

.....

# NOROHY

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

## VANILLA ROUNDS



MAKES 60 CAKES

## RUNNY OPALYS & VANILLA GANACHE

Heavy cream 36% ..... 130g  
**NOROHY** organic Madagascar vanilla pod ..... 2.5g  
Glucose DE60 ..... 75g  
**OPALYS 33% CHOCOLATE** ..... 225g  
**CLARIFIED BUTTER** ..... 35g

In a saucepan, **infuse** the hot cream and vanilla beans for 20 minutes. **Strain** and **weigh out** the cream, **correcting** its weight if necessary.

**Heat** the cream, glucose and clarified liquid butter to 140°F (60°C). Slowly **combine** this mixture with the partially melted chocolate.

Use a spatula to **stir** the center of the mixture in a circular motion to **obtain** a glossy, elastic texture. Maintain this texture throughout the mixing process. **Mix with an immersion blender.**

**Store** at 0°F (16°C).

## ROUNDS WITH A VANILLA FILLING

Organic Bourbon vanilla bean powder ..... As needed

**Make** the vanilla ganache and **set it aside.** **Cut** some guitar sheets into strips with an approximate width of 10cm.

**Sprinkle** one strip with vanilla powder, then **make** a few dabs of pre-set Opalys chocolate on the vanilla powder.

**Lay** on top a second strip of guitar paper, then use a flat utensil to **press** it down. Gently **peel off** the two strips, then immediately **put** the vanilla ganache in the middle (approx. 8g). **Put a round on top** and, when the chocolate starts to set, use a plain 6cm cutter to **cut** it into shape.

**Store** at 0°F (16°C).

**Turn out.**



### ABOUT THE RECIPE

*These soothing, indulgent white chocolate and Madagascan vanilla rounds never fail to surprise with their melting middle. This is an ideal way to combine your organic bourbon vanilla powder with chocolate.*

