



OROHENA

An original recipe by Antoine Michelin
Pastry Chef Instructor at L'École Valrhona

MAKES 12 DESSERTS - 12CM DIAMETER DESSERT GLASSES

TAHITIAN VANILLA PASTRY CREAM

690 g	Milk
170 g	Heavy cream 36%
14 g	NOROHY Tahitian Vanilla Bean
20 g	Sugar
8 g	Cornstarch
35 g	BLOND ORELYS 35%

Infuse the scraped vanilla in the chilled cream and milk for 12 hours.

Bring it to a boil and leave to infuse for 20 minutes in a covered pan.

Strain. Mix together the sugar and cornstarch and add it in gradually. **Bring to a boil.**

Once the mixture has reached 140°F (60°C), **pour** it over the ORELYS couverture and mix.

Leave to **set in the refrigerator for 12 hours.**

TAHITIAN VANILLA EGG WHITES

4 g	NOROHY Tahitian Vanilla Bean
120 g	Egg whites
55 g	Sugar
1.5 g	Cream of tartar
30 g	Almond pure paste

Scrape the vanilla into the egg whites and **mix** in a food processor so that the vanilla seeds are evenly distributed. **Add** in the rest of the vanilla bean and leave to infuse for at least 12 hours.

Beat the egg whites at medium-speed and gradually **add** in the combined sugar and cream of tartar.

Use a spatula to gently **add** in the uncooked almond pure paste.

Use a plain round 20mm nozzle to pipe large (approx. 10g) droplets onto a slightly greased silicone mat. **Bake** at 355°F (180°C) for 1 minute.

Store in the refrigerator.

CARAMEL & ALMOND SUGAR

190 g	SOSA Fondant glaze
130 g	Glucose syrup
85 g	Blanched silvered almonds

Cook the fondant glaze and glucose to 340°F (170°C).

Pour onto a silicone baking sheet and leave to cool.

Grind into a fine powder. **Store** in a dry place.

Make the pastry cream and Tahitian Vanilla Meringue. **Sprinkle** the caramelized sugar onto a slightly greased silicone mat and use a 10cm cutter to cut it into 12 disks.

Cut 8cm circles out of the middle of the disks to make rings. **Toast** the almonds at 300°F (150°) for 20 minutes. Set aside.

Add the toasted almond pieces on the top of the rings and **bake** at 350°F (175°C) for 2 minutes.

PLATING

Pour 70g of crème anglaise into the glasses. **Place** a droplet of meringue onto the pastry cream.

Place a disk of caramelized sugar onto the edges of the glass and **finish** off by sprinkling the dessert with vanilla powder.