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NOROHY 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

VAÏNA SHORTBREAD



MAKES 45 COOKIES

VANILLA SHORTBREAD

European-style butter..... 180g
Fine salt3g
Confectioner's sugar 135g
SOSA extra fine blanched almond flour45g
Whole eggs75g
All-purpose flour90g
All-purpose flour265g
Organic Bourbon vanilla bean powder4g

First **mix** the creamed butter, fine salt, confectioner's sugar, almond flour, vanilla powder, eggs and the smaller portion of flour.

Once you have obtained a homogeneous mixture, **add** the larger portion of flour in one go. **Spread it out** between 2 sheets of plastic wrap and **store** it in the freezer.

LEMON FRUIT PASTE

SOSA yellow pectin 7.5g
Sugar25g
ADAMANCE 100% Femminello lemon purée.....240g
Sugar 180g
Glucose DE35/4025g
Citric acid solution.....6g

Combine the pectin and the smaller amount of sugar, then **pour** the mixture over the lemon purée at 40°F (4°C). **Bring** to a boil while **stirring** all the time. Next, **sprinkle** in the second portion of sugar, **bring** back to a boil, then **add** the glucose syrup. **Cook** until it reaches 74°Brix, or about 220°F (105°C). **Add** the acid solution, **mix** and then **pour out** immediately.

CITRIC ACID SOLUTION

Mineral water3g
SOSA citric acid3g

Warm the water and **incorporate** the citric acid. **Mix** and **leave** to dissolve.

VANILLA ALMOND PASTE

55% ALMOND PASTE680g
Organic Bourbon vanilla bean powder3g

In the palm of your hand, **knead together** the almond paste and vanilla powder.

PREPARATION

Make the almond shortbread and **freeze** it. **Cut** it into 12×3cm rectangles.

Cut out a vanilla bean shape in the middle of the pastry. **Bake** at 300°F (150°C) for 22 minutes.

Make the citrus paste and **pour** it into 34×34cm frames to a depth of 2mm. **Leave to cool**.

Make the vanilla almond paste and use a rolling pin to **spread** it into a frame to a depth of 4mm.

Spread a fine layer of melted cocoa butter on the almond paste, then **add** the citrus paste.

Coat the almond paste with the pre-set milk couverture and **leave it to set**. **Turn it over** and **coat** the fruit paste. Use a guitar cutter to **slice** it into 22.5×110mm rectangles.

Coat the rectangles with milk couverture, take the vanilla shortbread from the freezer and immediately **put it in place** and **sprinkle on** some vanilla powder.

Once it has set, use a brush to **remove** any excess vanilla powder.



ABOUT THE RECIPE

This indulgent, nostalgic cookie has delicate citrus, almond and chocolate notes. This is an ideal way to use organic bourbon vanilla powder in biscuits.

