle to **cover** the whole surface of the iced meringue with vanilla whipped cream.

Add a few pieces of lemon zest.

VALRHONA: WAÏNA 35% (15002).