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NOROHY 

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

MANGO BLOSSOM



MAKES 24 CAKES

VANILLA OPALYS NAMELAKA

Whole milk 275g
NOROHY Tahitensis vanilla bean paste 10g
Glucose 15g
Gelatin 7g
Water for the gelatin 35g
OPALYS 33% chocolate 510g
Heavy cream 36% 550g

Heat the milk, vanilla bean paste and glucose. **Add** the rehydrated gelatin. Slowly **combine** with the melted chocolate.

Immediately **mix** using an immersion blender to make a perfect emulsion.

Add the cold heavy cream. **Mix** with the immersion blender again.

Leave to set in the refrigerator, preferably overnight.

JELLIED MANGO COULIS

SOSA gelatin powder 220 Bloom 12g
Water for the gelatin 60g
ADAMANCE 100% Kesar and Alphonso mango purée.. 490g
ADAMANCE 100% passion fruit purée 185g
Sugar 60g
Diced mango 185g

Rehydrate the gelatin. **Heat** a third of the purée and the gelatin to 120°F (50°C).

Add the sugar, followed by the rest of the purée and the diced mango. **Pour** it out and **leave it to set** in the refrigerator. **Freeze**.

PASSION FRUIT INSPIRATION CRISP

Essentials Almond Shortbread Crust 150g
Crispy wheat flake cereal 100g
VALRHONA Passion Fruit **INSPIRATION** 150g

Mix the baked shortbread crust into crumbs in a blender, then incorporate the crispy wheat flake cereal and melted fruit couverture.

Tip: you can use offcuts from shortcrust you've already made for other creations.

ESSENTIALS ALMOND SHORTBREAD CRUST FOR THE PASSION FRUIT INSPIRATION CRISP

All-purpose flour 74g
Confectioner's sugar 28g
SOSA extra fine blanched almond flour 9g
Salt 0.2g
European-style butter 38g
Whole eggs 16g

Combine the dry ingredients with the cold, cubed butter. As soon as the mixture is completely even, **add** the cold eggs. As soon as you obtain an even dough, **stop** mixing. **Store** in the refrigerator or **spread** out immediately. **Bake** in the oven at 300°F (150°C) for approx. 20 minutes.

ABSOLU CRISTAL NEUTRAL SPRAY MIX

ABSOLU CRISTAL NEUTRAL GLAZE 455g
Mineral water 46g
NOROHY Madagascar organic vanilla beans 3g

Bring the Absolu Cristal Neutral Glaze to a boil in water with the scraped vanilla bean. **Strain**.

Immediately **apply** using a spray gun at approx. 175°F (80°C).

PREPARATION

Make the vanilla namelaka and **set it aside**.

Make the jellied mango coulis and immediately **pour out** 40g into 7cm semi-sphere molds. **Leave it to set** in the refrigerator, then **freeze it**. **Make** the Passion Fruit Inspiration crisp and **form** it into 6cm rounds (15g each).

Freeze. **Prepare** some 7cm rings by lining them with some textured sheets and placing them on a silicone mat.

Put in place the crisp disks.

Beat the vanilla namelaka and immediately **arrange** 40g in each ring. Put in place the mango coulis dome, pressing down lightly so the whipped namelaka **rises up** around the edges. **Freeze**.

ASSEMBLY

Turn out the desserts, **pull off** the textured sheet and use a spray gun to **apply** a thin layer of neutral Absolu Cristal glaze. **Make** some small disks using some Opalys chocolate and vanilla powder.

Arrange one decoration on each gateau.

ABOUT THE RECIPE

This combination of crunchy shortcrust crisp and creamy namelaka textures takes diners on an indulgent but refreshing journey through a world of tropical flavor.

