

VANILLA
ST NOROXY DESSERT



MAKES 6 DESSERTS

SERVES 6

INVERTED PUFF PASTRY

Butter 84%	350g
All-purpose flour	125g
All-purpose flour	295g
Salt	10g
White vinegar	5g
Water	120g
Melted butter	95g

BEURRAGE

Using the dough hook in a stand mixer, **mix** together the butter and smaller portion of flour and **mold** into a square.

DÉTREMPE

Using the dough hook in a stand mixer, **knead** together the larger portion of flour with the salt, water, vinegar and warm melted butter.

Shape into a square and leave to **rest**.

LAMINATING THE DOUGH

Place the second mixture at the center of the first mixture, and **fold** a book turn.

Leave to **rest** before **folding** another book turn.

Leave to **rest** before **folding** a letter turn.

Leave to **rest** overnight.

Fold another letter turn, then **spread out** the dough and **cut** to shape.

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Note: To make the process easier, it is best to make the second mixture before the first mixture, before laminating.

VANILLA PASTRY CREAM

Milk	380g
Sugar	105g
Egg yolks	130g
Corn starch	45g
Whipping cream 35%	165g
All-purpose flour	15g
Butter	55g
NOROHY VANILLA	12g

Boil the milk, cream, and split and scraped vanilla beans.

Mix the egg yolks and sugar, then **add** the flour and corn starch.

Combine the hot liquid with the egg yolk, sugar and flour mixture, then **boil** again.

Pour out. At 140°F (60°C), **add** the butter.

Smooth out and **store** in the refrigerator.

BLOND CARAMEL

Sugar	400g
Water	150g
Glucose	80g

Mix all the ingredients together and **heat to** 320°F (160°C).

CHOUX PASTRY

Water	350g
Salt	5g
Milk powder 0%	15g
Butter	150g
Pastry flour	180g
Eggs	325g

Bring the water, salt, dry milk and butter to a boil.

At the same time, **sift** the flour into the hot mixture and turn up the heat so that all the liquid **evaporates**.

Take off the heat and progressively **add** the eggs so that a good consistency forms.

Immediately **shape** the dough into choux buns of your preferred size.

If you are using a convection oven, **heat** to 480°F (250°C), put the choux in, then turn off the oven and **keep** the door closed.

As soon as the choux pastry has blown up and started to change color, **heat** the oven back up to 355°F (180°C) and **open** the door.

Allow the choux pastry to slowly **cook**.

VANILLA WHIPPED CREAM

Whipping cream 35%	1200g
Sugar	95g
NOROHY VANILLA	20g

Beat together the chilled cream, split and scraped vanilla and sugar.

Store in the refrigerator.

ASSEMBLY AND FINISHING

Spread the puff pastry into a 40 × 60cm tray.

Leave to **rest** overnight.

Bake in convection oven at 320°F (160°C). Halfway through the baking process, **turn** the tray around and **place** another tray on top.

Leave the pastry to continue baking until it has a golden color all the way through. **Set aside**.

Smooth the pastry cream, then use it to **fill** the choux buns.

Cook the blond caramel and **glaze** the choux buns.

While still in its tray, **cut** the puff pastry into six 11 × 25cm strips.

Use a small amount of caramel to **stick** a row of choux buns along each strip's side.

Use a piping bag with a slanted nozzle to **pipe** the whipped cream into the center.

Decorate with a few thin slices of de-seeded vanilla bean and a drizzle of caramel.