

NOROHY

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

NUBE TARTLET



CALCULATED FOR 24 NUBE VANILLA TARTLETS

COFFEE AND MILK CLOUD

Whole milk.....	340g
NOROHY Organic liquid coffee extract.....	20g
Powdered gelatin 220 Bloom.....	8g
Water for the gelatin.....	40g
Sugar.....	45g
SOSA clear Xanthan Gum.....	3g

Heat milk and coffee extract to 95°F (35°C).

Add the bloomed gelatin.

Mix the sugar and xanthan gum together, **add**, and **blend** vigorously.

Whip in a mixer fitted with a whisk attachment until the mixture triples in volume.

Use immediately.

WHOLE BUCKWHEAT FLOUR DIAMOND SHORTBREAD

European-style butter.....	860g
Confectioners' sugar.....	345g
Whole buckwheat flour.....	540g
Whole wheat flour.....	540g
Guérande salt.....	8g
Eggs.....	215g

Combine the butter with the sifted dry ingredients and salt. **Add** the eggs.

Once the mixture is evenly mixed, **spread** the shortbread between two sheets of paper and **set aside** in the refrigerator.

DULCEY COFFEE TART GANACHE

Whole milk.....	180g
Whipping cream.....	130g
Sugar.....	9g
SOSA pectin X58.....	2.5g
NOROHY Organic liquid coffee extract.....	12g
Cocoa butter.....	60g
VALRHONA DULCEY 35% chocolate.....	370g

Heat the milk and cream to 105/115°F (40/45°C).

Stir in the sugar and pectin mixture and **bring to a boil** for a few seconds to activate the pectin.

When the pectin base is at 140°F (60°C), **emulsify** with a spatula by gradually combining it with the cocoa butter and partially melted chocolate.

Mix together immediately mix using an immersion blender to create a perfect emulsion. **Add** the coffee extract and blend again.

Pour out at 105/115°F (40/45°C).

ASSEMBLY

Eggs.....	As needed
Instant coffee powder.....	As needed

Make the coffee cloud. Using a piping bag fitted with a 0.8 inch tip, **arrange** 2.5 inch-diameter disks weighing around 10g on a silicone sheet. Quick-freeze.

Make the diamond shortbread, then roll two-thirds of it out to a thickness of 0.4 inches and the remaining third to a thickness of 0.1 inches. **Store** at 40°F (4°C).

When the shortbread has cooled, **use** a 3.5 inch fluted cookie cutter to cut disks from the 0.4 inch thick shortbread.

Then **cut out** and remove the middle of each disk with a 2.75 inch plain cookie cutter to form a ring.

Cut 2.75 inch disks from the 0.1 inch thick shortbread and **place** them in the middle of the rings.

Bake for 25 minutes at 300°F (150°C) on a perforated silicone sheet.

Remove from oven and spray with beaten egg to seal.

Bake for a further 5 minutes.

Make the Dulcey coffee ganache and **pour** about 30g into each tart.

Leave to set for 2 hours at 40°F (4°C).

Sprinkle a little ground coffee over the cloud and **place** on each tartlet.



An original L'École VALRHONA recipe

