

DALMATIAN COUPELLE



MAKES 80 PIECES

ICE CREAM WITH NOROHY VANILLA EXTRACT

Whole milk	1100g
1% fat dry milk	62g
Sugar	280g
Glucose powder DE 33	120g
Heavy cream 36%	400g
Procrema Bio 5	5g
Natur Emul	3g
NOROHY vanilla extract	40g

Take approx. 10% of the sugar and **mix** it with the Procrema Bio 5 stabilizer and Natur Emul.

Heat the milk to 75°F (25°C), then **add** in the powdered milk and vanilla extract.

At 85°F (30°C), **add** the sugars. Once the mixture has reached 95°F (35°C), **add** the cream.

At 115°F (45°C), **add in** the sugar mixed with the stabilizer and the vanilla extract.

Pasteurize at 185°F (85°C), **mix** and quickly **cool** to 40°F (4°C).

Leave to sit for at least 12 hours at 40°F (4°C).

Strain, mix using an immersion blender and **churn**.

CEREAL SHORTCRUST PASTRY

Blanched almond flour	130g
Crispy wheat flake cereal	130g
Oats	65g
Grenoble walnuts	25g
Pumpkin seeds	25g
Hemp seeds	13g
Flax seeds	13g
European-style butter	250g
Pastry flour	100g
Rye flour	100g
Brown sugar	160g
Plain yogurt	75g

In a food processor, roughly **mix together** the almond flour, crispy wheat flake cereal, oats, walnuts and seeds.

Mix all the ingredients together.

VANILLA EXTRACT CHANTILLY

Heavy cream 36%	1400g
Sugar	110g
NOROHY vanilla extract	30g

Beat together the chilled cream, vanilla extract and sugar. **Store** in the refrigerator.



FIG COMPOTE

Fig	2400g
Sugar	190g
Olive oil	70g

Finely **dice** the figs. **Cook** half the figs with the sugar and olive oil.

Set this mixture **aside** and **add in** the rest of the figs.

COUPELLE

Dill	40g
Absolu Cristal Neutral Glaze	80g
Fig	500g

PREPARATION

Prepare the ice cream, shortcrust pastry, sliced figs, fig compote and chantilly.

Roll out the shortcrust pastry to a thickness of 2mm. **Leave to cool**, then **cut out** disks with a diameter of 7cm.

Place these onto the back of an approx. 7.5cm-diameter silicone mold.

Bake at 300°F (150°C) for 12 minutes.

Churn the ice cream.

PLATING

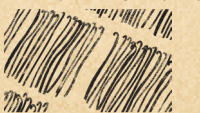
Place approx. 30g of compote in the shortcrust cups.

Put a scoop of ice cream on top. Use a piping bag with an 18mm nozzle to **pipe out** a large dab of chantilly cream.

Using an immersion blender, **mix** the Absolu Cristal with half its weight of fig compote.



Finish off by adding the fig Absolu droplets, some sprigs of dill and some thin fig slices.

This recipe is brought to you by:



NOROHY
- LE COMPAGNON DE LA VANILLE -

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