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VANILLA
ICED MILLEFEUILLES



MAKES 30 DESSERTS

ICED PRESSED PUFF PASTRY

Cooked puff pastry	1000g
Cocoa butter	70g
Clarified butter	110g
Crispy wheat flake cereal	360g
70% almond praliné	230g

Break the cooked puff pastry into pieces, then bake these pieces again at 300°F (150°C) until they all have an even golden-brown color.

Melt the cocoa butter and liquid butter.

Mix the ingredients together.

Set aside.

UPSIDE-DOWN PUFF PASTRY

All-purpose flour	190g
European-style butter.....	480g
All-purpose flour	450g
Salt	16g
Vinegar.....	5g
European-style butter.....	140g
Mineral water	190g

FOR THE DOUGH:

To make the butter pad, gradually **hand-mix** the butter with the flour, and spread it between two plastic sheets.

Leave to rest in the refrigerator for a few hours.

To make the dough, gradually **hand-mix** the butter with the flour. **Add** the salt, then incorporate the vinegar mixed with water. **Rub together** the dough, without being too heavy-handed, and leave to rest in the refrigerator for a few hours.

Spread out the dough and butter pad. Cover two-thirds of the butter with the dough and fold it over.

After folding the dough and butter pad once, **fold** using a book turn and **leave** to rest for at least 2 hours before folding another book turn.

Store overnight in the refrigerator, and finish off with a letter turn before use. Spread out the puff pastry to a thickness of 2mm.

Bake at 355°F (180°C) on a sheet of baking paper until it has an attractive golden color.

Tip: You can use offcuts from the shortcrust you've made as part of your daily work on other products.

VANILLA ICE CREAM

Whole milk.....	1600g
1% fat dry milk	110g
Sugar.....	360g
Glucose powder DE 33	120g
Dextrose	60g

Heavy cream 36%.....	590g
Egg yolks.....	90g
NOROHY organic vanilla bean paste	15g
Combined stabilizer	12g

First **pour** the milk into your cooking pot (a saucepan or pasteurizing machine).

Once it is at 75°F (25°C), add the dry milk.

At 30°C, add the sugars: sugar, powdered glucose and dextrose.

At 105°F (40°C), **incorporate** the fats (cream, egg yolks and vanilla bean paste).

Once it is at 115°F (45°C), **add** the stabilizer and emulsifier mixture with a portion of the sugar (approx. 10%).

Pasteurize at 185°F (85°C) for 2 minutes then quickly cool the mixture to 40°F (4°C).

If possible, **homogenize** the mixture to make any fat crystals as tiny as possible.

Leave the mixture to sit for at least 12 hours.

Mix using an immersion blender and churn at between 15-20°F (-6°C to -10°C).

Freeze at -20°F (-30°F), then store in a freezer at -1°F (-18°C).

ICED OPALYS & VANILLA WHIPPED GANACHE

Gelatin powder 220 Bloom.....	5g
Water.....	25g
Whole milk.....	100g
NOROHY Tahitian vanilla bean	6g
Dextrose	90g
Glucose DE 60.....	85g
Trehalose powder	40g
Opalys 33% chocolate	160g
Heavy cream 36%.....	490g

Hydrate the gelatin.

Heat the smaller portion of cream with the split and scraped vanilla beans.

Leave to **infuse** for 10 minutes then strain.

Weigh out 100g vanilla-infused milk and add in the dextrose, glucose DE 60 and trehalose.



Heat the milk to approx. 185°F (85°C) and add the rehydrated gelatin.
 Slowly **combine** the hot mixture with the chocolate.
Mix using an immersion blender to form a perfect emulsion.
Cool the mixture then **add** the cold cream and mix again.
Leave to set, preferably for 12 hours in the refrigerator.
Whip until firm.



VANILLA SPRAY GLAZE

Mineral water **100g**
 Dextrose **150g**
 Glucose DE 60..... **60g**
NOROHY Madagascar vanilla bean..... **4g**
 Absolu Cristal neutral glaze **600g**

Mix together the water, dextrose and glucose DE 60, add the split and scored vanilla bean and bring to the boil.

Strain any lumps out of the syrup.

Combine the mixture with the Absolu Cristal and mix using an immersion blender.

Use the spray-on glaze at a temperature of approx. 75°F (25°C).

ASSEMBLY AND FINISHING

Make the pressed puff pastry and store it in a hot cupboard until you are ready to assemble.

Make the vanilla spray glaze and the Opalys and vanilla crunchy coating.

Place a 4mm-deep, 34×34cm ganache frame on a guitar sheet, then spread in approx. 600g of pressed pastry and freeze.

Churn the vanilla ice cream and store it in the freezer until you are ready to assemble.

Place a 10mm frame on top of the frame of pressed pastry and spread in 1,500g of vanilla ice cream. Freeze.

Place a 4mm frame on top of the frame of ice cream, then spread in some more pressed pastry (approx. 600g). Freeze.

Repeat with ice cream and finish off with some pressed pastry. Freeze.

Take the ice cream millefeuille out of its frames.

Cut it into 11×3cm rectangles and place these vertically on a tray. Freeze.

Beat the Opalys and vanilla iced whipped ganache.

Use a basketweave nozzle to pipe out the whipped ganache in a wave pattern and freeze.

Heat the vanilla glaze to 75°F (25°C), then spray it onto the millefeuilles and freeze them.

Stick a toothpick in the centers of the millefeuilles, then **dip** the base of each one in the coating and **place** them back on a tray.

Finish with your logo.

VANILLA OPALYS CRUNCHY COATING

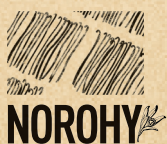
Opalys 33% chocolate **1000g**
 Cocoa butter **150g**
 Grape seed oil..... **50g**
 Vanilla powder **2g**

Melt the chocolate and cocoa butter.

Add the grape seed oil and vanilla powder.

Use at 95°F (35°C).

This recipe is brought to you by:



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