

FUNDA MENTALS



NOROHY 



EDITORIAL

For nearly five years, Norohy has forged strong connections between planters and gastronomy professionals. Our mission is to shine a light on the people who take care of these exceptional aromatic ingredients throughout the value chain, but also to shake up the usual standards so that all our practices become fairer and more enlightened.

To this end, Norohy has set itself some demanding criteria. These relate, first and foremost, to rich and diverse flavors, which emerge in large part thanks to the origins which we select for our ingredients. Secondly, we comply with precise specifications that set standards around factors such as moisture content, minimum bean weight and vanillin content.

Today, Norohy is expanding its range to offer you an exceptional orange blossom water and an intense coffee bean paste.

We want to share our knowledge of vanilla and aromatic ingredients with you through this guide. You will find out the secrets behind these fragrant culinary products' production, their applications, and their special features which help you to showcase all your creative talents.

This guide has been written in partnership with pastry chefs at L'École Valrhona and is inspired by numerous conversations with our customer-partners. We hope it will guide you daily and give you new ideas for using vanilla, coffee, and orange blossom in your recipes.

This guide was written in partnership with Baptiste Sirand, Rémi Poisson, Jordan Lamberet and Christophe Domange, pastry chefs at L'École Valrhona in Tain L'Hermitage, who also tested the products' applications and trialed the recipes.



RÉMI POISSON

PASTRY CHEF INSTRUCTOR
AT L'ÉCOLE VALRHONA

A WORD FROM THE CHEFS

All ingredients used in our recipes are the product of countless hours of work by the producers. As chefs, it is our role to use all our skills to bring out their every last nuance. In fact, high-quality ingredients with rich and intense flavors can only be good for our creativity!



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FROM PLANTATION TO POD

HISTORY AND CULTIVATION

Vanilla is actually a wild orchid, native to Mexico. Its beans have been used for more than 2,000 years by the Mayans and Aztecs to flavor and sweeten their cacao beverages.

Then, in the 16th century, the Spanish conquistadors discovered this drink of the gods and the elite, and brought it back **to Europe**. From that moment on, the Europeans tried many times to introduce vanilla vines back home, but for a long time their attempts were met with failure. The plants would take and blossom, but nobody managed to produce any of those famous vanilla beans.

They didn't have **Mexico's Melipona Bees**, the only insect capable of pollinating this orchid.

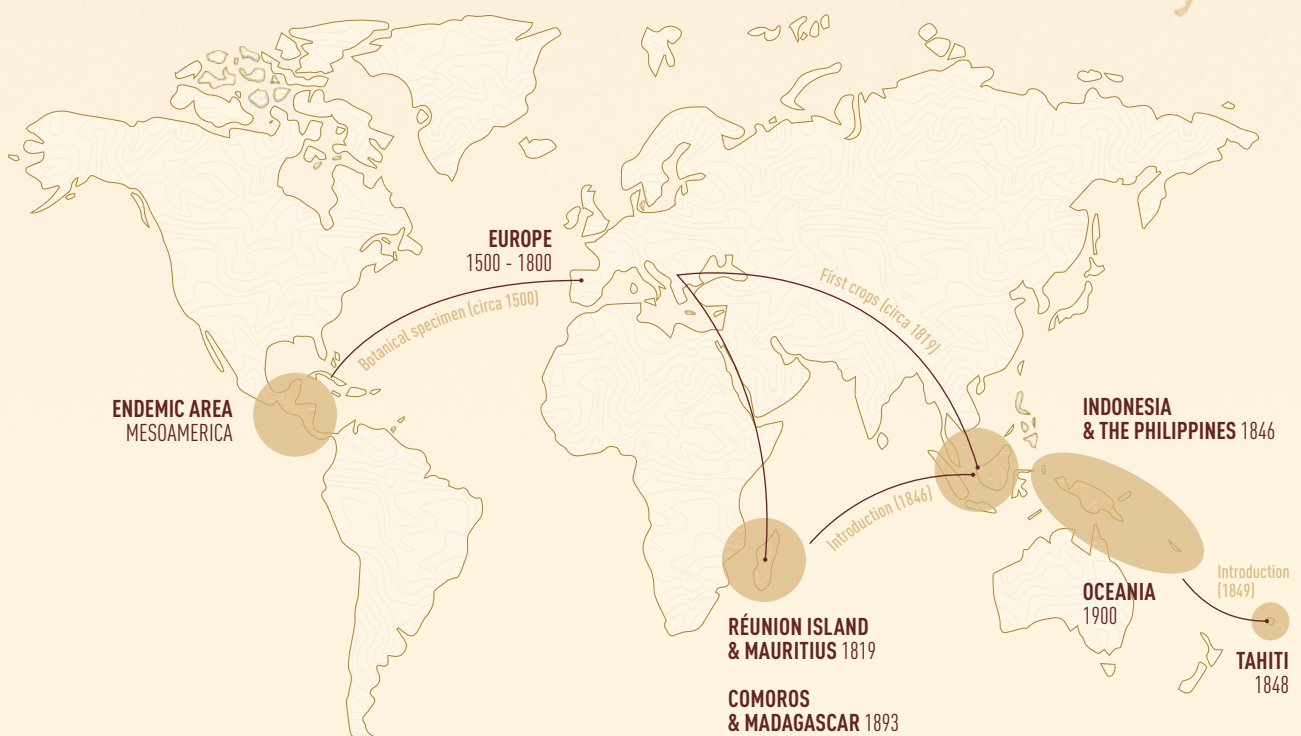


THE LEGEND OF EDMOND

In 1841, 22 years after the vanilla orchid was introduced to Bourbon Island (now known as Reunion Island), young slave **Edmond Albius** discovered a technique to pollinate the flower by hand.

He managed to identify which was the flower's male organ and which was its female organ, and pollinate it using a small splinter of wood. A few days later, the flower transformed into a vanilla bean...

THE INTRODUCTION OF VANILLA THROUGHOUT THE WORLD



A VERY SPECIAL ORCHID

Vanilla is a member of the orchid family and a hemiepiphyte. The seeds germinate on the tree canopy and grow on other supporting plants until their roots reach the soil. Vanilla plants can grow 15 to 20 meters long and 1 to 2cm in diameter, climbing tree trunks using tendril-like roots at the base of each leaf. These roots are thick and green, measuring 12 to 25cm long and 5 to 8cm wide.



On one flower bud, there can be up to 15-20 flowers at different stages of maturity. The planter therefore has to pollinate the flower by hand at just the right time if it is to have a chance of producing a bean. However, they cannot pollinate all the flowers, otherwise they risk exhausting the plant and producing beans that are too small!



Finally, we arrive at the vanilla bean, the plant's fruit, which measures 10 to 27cm long and 8 to 15mm in diameter. It reaches maximum size after 2 months, but it will only ripen after 8 to 9 months. Their oily flesh contains a significant number of dark black seeds and provides the vanilla's scent.

The flowers are fragile and delicate. These rather large and aromatic blossoms are shaped like a light yellow or green trumpet, and they are grouped around buds. Their petals and sepals only bloom for one morning each season!



DID YOU KNOW?

Vanilla is the only orchid to produce an edible fruit. There are 110 vanilla species around the world. Only three grow fruit with good organoleptic qualities. (see next page)

BOURBON VANILLA

The "Bourbon vanilla" label was created in 1964 to identify vanilla produced from *vanilla planifolia* plants in the Indian Ocean (Reunion Island, Madagascar, Mauritius and Comoros), as opposed to vanilla produced in other countries. This label also indicates that the beans have been prepared in a special traditional way.

THE WORLD'S 3 MAIN VANILLA VARIETIES



VANILLA PLANIFOLIA

Planifolia vanilla is mainly grown in **the Indian Ocean region**, and it has an exceptional natural vanillin content. It is also famous for its **spicy and woody flavors**.



VANILLA X TAHITENSIS

Tahitian vanilla, as it is known, is mainly grown in **French Polynesia and Papua New Guinea**, and it abounds with **delicious notes of flowers and aniseed**.

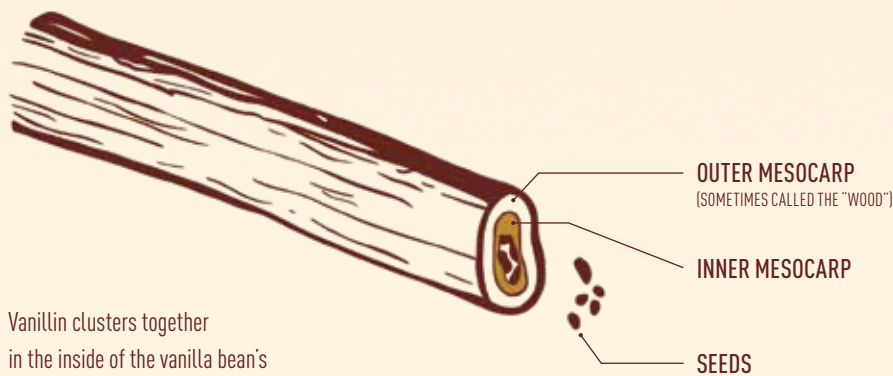


VANILLA POMPONA

These beans originated from **Central America** and their long, fleshy shape – they can grow as long as 27cm – earned them the nickname “banana vanilla”. Because of its mellow, **floral and fruity** notes and low yields, it is mainly used by the fragrance industry, but it is finding a footing in pastry-making too.

THE ANATOMY OF A VANILLA BEAN

To better understand vanilla, especially what makes its seeds and aromas so special and sought after, first we need to have a look inside. The vanilla bean is made up of different parts:



Vanillin clusters together in the inside of the vanilla bean's mesocarp.

DID YOU KNOW?

VANILLIN

Vanillin is a natural aromatic aldehyde that develops in *planifolia* vanilla beans while they are being prepared. It is the most important and characteristic of the various components that make up vanilla's natural flavor. It accounts for 2% of the bean's weight.

The external mesocarp is the brown casing wrapped around the bean. The internal mesocarp protects the seeds and helps the vanillin to synthesize. Vanillin is a natural aromatic chemical compound that develops in the bean. This is what makes it one of vanilla's aromatic components. Hundreds of other aromatic elements develop during the various stages that go into preparing the bean, all of which help to give it a very diverse range of flavors.

**VANILLA PRODUCTION
THROUGHOUT THE WORLD**

OTHER
0.11%



2500 tons/year
global production

THE FIGURES FOR 2021



**MARKING THE BEANS:
AN ANCESTRAL PRACTICE**

Traditionally, the beans were marked using each planter's own special hallmarking tool, in large part to prevent theft. Nowadays, this practice still exists to keep tradition alive, even if it's not widespread. You will spot markings on bunches of Norohy vanilla. Marking is done while the beans are still green, just after harvest.

* Fruit is described as "dehiscent" when it splits open spontaneously once it's ripe to release its seeds.



SPLIT VANILLA

Vanilla Planifolia produces a dehiscent fruit* (just like grapes), which means it **naturally splits on the vine** when it is completely ripe. This is also known as "late harvest" vanilla. The bean opens by a few centimeters at the bottom depending on how ripe it is. During processing, the beans lose some of their seeds but remain **very high in vanillin**. This **grade of vanilla remains a rarity** on the gourmet market. Whole beans are now the grade we find most often.



**ANOTHER SPECIAL FEATURE OF VANILLA
PLANIFOLIA: FROSTED VANILLA**

Frosted black vanilla beans are a very rare, exceptional product. Their lower section is covered with **white powder**. This **bloom** around the outside of the beans is a product of the **large amounts of vanillin** concealed inside.



THE DIFFERENT QUALITIES OF VANILLA

VANILLA PLANIFOLIA

The *Planifolia* variety of vanilla comes in various quality levels. Throughout the preparation process, the beans are carefully sorted according to different criteria (such as moisture levels and color). They are tied into bunches the traditional way using a piece of raffia. In this section, we summarize the characteristics of the two main quality categories used in pastry-making.

RED VANILLA EXTRACTION QUALITY

LOOK

Red to burgundy, with a few streaks

MOISTURE CONTENT

20% to 27%

Used by manufacturers to make derivatives (such as vanilla extract)



BLACK VANILLA GOURMET QUALITY

LOOK

Black, flexible and plump.

MOISTURE CONTENT

30% to 38%

Used by chefs for their recipes.



MADAGASCAR REGIONS OF MAROANTSETRA/MANANARA

Because it manages every stage in the vanilla supply chain, Norohy is able to select the finest "BLACK NON-SPLIT" gourmet vanilla.

ORGANIC BLACK NON-SPLIT VANILLA BEANS



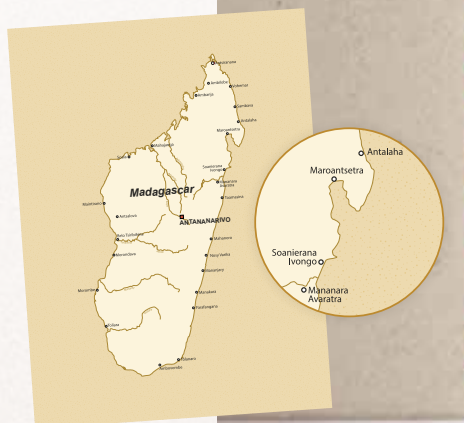
Product made using organic farming techniques

Botanical name: *Vanilla Planifolia*

Main aromatic notes:
vanilla, woody, camphoraceous, rum raisin



To guarantee that our products were completely traceable, we decided to use Madagascan vanilla beans with organic certification from the Maroantsetra and Mananara regions.



HOW THE PLANIFOLIA AND TAHITENSIS VARIETIES COMPARE

Vanilla x Tahitensis is a hybrid grown in French Polynesia from *Planifolia* and a species much like *vanilla odorata*. Its fleshier, moister beans are brown in color (see the image opposite, left). They have characteristic floral, aniseed notes. *Vanilla Planifolia*, on the other hand, produces thinner beans. In order for these beans to achieve their full-aromatic potential, it is best not to pollinate all the flowers on a single vine. This encourages the *Vanilla Planifolia* to reach its maximum size and give off intense woody notes of tonka bean or bitter almond.



RECOGNIZING A GOOD QUALITY BEAN

If you want to make sure that you're looking at the best quality product, all you need to do is trust your senses.



AROMA

Recognize the perfumed scent of vanilla and the different aromatic profiles depending on the variety.



LOOK

Choose a bean that is shiny but not too moist. The color should be uniform and it should not have any spots or tears (with the exception of traditional stamps). Red/brown filaments indicate that the vanilla is lower quality.



FEEL

The vanilla should be flexible. You can feel the pulp by rolling it between your fingers, and when you bend the bean, it should not split.



FLAVOR

When we sample a particular food, we distinguish between its aromas and its taste – but when we consider the two together, we call this the flavor. Our brains associate vanilla with sugar, which is why we are more likely to describe dishes flavored with vanilla as sweet.

Vanillin acts as a natural anti-mold agent, protecting the bean. Vanilla that is harvested when ripe and prepared correctly will reach the right balance between vanillin content and moisture.



PREPARING VANILLA BEANS

VANILLA PLANIFOLIA

Growing Madagascar vanilla requires very specific expertise. The planter “stresses” the plant to encourage it to flower. By cutting away the vanilla plants’ shade in the middle of the drought season, the planter exposes it to light and water stress. It will flower profusely three months later as a result.

DID YOU KNOW?

It takes 6 to 7kg of vanilla to make 1kg of black vanilla.

KEY STAGES



1

FLOWERING & MANUAL POLLINATION

September to December. Starting from 2 or 3 years after planting, every year.



2

HARVESTING

June through September. 8 to 9 months after blossoming



3

BLANCHING

The element used: Water at 85°F (70°C)
Duration: 2 to 3 minutes depending on beans’ maturity
Objective: To stop the beans from ripening



4

DRYING & SWEATING

In crates covered with a snug lid or a jute cloth and polyethylene band
Duration: approximately 48 hours
Objective: to develop the vanillin and aromatic compounds (natural enzyme reaction)



5

DRYING

In the sun, then in the shade
Duration: 1 to 2 months



6

REFINING

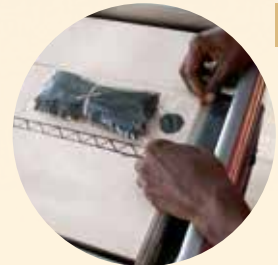
Wooden boxes coated with wax paper
Duration: 4 to 5 months
Objective: to develop secondary aromas



7

CATEGORIZATION

Sorting the beans by color
Measurement / gauging: Gauging the batches using a ruler



8

PACKING & DISPATCH

MEXICAN VANILLA PLANIFOLIA

The historical birthplace of vanilla!

Discovered by the Totonac people, living in the coastal regions of the Gulf of Mexico, they were the first to grow this very special orchid. They called it "caxixanath" which means "hidden flower". Highly prized for its medicinal properties and its flavoring power, legend has it that the Aztecs also used vanilla beans to sweeten their bitter cocoa drinks.

Today, the region of Papantla, in **the state of Veracruz**, is the **main vanilla-producing area in Mexico**. Its warm and humid climate offers the optimal conditions for growing a rare vanilla with an unequalled complex aromatic profile.

Mexico is also **the only place in the world where the Melipone bee naturally pollinates the vanilla flower.**

Norohy is committed to making a difference, so it has selected a **local partner** representing more than **500 vanilla-growing families**. Our partner supports each family to develop an **"edible forest"** approach and promotes **crop diversification to help make farming sustainable.**

Our Mexican vanilla beans have a complex and intense aromatic profile, revealing **woody, cocoa and prune notes** that are specific to the terroir.



MEXICO PAPANTLA / VERACRUZ REGIONS

WHOLE BLACK VANILLA BEAN



Botanical name: *Vanilla Planifolia*

Main aromatic notes:
woody, cocoa, prune



VANILLA X TAHITENSIS

The story of what some call French Polynesia's black gold **began in 1848**. The *Vanilla x tahitensis* orchid was first found in a Tahitian private garden before being produced on a larger scale across the island. Although it is much sought-after by pastry chefs, this variety remains **very rare, making up less than 10% of the world's vanilla** (it mainly comes from French Polynesia and Papua New Guinea). **Each flower is pollinated by hand** and the beans are picked nine to ten months later as they reach their ripest.

When the beans turn brown, they are **alternately sun-dried and shade-dried** over a period of several weeks, during which time they gradually become supple and shiny. Finally, they go through a refining process to prepare them for use and **help preserve them**.

Unlike *Vanilla planifolia* and *Vanilla pompona*, *Vanilla x tahitensis* has a thinner stem and leaves. What makes Tahiti vanilla unusual is that the fruit does not open spontaneously when ripe (as it is what is known as an "indehiscent" plant). Among the vanilla found in Tahiti, there are no fewer than 14 cultivars of *Vanilla x tahitensis*, but only 2 are grown in large quantities – the "Tahiti" and the "Haapape". The second has sturdier vines, while the flowers of the first are easier to fertilize.

Tahitian vanilla is bursting with an aromatic bouquet made up of over 200 molecules. Its oily, aroma-rich beans offer intense aniseed and floral notes with a hint of almond, tonka bean and balsamic vinegar.



TAHAA ISLAND



TAHITIAN VANILLA BEAN



Botanical name: *Vanilla x tahitensis*

Main aromatic notes:
aniseed, flowers, bitter almond

Our Tahitian vanilla is grown on Tahaa island and processed on the island of Raiatea.

So that you can delve deeper into this subtle vanilla, we have decided to give you the choice of the two main cultivars found in Tahiti:

- The "Tahiti" variety: smaller beans with highly concentrated floral and aniseed aromas.
- The "Haapape" variety: longer, thicker and oilier beans with subtle notes of chocolate.



VANILLA X TAHITENSIS

Vanilla x Tahitensis is an indehiscent fruit. We don't have to warm, dry and sweat it to halt its development, like with do with *Vanilla planifolia*.

KEY STEPS IN THE TRANSFORMATION PROCESS



1

Blossoming occurs during the Southern Hemisphere's winter: June to October. Over this period, the cool nights cause the plants to flower.



2

The beans reach adult size 2 to 3 months after pollination. The harvest takes place after 9 to 10 months.



3

As with *Vanilla planifolia*, the vanilla alternates between periods drying in the shade and periods in the sun, so that its moisture levels are just right.



4

It takes four months to refine the beans so that their secondary aromas develop as fully as possible.

Over time, vanilla will generally lose moisture as it evolves. The tips below will help to keep your beans and their flavor fresh for 12 to 18 months, so that your vanilla stays supple and rich in fats.

STORING VANILLA BEANS

To keep your vanilla at its best, remember that it doesn't like heat, humidity, light or air.



GLASS TUBES AND JARS

Narrow, hermetically sealed glass containers aren't allowed in kitchens, but they are a good way to store your vanilla beans. It's best to use a container that fits to the vanilla snugly and therefore limits the amount of air inside. Avoid cork stoppers, as these tend to encourage mold.



AIRTIGHT BOX OR VACUUM-PACKED BAGS

Squeeze any air out of the beans' original bag and use a Norohy clip to hermetically seal it and keep your vanilla fresh over the long term. Once that is done, place it in the refrigerator or freezer.

PRODUCTS DERIVED FROM VANILLA

VANILLA IN ALL ITS MANY FORMS

There are lots of products derived from vanilla which you can use as an alternative to the original bean. They save pastry chefs time when they are making particular preparations – but be sure to read the ingredients lists for some of them! Many of them contain colorants, artificial flavors or preservatives – unlike Norohy! Products derived from natural vanilla are usually made from beans which were sorted during the preparation process. This is why we use extraction-quality beans.



Vanilla powder can be manufactured from used or unused beans that have gone through an extraction process.



DO YOU KNOW THE DIFFERENCE BETWEEN VANILLA EXTRACT AND VANILLA FLAVORING?

Extract is **“extracted”** from vanilla beans (see the diagram below for more information).

Oleoresin is extracted from vanilla beans. This is similar to an **extremely highly concentrated** essential oil.

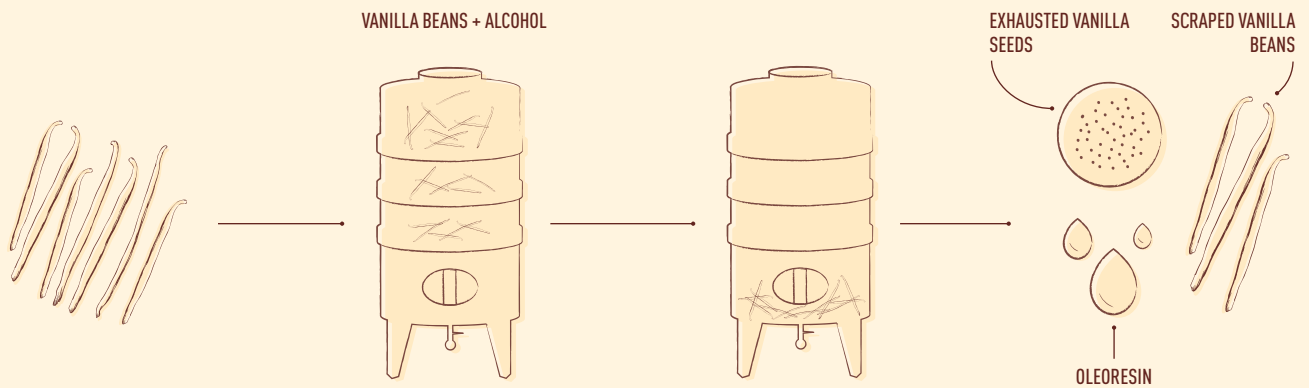
Vanilla flavoring, on the other hand, is made using a **chemical process that synthesizes vanillin**. Vanillin is synthesized using cheap ingredients such as eugenol, guaiacol (a petroleum derivative) and curcumin. Vanillin is the most commonly used flavoring around the world,

and 12,000 to 15,000 tons are produced every year for the agricultural and food industry. This is why consumers now have a very standardized view of what organoleptic qualities to expect from vanilla.



A CLOSER LOOK AT HOW VANILLA EXTRACT IS MADE

The aim of extracting vanilla beans is to draw out the oleoresin (also known as “vanilla concentrate” or “concentrated extract”). Generally speaking, oleoresin is naturally secreted by resinous plant species such as conifers. It is made up of an essence, and a resin created when the essence reacts to oxygen. We extract this plant secretion, whose concentrate of aromas is made up in large part of vanillin.



1

SELECTING THE BEANS

Before preparing our vanilla extract, the beans are carefully chosen using three criteria: extraction quality, vanillin content and moisture content.

2

MACERATING THE BEANS

Over many hours, the vanilla beans are macerated in alcohol in a series of baths. This guarantees the vanilla's aromatic strength.

3

EXTRACTING THE OLEORESIN

To extract the oleoresin, also called vanilla concentrate, the mixture of alcohol and beans is then decanted, filtered and evaporated, to separate the solids from the liquid.

4

SEPARATING THE OLEORESIN AND EXHAUSTED SEEDS

Oleoresin is used to prepare the extract. Used vanilla seeds help to enhance end products' visual appeal. The used beans are generally processed into a powder.

DID YOU KNOW?

Exhausted vanilla seeds are mainly there for visual effect (creating a dotted look), and they might also add a hint of crunch – but, in reality, they don't provide much flavor. There is therefore no point in infusing exhausted vanilla seeds alone.

Oleoresin is ultra-concentrated and difficult to use pure in pastries. It can act as a base for lots of vanilla derivatives, including vanilla extract and vanilla paste.

TADOKA
ONE-STEP SINGLE USE VANILLA

The first solid vanilla ingredient

At Norohy, we're conscious of the challenges that our professional food service customers have to contend with on a daily basis. That's why we have created TADOKA, our one-step gem, a punchy concentrate of **two varieties of vanilla** for total ease of use in **all types of preparations**. We're giving you a **new way to use vanilla** with the perfect amount of **solid product for melting or grating**.

MADAGASCAR
PAPUA NEW GUINEA

THE NAME TADOKA

[TADA] = Perfectly proportioned / meeting-point in Malagasy

[AUKA] = Easy in Papuan



A UNIQUE COMBINATION OF PLANIFOLIA AND TAHITENSIS VANILLA IN A SINGLE GEM

Exhausted vanilla seeds to add visual flair to your creations

Powdered *Planifolia* vanilla beans (Madagascar) woody notes



Vanilla concentrate for adding highly aromatic, full-bodied vanilla notes

Powdered *Tahitensis* vanilla bean (Papua New Guinea) floral and aniseed notes

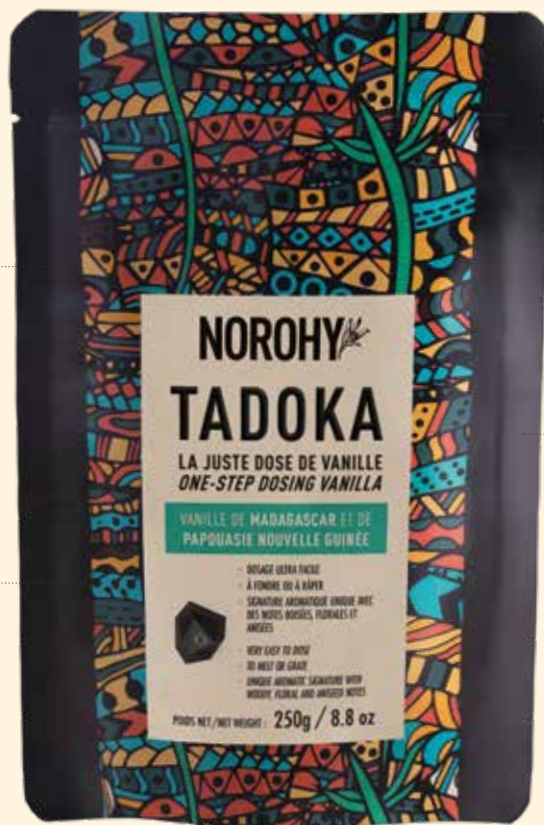
Cocoa butter A binding ingredient that helps to retain flavors and makes melting quicker and easier



A Clean Label recipe



A recipe co-developed with chefs



Ultra-easy to melt or grate:
1 to 2 gems per kg of preparation
1 gem = 4g



A unique aromatic signature from Madagascar and Papua New Guinea and the perfect combination of two varieties (*Planifolia* and), for just the right aromatic balance

THE VANIFUSION CONCEPT

When infusing vanilla, each part of the bean plays a role and brings its own aromatic features. They work together to express this **inimitable complexity and create true harmony between flavors.**

We know how important it is to maintain the rate of production in the lab while controlling the cost of raw materials in your recipes. Supporting you every day in aiming for a more balanced and enlightened use of vanilla is part of our mission.

In collaboration with pastry chefs from L'École Valrhona and customers who are passionate about vanilla, we have spent several months developing THE recipe that brings together all the parts of the bean and reveals all its aromatic complexity.



There is also a Vanifusion that uses vanilla from Papua New Guinea, which really brings out the *Tahitensis* variety's aniseed and floral notes.

FOCUS ON THE VANIFUSION RECIPE

Exhausted vanilla seeds to add visual flair to your creations

Powdered vanilla bean; notes: beans' woody characteristics



Vanilla concentrate for adding highly aromatic, full-bodied vanilla notes

Cane sugar for easier measuring and storage



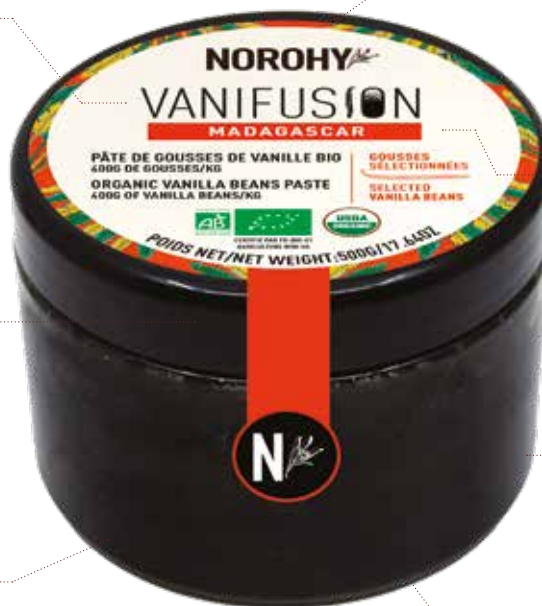
A fusion of all the parts of a vanilla bean.
A recipe without additives or flavor enhancers



A recipe co-developed with chefs



100% recyclable bucket



Easy-to-measure texture
5g of paste = 3g of beans



Selected
Madagascan beans



Bean botanical name:
Vanilla Planifolia



VANILLA'S DIFFERENT USES IN THE KITCHEN

We have decided to start listing vanilla in grams in our recipes, rather than number of beans. This way, we can make sure our recipes have a consistent flavor.”



RÉMI POISSON

PASTRY CHEF INSTRUCTOR AT
L'ÉCOLE VALRHONA



DID YOU KNOW?

It can be difficult to weigh just the vanilla pulp (the oil and seeds) when you are working with vanilla beans. To do this, bear in mind that the pulp of an average Madagascan bean makes up 25% of its entire weight, compared with 30% for Tahitian vanilla.



INFUSIONS

WHY DO WE INFUSE VANILLA?

Technically speaking, infusions are a way of extracting key active ingredients or plant flavors by dissolving them in a liquid.

We usually infuse vanilla beans in milk or cream, because fat particles hold onto flavors. For instance, cream is better at taking on a vanilla flavor than milk when we use the same weight of bean and infuse it for the same length of time. However, sugar is also capable of taking on aromatic notes.

You can infuse vanilla hot or cold. The vanilla aromas come out in different ways, depending on the kind of infusion you choose:

COLD INFUSION (OR MACERATION)

Temperature: 40°F (4°C)

Time: 24 hrs

The vanilla flavors won't be hampered by the hot milk's as they develop, while the milk won't start to steam. The tasting experience (with a milk base): woody, more intense notes.

Sweet and complex aromatic notes

HOT INFUSIONS

Temperature: 175°F (80°C)

Time: 20 mins (lidded and off the heat)

Our tests indicated that infusing at higher temperatures made no difference to the aromatic quality. The tasting experience (with a milk base): woody, round notes

Woody, indulgent aromatic notes.

"CLASSIC" INFUSIONS (RECOMMENDED)

8g beans for 1l preparation*

The beans are split then scraped to extract the seeds. The harder you scrape, the more pulp you will get in the preparation. Its tangy flavor can very interesting, but do pay attention to how it changes the look of your product. Overly large lumps of brown pulp can be unattractive.



A WORD ABOUT INFUSIONS

Only the woody part of a vanilla bean infuses in liquid. This casing is highly aromatic, offering a panoply of complex woody notes. As a result, infusing the bean's casing remains the most widely used way of extracting flavor, because it brings a certain fullness and complexity.

* We have recommended the quantities and infusion times listed above based on the results of our trials and research, but you are very welcome to choose how much you use!

WHAT TO DO WITH YOUR BEANS AFTER INFUSING THEM

- You can add your beans to syrup or rum as a flavoring.
- You can dry them and turn them into a powder (put them in a hot cupboard or leave them in the oven at 195°F or 90°C).
- You can also add your used beans to a praliné or sugar, or simply put them in a blender with the latter to flavor it.



AN ALTERNATIVE TO CLASSIC INFUSIONS

Cut the beans into pieces, then blend them with milk or cream for stronger aromatic quality. Strain this (usually milk-based) preparation to get rid of any lumps.

The results have a very high seed content, as well as very intense woody aromas. Aromatically, it is a complex blend of vanilla seed and woody casing.



HOW TO MAKE YOUR OWN VANILLA PASTE

Do you love working with vanilla beans and making your own vanilla paste? Below, Norohy shares its recipe for a homemade vanilla paste with intense woody aromas. Use it to save precious time you would otherwise spend preparing the beans and to cut back on waste.



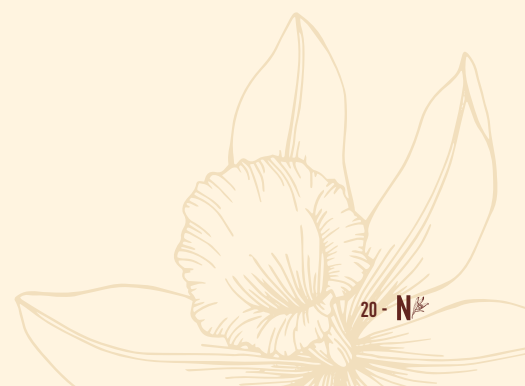
HOMEMADE VANILLA PASTE RECIPE



NOROHY Madagascan, Mexican,
or Tahitian vanilla beans 250g
Invert sugar 250g

Combine the frozen vanilla beans and invert sugar in a blender. **Mix** them together as thoroughly as possible. If you need to, put the results back in the freezer, then repeat. To make the paste easier to use, weigh and store, Norohy recommends **including** equal proportions of invert sugar and vanilla.

Remember to take into account the amount of invert sugar you used in your homemade vanilla paste when you are quantifying your chocolate or ice cream recipes. **Store** your paste at -1°F (-18°C) to 40°F (4°C), depending on how often you use it.



USING VANILLA IN THE KITCHEN – AN OVERVIEW

The table below summarizes the different ways you can use the Norohy range, so you can be sure to find just the right product for you.



AROMATIC SOLUTION	WHOLE VANILLA BEANS (MADAGASCAN, TAHITIAN AND MEXICAN)			ORGANIC VANILLA EXTRACT	VANIFUSION ORGANIC VANILLA BEAN PASTE	ORGANIC MADAGASCAN VANILLA POWDER	TADOKA
USE	Scraped and infused beans	Beans cut into pieces and ground	Homemade paste				
RECOMMENDED AMOUNT	For more information about recommended amounts for each use, see the relevant section in The Fundamentals by L'École Valrhona					3 to 6g per kg of mixture 1 Norohy measuring spoon = 3g of powder	1 to 2 gems per kg of preparation 1 gem = 4g
HOW TO USE IT	Scrape the vanilla beans and incorporate them in the (milk or cream) base as soon as you start making your recipe. Sift the liquid to remove any pieces of the bean. Keep the beans so you can use them again.	Cut up the beans but don't scrape them and incorporate them into the milk or cream base. Blend the beans once they have infused. Strain.	Add the amount of paste you need.	Incorporate the extract into the preparation.			Grate or melt.
INFUSION (TEMPERATURE/ TIME)	Temperature: 175°F (80°C) Time: 20 min						
ADVANTAGES	Best use of the seeds. The aromas in the woody casing are infused. Dry the casing, then crush it for use as a flavoring in other preparations (such as vanilla sugar, oil, rum or sprinkles).	Best use of the seeds AND bean. Bring out every last flavor by blending. Saves time.	Reliable weight. Quick to use.	Optimal, no scraping required, a reliable weight and look.		Saves time and provides a fine, even texture when ground (500 microns). Intense woody notes.	Saves time for well-controlled flavoring.
DISADVANTAGES	Scraping required. (Time + labor) Strain.	Needs extra blending. Strain.	Preparation time, need to plan ahead. Requires straining at the end of the process (depending on how finely you have blended it).	Less aromatically complex than beans.			
RECOMMENDED USE	All uses. For pastes and batters, use derivatives where possible.			All uses (for ganaches, adapt the amount of sugar).		All uses.	

SUMMARY OF
OUR VANILLA PRODUCTS



While each vanilla bean and every harvest is unique, it is still possible for us to identify aromatic trends specific to a particular terroir. This aromatic chart documents the main notes you might experience with a Norohy vanilla. Mexican vanilla *aficionados* will recognize **cocoa flavors** combined with a **smooth rum-raisin or prune undertone**.

Anyone who loves **Tahitian vanilla** will enjoy these plump beans' **aniseed and floral notes**. Indulgent hints of **bitter almond** round out their aromatic qualities. Real connoisseurs will appreciate the **vanilla-infused sugar notes** of **Madagascan vanilla**, all of them underpinned by **camphoraceous, woody undertones**.

FROM THE COFFEA TREE TO THE BEAN

HISTORY AND CULTIVATION

Arabica coffee has long been a part of people's diets. In fact, the Ethiopians were harvesting it 4,000 years ago back in its home country. It had various uses. The leaves were infused or chopped and cooked, while the dried pulp was boiled.

Coffee's popularity started to spread. Venetian merchants brought it to Europe sometime around the year 1600, and it arrived in France – in Marseille, to be precise – in 1644. Coffee started to travel across the Atlantic, and it was introduced to India in about 1670, then later Ceylon (modern-day Sri Lanka) and Indonesia (1696). Coffee plantations first appeared in the Caribbean around 1720. From there, the crop spread rapidly throughout South America.

Eventually people started roasting coffee and, in the 14th century, drinking "buna" became the habit across Muslim countries. Muslims brought coffee to Persia, Egypt, North Africa and even Turkey! It was in the latter that the first café opened back in 1475, in Constantinople. Drinking coffee became a very popular ritual in the Arabian Peninsula, where it also had a medicinal value. Religious devotees used it to help them stay awake and pray. Coffee became a drink everyone enjoyed and it was often known as the wine of Islam.

HOW COFFEE TRAVELED ACROSS THE WORLD



KEY

- | | |
|-----------------|------------------------------------|
| 1. Moka | 4. Istanbul (Constantinople, 1475) |
| 2. Mecca | 5. Venice (1600) |
| 3. Cairo (1630) | 6. Marseille (1644) |

A COFFEE LEGEND

Legend has it that, more than one thousand years ago, a shepherd named Khaldi discovered coffee in Ethiopia (once known as Abyssinia). He noticed that the goats that had eaten the shrub's leaves seemed livelier than usual. He told the priest at a nearby monastery, who infused the plant to give it to his monks and keep them awake during night-time worship.



DID YOU KNOW?

Coffee is the most widely sold commodity on the global market after petroleum.

THE WORLD'S 2 MAIN COFFEE VARIETIES

The *Coffea* genus includes more than 80 species. However, just two varieties make up 80% of the world's harvests: **Arabica** and **Canaphora**, better known as **Robusta**.

The highest quality variety is **Arabica**, which accounts for 59% of global coffee production. It stands out for its finesse, rich aromas and low caffeine content.

Ethiopia produces some of the most renowned coffee in the world thanks to its light-bodied acidity and fruity, floral aromas. Ethiopia is the world's fifth largest coffee producer and exclusively produces **Arabica**.

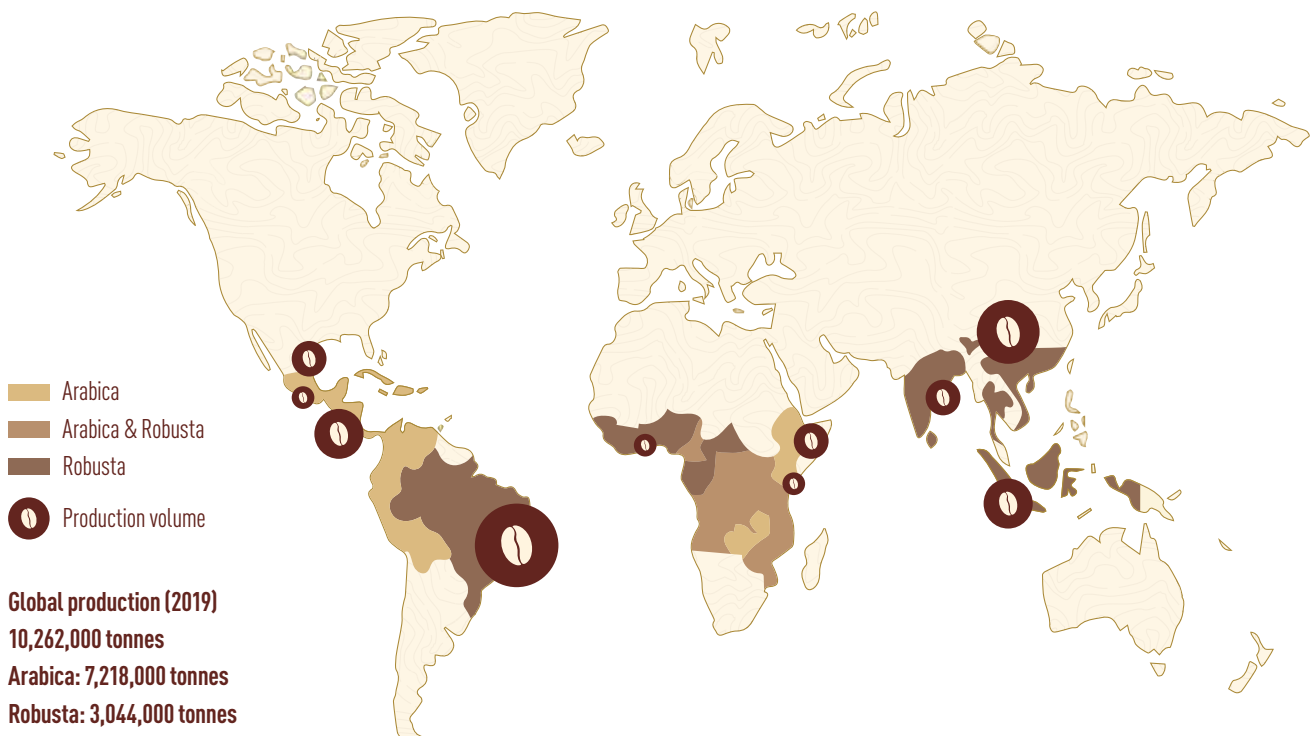


ARABICA

Origin: Ethiopia
Caffeine: 0.8% to 1.4%
Flavor: Fruity & tangy
Altitude: 1,000m+
Global production: 70%

ROBUSTA

Origin: Congo
Caffeine: 1.7% to 4%
Flavor: Bitter and woody
Altitude: 0 - 900m
Global production: 30%



THE TRANSFORMATION PROCESS: FROM THE COFFEE CHERRY TO THE BEAN

DID YOU KNOW?

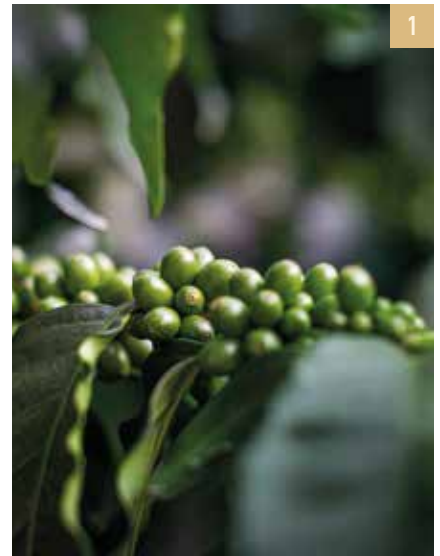
An average coffee tree produces 2.5kg of cherries, from which 500g of green coffee beans are extracted to make 400g of roasted coffee. It takes 1kg of coffee cherries to make 300g of green coffee.

KEY STEPS IN THE TRANSFORMATION PROCESS

FRUITING

Robusta coffee trees can reach heights of 10 to 12 meters, compared to 5 to 6 meters for **Arabica**. It takes five years for a coffee tree to mature. Once it is six to nine months old, its flower produces a fruit called a "coffee cherry".

Each cherry contains two beans or seeds covered by a parchment coated in pulp or mucilage. When they are dried, these seeds are called "green coffee".



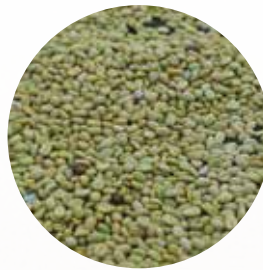
HARVEST

Coffee cherries are harvested by hand as soon as they ripen and turn red.



DRY METHOD PROCESSING

Norohy has opted to use an ancestral technique known as the "dry" method. This preserves the coffee beans and keeps water use to a minimum, as it doesn't involve any washing. Coffee cherries are spread out over drying areas for two to three weeks, depending on the weather conditions. The goal is to protect them from moisture so they don't develop mold, but without letting them become brittle.



SHELLING

The drying process makes the coffee beans' outer layer fragile. As a result, the coffee cherries can be shelled, leaving us with just the green beans. The shell is broken using friction techniques and blown away using fans, so only the coffee beans remain.



SORTING & SHIPPING

After careful sorting, the coffee beans are packaged for export.

Photo credits for "Dry Method Processing" Café Michel



ORGANIC COFFEE BEAN PASTE

Norohy treats quality and aromatic intensity with the utmost importance. Moreover, coffee is a high-quality ingredient that demands a lot of work.

With that in mind, we couldn't accept losing half of the coffee's aromatic intensity by extracting it. That's why we created the first coffee bean paste.

Norohy wanted to do away with all the usual downsides that come with using coffee as a flavoring (such as having to add water in an espresso or spend time infusing the beans), so that we were left with nothing but a delicious coffee taste.

But what was our secret? We used **green coffee beans from the terroir of Guji, in the high-altitude plantations of Ethiopia, where 4,000 small producers use agroforestry techniques to care for their crops. We also roasted the beans using a slow and delicate process that enhances the coffee's aromatic intensity. The beans were then very finely ground (to just a few microns!) so they were too small to feel on the palate. The ground beans were mixed with a little organic sunflower oil to give them a softer texture which is easier to use and preserves the aromas.**

GIVE YOUR CREATIONS

A NUTTY, TOASTED QUALITY
100% ARABICA COFFEE, MOKA GUJI VARIETY



A "Clean Label" recipe without additives or flavor enhancers



70% coffee



A recipe co-developed with chefs



500g PET bucket
100% recycled and recyclable



An easy-to-measure texture 20 to 40 g/kg



Selected coffee beans from a specific region
Moka Guji, Ethiopia



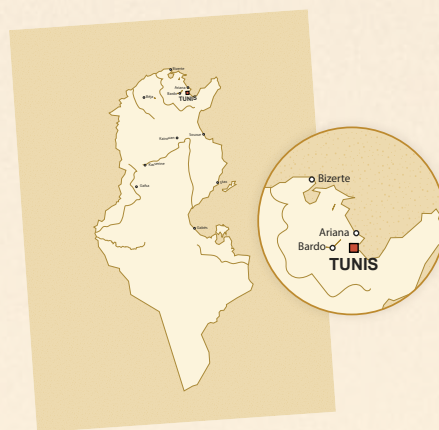
Organic and fair trade certification
The Small Producer Network label guarantees fair trade exclusively focused on small-scale agriculture.

FROM THE BITTER ORANGE TREE TO ORANGE BLOSSOM WATER

HISTORY AND CULTIVATION

The bitter orange tree comes from **the Southern Himalayas**. It has been cultivated in Europe since the 10th century, especially in Sicily and Andalusia, where it was introduced by the Arab population. It was originally grown as a **decorative plant**, but agronomists soon discovered its **many pharmaceutical and cosmetic benefits**. Bitter orange growing continued to expand throughout the Mediterranean until it finally arrived in France in 1336 where, in the city of Nice, the tree was treasured for its aesthetic qualities.

This was how bitter orange production developed in Tunisia, to the point that it is now the world's biggest blossom producer – it grew nearly 2,000 tonnes in 2022. Tunisia exports 80% of its neroli. The remainder is traditionally distilled in homes, with each family making their own orange blossom water.



FROM GRASSE TO CAP BON

The perfume industry in Grasse helped bitter orange growing to develop further. In the 1950s, the Grasse region in France was one of the world's biggest producers of neroli (the essential oil extracted from orange blossom), growing nearly 1,500 tonnes of flowers each year. Nowadays, Grasse produces only five tonnes of neroli a year, but the region has taught its agricultural and industrial skills to local producers in Cap Bon.

The branches are used to manufacture petitgrain essential oil for pharmaceuticals and perfume-making.

BITTER ORANGE: THE ZERO WASTE TREE

The bitter orange is not quite like any other orange tree. It is one of the few examples whose every part has a purpose.

DID YOU KNOW?

In French, the bitter orange tree is called the "bigaradier", a word whose Provençal root – "bigarrat" – means "vibrantly colorful".

The flowers are distilled to make neroli essential oil (for use in fragrances) and orange blossom water (for pastry-making)

Buds and petals are dried to make herbal teas.

Unripe fruit is used for its zest in food or to make bitter orange essential oil.

Ripe fruit is used in preserves or orange wine.



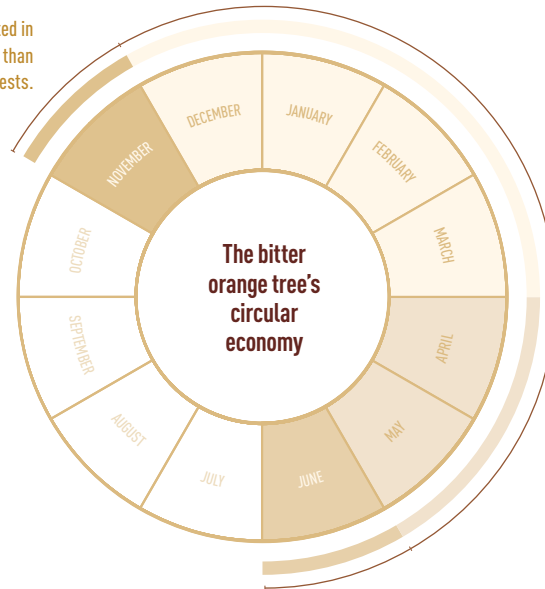
THE BITTER ORANGE TREE'S FRUIT PRODUCTION CYCLE

THE TREE IS HARVESTED AND MAINTAINED.

DID YOU KNOW?

Bitter orange trees have a very long lifespan and can live for 600 years!

Flowers are collected in smaller quantities than previous harvests.



Oranges are harvested to make preserves, orange wine, candies and so on.

Flowers (which are a by-product) are harvested for making neroli and orange blossom water.



The trees are pruned to collect the buds needed for petitgrain essential oil.



DIFFERENT TYPES OF ORANGE BLOSSOM WATER FLAVORING

There are three types of flavoring:

ORANGE BLOSSOM FLAVORING

Flavoring molecules obtained through chemical synthesis

NATURAL ORANGE BLOSSOM FLAVORING

Molecules extracted from a natural raw material that may or may not be orange blossom, using physical processes

ORANGE BLOSSOM WATER

This is also known as a herbal distillate and it is obtained by steaming fresh bitter orange blossoms.



**THE TRANSFORMATION PROCESS
FROM THE FLOWER TO ORANGE BLOSSOM WATER**

Our organic orange blossom comes from around thirty producers in the Cap Bon region.

**THE KEY STEPS
IN THE TRANSFORMATION PROCESS**

HAND-PICKING

The flower must be picked while it's still a bud to get a good amount of essence during distillation. Harvesting is done by hand, bud by bud. (One picker can harvest up to 10kg of orange blossom a day.)



2

SORTING THE BLOSSOMS

Pickers separate the leaves from the flowers using a sieve.



3

QUALITY CONTROL

The blossoms' quality is checked by a collector whose job is to see how far they have opened and to organize the sorting process.



4

REST

At the end of the day, the flower buds are sent to the collector or straight to the distillery, where they are kept cool for a few hours before being distilled. This resting stage helps the blossoms' aromatics to develop.

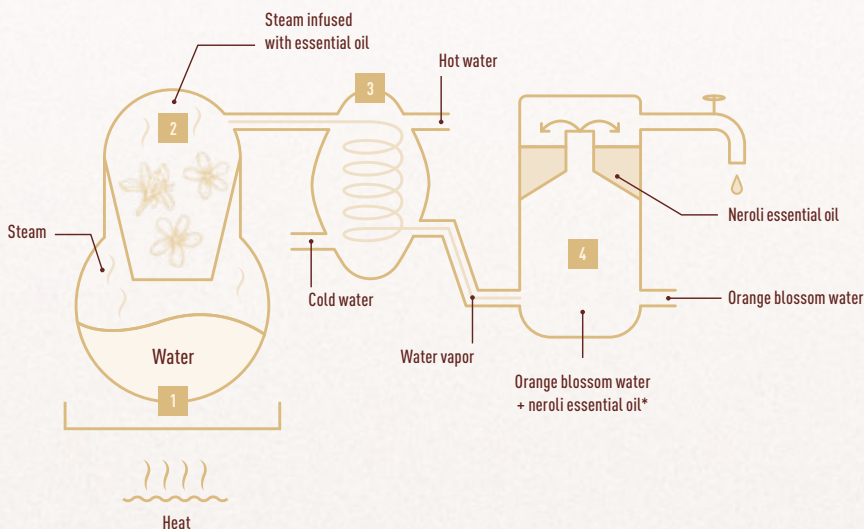


5

DISTILLATION

The processing site is located close to the growing plots. Distillation takes place on harvest day so that none of the fresh flowers' aromatic potential is lost. Orange blossoms are distilled by steam in stills. A distillation cycle lasts three to four hours.

**SPOTLIGHT ON THE STEAM
DISTILLATION PROCESS**



*** The orange blossom water and neroli essential oil can be separated because they have different densities. That said, there is always a little bit of neroli in orange blossom water, and it is this which gives it its classic floral fragrance.**

STEP 1

The orange blossoms are submerged in water and heated to boiling point in a still.

STEP 3

The steam condenses as cold water is pumped through the machine.

STEP 2

The steam passes through the plant material, taking with it the orange blossom's essence.

STEP 4

The water vapor contains orange blossom water and neroli essential oil, which have separated due to their different densities.

WHAT MAKES NOROXY ORANGE BLOSSOM WATER SPECIAL?

During the second distillation phase, we decided to concentrate twice as much orange blossom water in neroli essence to make sure your preparations are intensely aromatic.

This is why the label says that the amount of essence can vary during bottling.

DID YOU KNOW?

One tonne of fresh bitter orange blossom, when distilled, provides an average of 600 liters of orange blossom water and 1kg of neroli. That means only 0.1% of the harvest ends up as neroli.



Selected orange blossom water, a specifically chosen manufacturing process to ensure plenty of aromatic potential in use



Recommended amount
20-40g/kg



750mL rPET bottle
100% recycled and recyclable



Guaranteed essence content
at bottling



Organic orange blossoms, selected from the Cap Bon region of Tunisia



Prolonged or intensive cooking can adulterate the orange blossom water's flavors, which are particularly volatile.

THE NOROHY VANILLA RANGE



L'ÉCOLE VALRHONA'S ESSENTIAL RECIPES



The chefs at L'École Valrhona have redesigned our recipes using **Reasonable Indulgence** principles. These are drawn from the philosophy Frédéric Bau launched several years ago which promotes **using the fewest but best ingredients**. We share his belief that a dessert should **look good, taste good and be good for us**.

01

**BATTERS
& BASES**

Sweet pastry
Brioche dough
Cake base

02

**CREAMY
TEXTURES**

Crème pâtissière
Crème anglaise
Namelaka
Macaron ganache

03

**MOUSSE
TEXTURES**

Chantilly cream
Mousse
Whipped ganache

04

ICE CREAM

Soft-serve ice cream
Ice cream

05

**CHOCOLATE-MAKING
& CONFECTIONERY**

Ganache for frames
Praliné
Marshmallows
Spreads
Chocomel

WHAT THE SYMBOLS MEAN IN OUR RECIPES



**VANILLA
BEANS**



**VANILLA BEAN
PASTE**



EXTRACT



**GROUND
VANILLA BEANS**



TADOKA



**ORGANIC COFFEE
BEAN PASTE**



**ORANGE BLOSSOM
WATER**

● Possible application ●● Recommended use ●●● Ideal product for this use

We have opted not to round up or down the quantities in the following recipes, so that they are as exact as possible. Recipes' total weight does not include the weight of the vanilla.

VANILLA-FLAVORED SWEET PASTRY

MAKES 1000G



European-style butter.....	228g
Salt.....	3g
Confectioners' sugar.....	170g
SOSA extra fine blanched almond flour.....	57g
Eggs.....	96g
All-purpose flour.....	114g
All-purpose flour.....	332g
Aromatic.....	See table below

First **mix** the creamed butter, fine salt, confectioners' sugar, almond flour, scraped vanilla, eggs and the smaller portion of flour. Do not **beat** the mixture. Once you have obtained a homogeneous mixture, **add** the larger portion of flour in one go.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	3 to 6g	4g	5g	20g	Not recommended for this use	20g	20g
RECOMMENDED FOR THIS USE	•	•••	•	•		•	•

BRIOCHE DOUGH

MAKES 1000G



Pastry flour.....	425g
Eggs.....	215g
Whole milk.....	45g
Sugar.....	45g
Salt.....	5g
Fresh yeast.....	10g
European-style butter.....	255g
Aromatic.....	See table below

Basic mixing temperature: 120°F (50°C).
Using a kneader, **combine** all the ingredients except the butter and sugar. **Knead** for 5 minutes at the lowest speed, then 7 minutes at the next

highest speed, and gradually **incorporate** the butter and sugar. **Knead** at the lowest speed until the dough comes away from the sides of the bowl and it starts to take in air. **Leave to rise** at room temperature for 2 hours. **Fold and flatten** the dough, then **cover** it with plastic wrap and **store** it in the refrigerator at 35°F (2°C) for at least 12 hours. **Weigh out, shape, and glaze**. **Leave** to rest at 79°F (26°C), then **glaze** it again. Baking: 320/355°F (160/180°C)

PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	10g	4g	20g	40g	Not recommended for this use	30g	20g
PRODUCT USE	• •	• • •	• • •	•		• •	• • •

CAKE BATTER

MAKES 1000G

All-purpose flour	239g
Baking powder	5g
Eggs	208g
Egg yolks	49g
Sugar	211g
Invert sugar	21g
Salt	4g
Whipping cream	105g
CLARIFIED BUTTER	158g
Aromatic	See table below

Sift the flour and baking powder together. **Whisk** the eggs and egg yolks together with the sugar, invert sugar, salt and an aromatic product of your choice (except for TADOKA, which is to be added later).

Add the sifted dry ingredients, cream and hot melted butter as well as TADOKA at 115/118°F (45/48°C).

Set aside. For a better texture, **leave it to stand** for 12 hours.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	16g	6g	15g	24g	2 gems	25g	20g
RECOMMENDED FOR THIS USE	• •	• • •	• • •	• •	•	• •	• •

MACARON SHELL

AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA



Confectioners' sugar	250g
SOSA Extra fine blanched almond flour	250g
Egg whites	85g
Sugar	250g
Water	85g
Egg whites	85g
Aromatic	See table below

Sift together the almond flour and confectioners' sugar or **combine** them in a food processor.

Cook the 150g sugar and water at 230/234°F (110/112°C) and **add** to the beaten whites.

Beat until the mixture is lukewarm.

Add the 100g of egg whites you haven't beaten already. **Combine** this with the dry ingredients and the NOROHY product, then **mix** them all together slowly, stirring from the outside in with a spatula, until a ribbon forms. **Pipe** out the macarons and **bake** them at 300°F (150°C) in a fan oven for 13/14 minutes.

PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	8g	6g	5g	Not recommended for this use	Not recommended for this use	24g	Not recommended for this use
RECOMMENDED FOR THIS USE	• • •	• • •	•			• • •	

CREAMY TEXTURES

We have opted not to round up or down the quantities in the following recipes, so that they are as exact as possible. Recipes' total weight does not include the weight of the vanilla.

CRÈME PÂTISSIÈRE

AN ORIGINAL RECIPE BY L'ÉCOLE VALRHONA



UHT whole milk.....1000g
Eggs.....180g
Sugar.....80g
Corn starch.....160g
Aromatic.....See table below

Bring the milk to a boil and **combine** with the egg, sugar and corn starch mixture. **Bring** this new mixture to a boil. Take it off the heat, and slowly **combine** with the aromatic product of your choice to make an emulsion using a spatula. **Mix** straight away thoroughly using an immersion blender to make a perfect emulsion. **Cool down** quickly.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	10g	4g	5 to 10g	20g	2 gems	20 to 40g	20 to 40g
RECOMMENDED FOR THIS USE	•••	•	••	••	••	•	••

CRÈME ANGLAISE

MAKES 1000G



Whole milk.....620g
Whipping cream.....150g
Egg yolks.....150g
Sugar.....75g
Aromatic.....See table below

Infuse the vanilla beans in the warmed cream. **Mix** the egg yolks and sugar, then combine with the first mixture. **Thicken** the mixture at a temperature of 185°F (85°C), **strain** through muslin and **set to one side** to cool quickly.

PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT
RECOMMENDED AMOUNT	16g	6g	15g	24g
RECOMMENDED FOR THIS USE	••	•••	•••	••

NAMELAKA

MAKES 1000G

UHT whole milk 205g
SOSA gelatin powder 220 Bloom 5g
 Whipping cream 410g
VALRHONA OPALYS 33% CHOCOLATE 380g
 Aromatic See table below

Bring the milk to a boil with the aromatic product of your choice and **add** the rehydrated gelatin. Slowly **combine** the warm mixture with the partially melted chocolate to make an emulsion using a spatula.

Blend thoroughly until the emulsion is perfect.

Add the cold cream and blend again.

Leave to set in the refrigerator.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	8 to 16g	3 to 6g	5 to 10g	20g	1 to 2 gems	20 to 40g	20 to 40g
RECOMMENDED FOR THIS USE	● ● ●	●	● ● ●	● ●	● ● ●	● ● ●	● ●

INTENSE MACARON GANACHE

MAKES 1000G



VALRHONA OPALYS 33% CHOCOLATE 525g
COCOA BUTTER 70 g
 Whole milk 235g
 Whipping cream 155g
SOSA Pectin X58 3g
 Sugar 12g
 Aromatic See table below

Heat the milk and cream to 105/115°F (40/45°C) along with the aromatic product of your choice.

Stir in the sugar and pectin mixture and bring it to

a boil for a few seconds to **activate** the pectin. When the pectin base is hot, **emulsify** it with a spatula by gradually combining it with the cocoa butter and partially melted chocolate. **Mix** straight away thoroughly using an immersion blender to make a perfect emulsion. **Pour out** at 105/115°F (40/45°C). **Leave to set** for at least 12 hours in a chocolate chamber at 60°F (16°C).



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	8 to 16g	3 to 6g	20g	45g	2 gems	20 to 40g	20 to 40g
RECOMMENDED FOR THIS USE	● ● ●	● ●	● ● ●	●	● ● ●	● ●	● ●

MOUSSE TEXTURES

We have opted not to round up or down the quantities in the following recipes, so that they are as exact as possible. Recipes' total weight does not include the weight of the vanilla.

CHANTILLY CREAM

MAKES 1000G



Whipping cream.....952g
Sugar.....48g
Aromatic..... See table below

Mix the chilled cream with the aromatic product of your choice and the sugar until they are completely absorbed. **Store** in the refrigerator.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	3 to 6g	3 to 6g	5 to 10g	20g	Not recommended for this use	20 to 40g	20 to 40g
RECOMMENDED FOR THIS USE	••	•	•••	••		•	•

LIGHT MOUSSE

MAKES 1000G



Gelatin powder 220 Bloom **SOSA**.....8g
Water for the gelatin.....40g
Whole milk.....190g
Whipping cream.....385g
VALRHONA OPALYS 33% CHOCOLATE.....380g
Aromatic..... See table opposite

Mix straight away thoroughly using an immersion blender to make a perfect emulsion. **Check** the temperature (95/99°F or 35/37°C) and gradually **fold in** the airy whipped cream using a spatula. **Use** immediately and **freeze**.

Heat the milk with the aromatic product of your choice and **add** the rehydrated gelatin. Slowly **combine** the warm mixture with the partially melted chocolate to make an emulsion using a spatula.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	3 to 6g	3 to 6g	5 to 10g	20g	1 to 2 gems	20 to 40g	20 to 40g
RECOMMENDED FOR THIS USE	● ● ●	●	● ● ●	●	● ● ●	● ●	●

WHIPPED GANACHE

MAKES 1000G

LIQUID STARCH

UHT whole milk 445g
 Potato starch 15g

Mix together a small portion of the cold milk with the potato starch, and set aside. **Heat** the rest of the milk with the glucose between 185°F (85°C) and 195°F (90°C). **Pour** part of the hot glucose milk over the milk-starch mixture. **Put** everything back in the cooking appliance and **bring** to a boil.

WHIPPED GANACHE

Liquid starch 445g
SOSA gelatin powder 220 Bloom 5g
 Water for the gelatin 445g

VALRHONA OPALYS 33% CHOCOLATE 380g
 Whipping cream 410g
 Aromatic See table below

Weigh out the amount of hot liquid starch required for the recipe and **add** the rehydrated gelatin. Slowly **combine** the warm mixture with the partially melted chocolate to make an emulsion using a spatula. Immediately **mix** using an immersion blender to make a perfect emulsion. **Add** the cold heavy cream. **Mix** with the immersion blender again. Ideally, **leave** to set in the refrigerator for 12 hours at 40°F (4°C). **Whisk** until the texture is firm enough to use in a piping bag or with a spatula.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	8 to 16g	3 to 6g	5 to 10g	20g	1 to 2 gems	20 to 40g	20 to 40g
RECOMMENDED FOR THIS USE	● ● ●	●	● ● ●	●	● ●	● ● ●	●

ICE CREAM

We have opted not to round up or down the quantities in the following recipes, so that they are as exact as possible. Recipes' total weight does not include the weight of the vanilla.

SOFT-SERVE ICE CREAM

MAKES 1000G



UHT whole milk.....	625g
1% fat milk powder.....	22g
Sugar.....	138g
SOSA glucose powder DE33.....	69g
SOSA dextrose.....	20g
Whipping cream.....	54g
Combined stabilizer.....	4g
Aromatic.....	See table below

Carefully weigh all the ingredients. First **pour** the milk into your cooking pot (a saucepan or pasteurizing machine).
At 75°F (25°C), **add** the milk powder.
At 85°F (30°C), **add** the sugars (sugar, atomized glucose and dextrose) and an aromatic ingredient

of your choice. At 105°F (40°C), **incorporate** the fat-based products (the vanilla cream and paste or TADOKA or the coffee bean paste). At 115°F (45°C), **finish incorporating** the ingredients by adding the combined stabilizer, mixed with a portion of the sugar you used initially (approx. 10%). **Pasteurize** at 185°F (85°C) for 2 minutes, **add** the orange blossom water, 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 at 40°F (4°C). **Put** it in a soft ice cream maker, **churn** it when you need to and **serve** immediately.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	8 to 16g	3 to 6g	20g	45g	1 gem	20g	25g
RECOMMENDED FOR THIS USE	● ● ●	● ● ●	● ● ●	● ● ●	● ●	● ● ●	● ●



ICE CREAM

MAKES 1000G

Take approx. 10% of the sugar and **mix** it with the stabilizer. Heat the milk to 75°F (25°C), then **add** in the milk powder and vanilla (see table below). At 85°F (30°C), **add** the sugars. At 95°F (35°C), **add** the egg yolks and fat-based products (the coffee cream and paste). At 115°F (45°C), **add** 10% of the sugar mixed with the stabilizer. **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** at between 15/20°F (-6°C to -10°C). **Freeze** at -22°F (30°F), then **store** in a freezer at -0.5°F (18°C).



RECIPE	VANILLA ICE CREAM					COFFEE ICE CREAM	ORANGE BLOSSOM ICE CREAM
PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	8 to 16g	5g	18 to 26g	45g	2 gems	25g	25g
RECOMMENDED FOR THIS USE	● ● ●	● ● ●	● ● ●	●	● ●	● ● ●	● ● ●
WHOLE MILK	540g					550g	530g
1% FAT MILK POWDER	38g					35g	40g
WHIPPING CREAM	200g					170g	200g
SUGAR	125g					115g	100g
SOSA GLUCOSE POWDER DE33	45g					60g	
SOSA DEXTROSE	20g					40g	
EGG YOLKS	30g					-	-
ORGANIC PROCREMA 5	4g					5g	-

CHOCOLATE & CONFECTIONERY

We have opted not to round up or down the quantities in the following recipes, so that they are as exact as possible. Recipes' total weight does not include the weight of the vanilla.

WHITE CHOCOLATE AND VANILLA FRAMED GANACHE HUKAMBI 53%, ORANGE BLOSSOM & ALMOND FRAMED GANACHE

MAKES 1000G



CHOCOLATE GANACHE

Heat the cream with the glucose to 140/150°F (60/65°C), then **combine** half with the partially melted chocolate. **Stir** well with a spatula, **add** the rest of the cream, and **mix** using an immersion blender to form a perfect emulsion. Once the ganache is at 95/105°F (35/40°C), **add** the cubed tempered butter, which should be at approx. 65°F (18°C) and **mix** using an immersion blender again. **Pour** the ganache at a temperature of 90/93°F (32/34°C) into a frame which you have attached to a guitar sheet covered with a fine layer of couverture. **Leave to set** for 24 to 48 hours at 60/65°F (16/18°C) and a 60% humidity level.

ORANGE BLOSSOM GANACHE

Heat the cream, invert sugar and almond paste to a boil. At 140°F (60°C), gradually **combine** this mixture with the partially melted chocolate and cocoa butter. Immediately **mix** using an immersion blender to make a perfect emulsion. At 95°F (35°C), **incorporate** the butter and orange blossom. **Mix** with the immersion blender again. **Pour** the ganache at a temperature of 90/93°F (32/34°C) into a frame which you have attached to a guitar sheet covered with a fine layer of couverture. **Leave to set** for 24 to 48 hours at 60/65°F (16/18°C) and a 60% humidity level.



RECIPE	VANILLA GANACHE					COFFEE GANACHE	ORANGE BLOSSOM WATER GANACHE
PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	8 to 16g	3 to 6g	18 to 26g	Not recommended for this use	2 gems	30g	40g
RECOMMENDED FOR THIS USE	● ● ●	●	● ●		● ●	● ● ●	● ● ●
WHIPPING CREAM	370g					435g	270g
GLUCOSE DE60	95g					135g	-
INVERT SUGAR	-					-	55g
EUROPEAN-STYLE BUTTER	75g					100g	130g
70% ALMOND PASTE FROM PROVENCE	-					-	280g
COCOA BUTTER	-					-	40g
OPALYS 33% COUVERTURE	910g					-	640g
HUKAMBI 53% COUVERTURE	-					810g	-

MARSHMALLOWS

MAKES 1000G

Gelatin powder 220 Bloom.....	35.5g
Water for the gelatin.....	71g
Invert sugar.....	210g
Sugar.....	675g
Mineral water.....	225g
Invert sugar.....	300g
Aromatic.....	See table below

portion of invert sugar in the bowl of a stand mixer. **Melt** the rehydrated gelatin in the microwave and **pour** it into the bowl. **Whisk** to combine. **Add** your choice of aromatic ingredient and **pour it out** at 95/105°F (35/40°C). **Store** in a dry place.



Mix the gelatin powder with the water and **leave it to hydrate** for at least 30 minutes at 40°F (4°C).

In a saucepan, **cook** the smaller portion of invert sugar with the water and sugar up they reach 230°F (110°C). **Combine** this sugar syrup with the larger



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	4g	Not recommended except for sprinkles	3.5g	7g	1 gem	30g	20g
RECOMMENDED FOR THIS USE	● ● ●	● ● ●	● ● ●	● ●	●	● ● ●	● ● ●

SPREADS

MAKES 1000G



Unsweetened condensed milk.....	300g
Glucose DE35/40.....	100g
VALRHONA OPALYS 33% CHOCOLATE	540g
CLARIFIED BUTTER	70 g
Aromatic.....	See table below

Heat the unsweetened condensed milk and glucose to 140/150°F (60/65°C) along with the aromatic ingredient of your choice. **Combine** this gradually with the partially melted chocolate mixed with the liquid butter, stirring from the middle to create

an emulsion. **Retain** this texture through the mixing process. **Continue**, adding the rest of the liquid little by little. **Mix** using an immersion blender to form a perfect emulsion. **Pour** into pots. **Store** at 80°F (17°C).

IMPORTANT: Store for 3 to 4 weeks and serve at room temperature.



PRODUCTS	VANILLA BEANS	GROUND VANILLA BEANS	VANIFUSION	EXTRACT	TADOKA	ORGANIC COFFEE BEAN PASTE	ORANGE BLOSSOM WATER
RECOMMENDED AMOUNT	16g	6g	5g	40g	2 gems	30 to 40g	40 to 50g
RECOMMENDED FOR THIS USE	● ● ●	● ●	● ● ●	● ●	● ● ●	● ● ●	● ● ●



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