FUNDAMENTALS

NOROHY

• BOLD, PURE VANILLA FOR CONSCIOUS CUISINE •

EDITORIAL

For nearly six 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. Second, 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 outstanding floral waters and coffee-flavoring ingredients (paste & extract) meeting the same high standards.

We want to share our knowledge of vanilla and flavoring ingredients with you through this "The NOROHY Essentials" guide. You will find out the secrets behind these fragrant culinary products' production, their applications, and their special features which help you 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 floral waters in your recipes.

A WORD FROM THE CHEF

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!

RÉMI POISSON
PASTRY CHEF INSTRUCTOR
AT L'ÉCOLE VALRHONA

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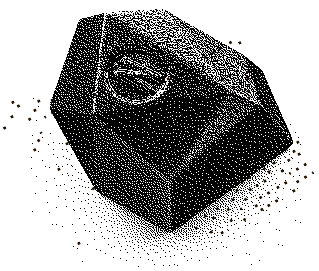

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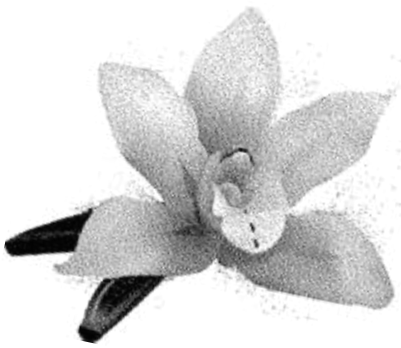

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VANILLAS

HISTORY AND CULTIVATION

FROM PLANTATION TO BEANS

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.

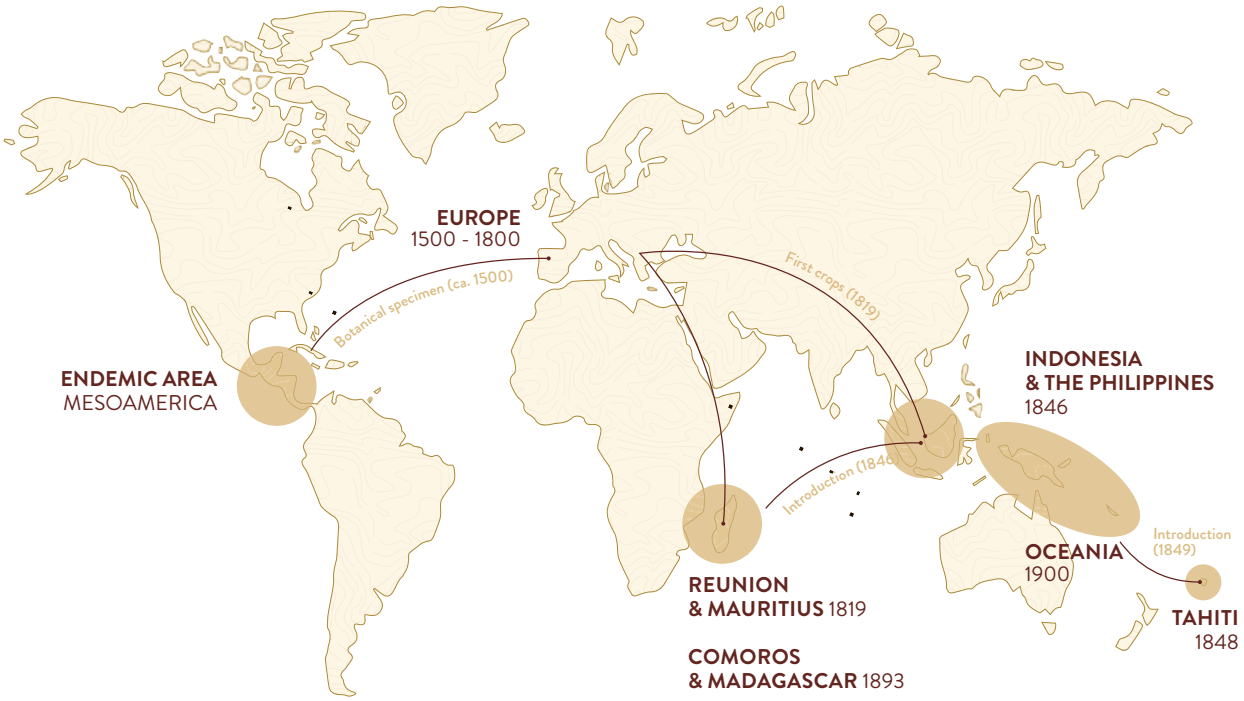
Then, in the 16th century, the Spanish conquistadors discovered this drink of the gods and the elite, and brought it back **to Europe**. From that moment on, Europeans tried many times to introduce vanilla vines back home, but for a long time their attempts were met with failure. The plants would take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

The pollinating insects present in Mexico and capable of pollinating this orchid were missing.

THE LEGEND OF EDMOND

In 1841, 22 years after the vanilla orchid was introduced to Isle Bourbon (now known as Reunion), 11-year-old 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



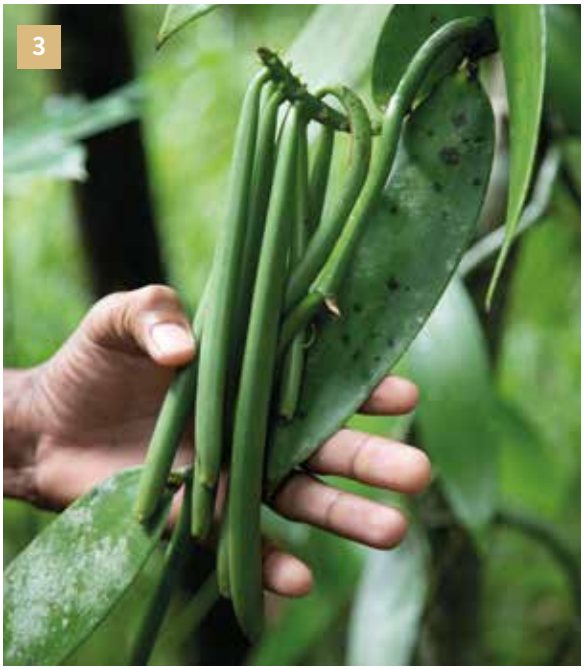
A VERY SPECIAL ORCHID

Vanilla is a member of the orchid family and a hemiepiphyte.
Seeds germinate on the tree and grow on other supporting plants.
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 to 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!

The vanilla bean, in other words the plant's fruit, 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. They take the shape of rather large, light yellow to green aromatic trumpets that are gathered on flower buds and only bloom for one morning in a 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.

BOURBON VANILLA

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

THE WORLD'S MAIN VANILLA VARIETIES AROUND THE WORLD

VANILLA PLANIFOLIA

Vanilla *Planifolia* 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

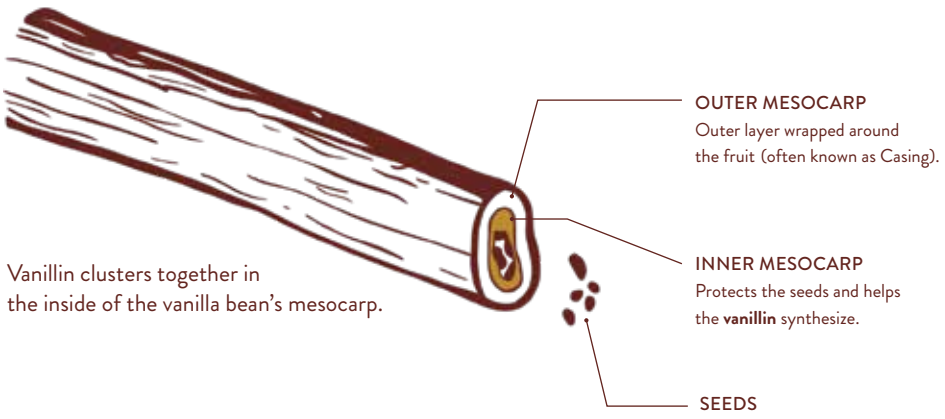
Tahitian vanilla, as it is known, is mainly grown in **French Polynesia and Papua New Guinea**, and it abounds with **delicious notes of flowers and aniseed.**

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.

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:

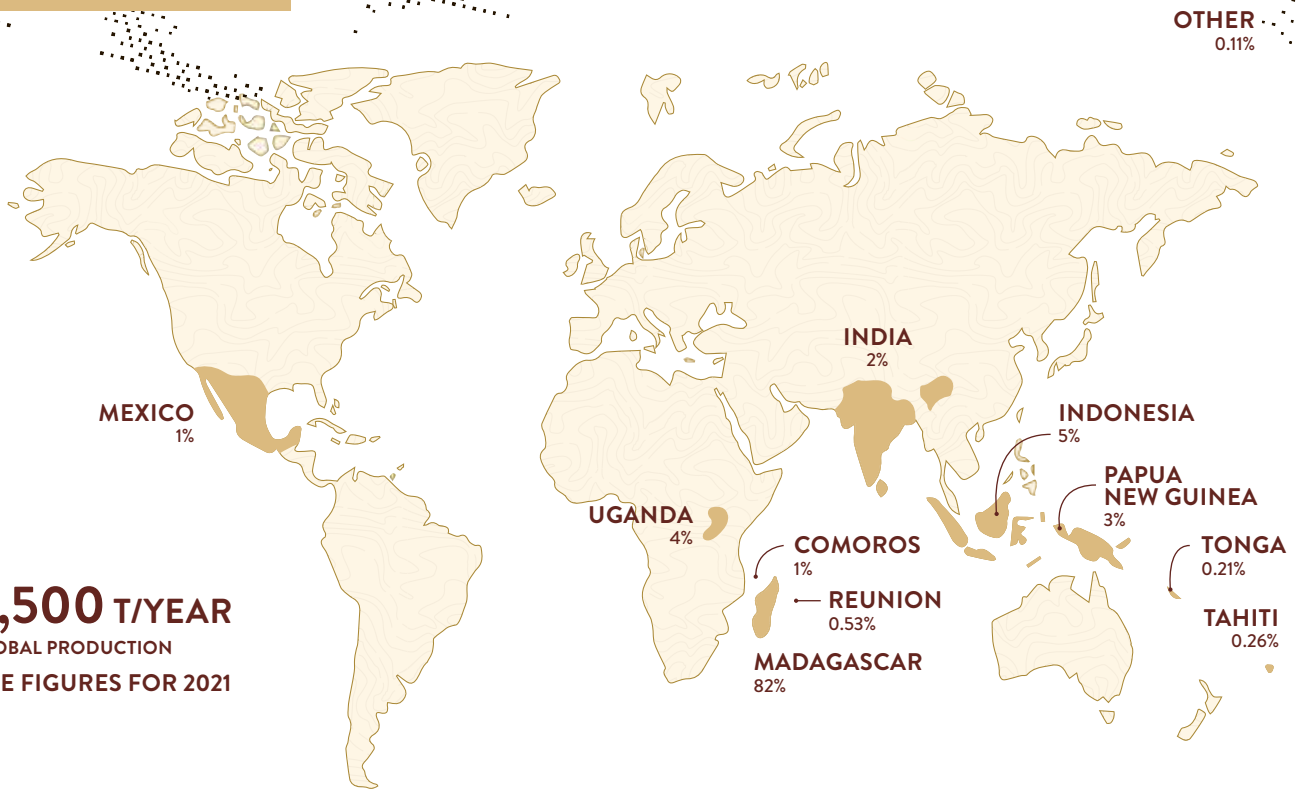


Vanillin clusters together in the inside of the vanilla bean's mesocarp.

VANILLIN

Vanillin is a **natural aromatic aldehyde** that develops in vanilla *Planifolia* 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.

VANILLA PRODUCTION AROUND THE WORLD



2,500 T/YEAR
GLOBAL PRODUCTION
THE FIGURES FOR 2021

MARKING BEANS: AN ANCESTRAL PRACTICE

Traditionally, 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 bundles of NOROHY vanilla. Marking is done when beans are still green, just after harvest.

SPLIT VANILLA

Vanilla Planifolia produces a dehiscent fruit* (just like grapes), which means it **naturally splits on the vine** at maturity. 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, 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.

* A fruit is said to be dehiscent when, at maturity, it naturally splits to release the seeds.

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 variety of vanilla *Planifolia* comes in various quality levels. Throughout the preparation process, beans are carefully sorted according to various criteria (such as moisture levels and color). They are tied into bundles 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

APPEARANCE
Red to ruby color with streaks

MOISTURE CONTENT
20 to 27%

Used by industrialists to manufacture by-products.

BLACK VANILLA
GOURMET QUALITY

APPEARANCE
Black color, supple and plump

MOISTURE CONTENT
32 to 40%

Used by chefs in the lab to make their recipes.

ORGANIC MADAGASCAN VANILLA BEANS

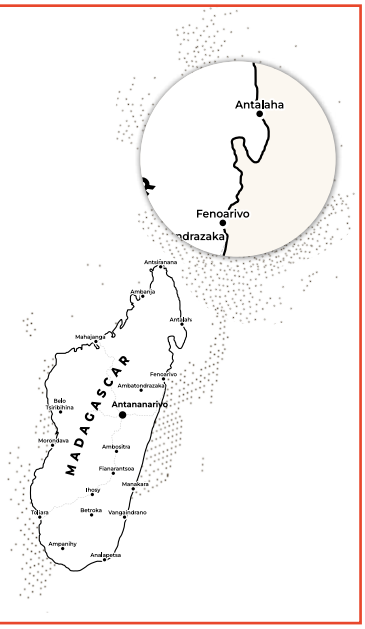
MADAGASCAR
REGION: MAROANTSETRA/MANANARA

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

Botanical name:
Vanilla Planifolia

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

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



PREPARING VANILLA PLANIFOLIA BEANS

GROWING 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. Only some will then be hand-pollinated. Beans can thus reach optimum size, with enough nutrients.

DID YOU KNOW?

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

PREPARATION AND REFINING OF *VANILLA PLANIFOLIA*

VANILLA GROWER

FLOWERING & MANUAL POLLINATION

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

PICKING

June through September. 8 to 9 months after blossoming

VANILLA PROCESSOR

BLANCHING

The element used: Water at 158°F (70°C)
Duration: 2 to 3 minutes depending on beans' maturity
Objective: To stop beans from ripening

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)

THE REFINER

DRYING*

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

REFINING

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

CATEGORIZATION

Sorting beans by color
Measuring/gauging: Gauging the bundles using a ruler

PACKING & DISPATCH

DID YOU KNOW?

Stages 1 and 2 are carried out by the **vanilla grower**, stages 3 to 5 by **the vanilla processor** and stages 6 to 8 are carried out by **the refiner**.

MEXICAN *VANILLA PLANIFOLIA*

Mexico is vanilla's historical birthplace!

It was discovered by the Totonac people, living in the coastal regions of the Gulf of Mexico, and 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.

Nowadays, 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 variety with an unequalled and complex aromatic profile.

Mexico is also **the only place on Earth where pollinating insects naturally pollinate vanilla flowers**.

NOROHY also supports its partner in a 5-hectare experimental plantation to improve growing techniques and work on varietal research.

MEXICAN VANILLA BEANS

MEXICO
REGION: PAPANTLA / VERACRUZ

Our Mexican vanilla beans have a complex and intense aromatic profile, revealing notes that are specific to the terroir. Besides, this is the endemic area for vanilla, dating back to its origins.

Non-split black vanilla beans
Botanical name:
Vanilla Planifolia
Main aromatic notes:
woody, cocoa, prune

PREPARING VANILLA X TAHITENSIS BEANS

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 grown 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 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 so unusual is that the fruit does not open spontaneously at maturity: 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 pollinate.

TAHITI VANILLA BEANS

LEEWARD ISLANDS

Tahitian vanilla is bursting with an aromatic bouquet made up of over 200 molecules. Its fat, aroma-saturated beans offer characteristically intense notes. This is due in particular to a preparation process unique to this vanilla.

Botanical name:
Vanilla x Tahitensis
Main aromatic notes:
aniseed, flowers, bitter almond

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 plumper, moister beans are brown in color (the uppermost bean in the image below). They have characteristic floral, aniseed notes.

Vanilla Planifolia, on the other hand, produces thinner beans of a deep black color with a camphor, woody rum-raisin flavor.

PREPARATION AND REFINING OF *VANILLA TAHITENSIS*

DEHISCENT OR INDEHISCENT

Vanilla x Tahitensis is an **indehiscent** fruit, meaning it doesn't split at maturity. We don't have to warm, dry and sweat it to halt its development.
On the other hand, *Vanilla Planifolia* is a **dehiscent** fruit; it spontaneously opens at maturity to release the seeds.

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

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

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.

It takes **4 months** to refine beans so that their secondary aromas **develop as fully as possible.**

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.

SMELL

...to make out the perfumed scent of vanilla and the different aromatic profiles depending on the variety.

FEEL

...to find a flexible vanilla. You can feel the pulp by rolling it between your fingers. It must be possible to tie beans without breaking to show their flexibility.

LOOK

...to 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.

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.

HOW TO STORE YOUR VANILLA BEANS

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

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 corks, which are not as airtight.

AIRTIGHT BOX OR VACUUM-PACKED BAG

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.

To preserve the best of vanilla, keep it away from heat, humidity, light and air.

THE DIFFERENT WAYS OF COOKING WITH VANILLA

INFUSIONS

Technically speaking, infusions are a way of extracting key active ingredients or plant flavors by dissolving them in a liquid. We usually leave vanilla beans to infuse 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 leave it to infuse 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:**

INFUSION OF WOOD

Only the woody part of a vanilla bean infuses in liquid. This casing is highly aromatic, offering a whole array 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.

Vanilla seeds can be used to add flavor to another recipe!

WHAT SHOULD YOU DO WITH YOUR BEANS AFTER INFUSING THEM

- **Add flavor to** syrup or rum.
- **Vanilla powder:** Dry in an oven or simply in the oven at 194°F (90°C).
- **Vanilla sugar:** Mix the scraped beans on their own in a praliné or in sugar.
- **For a praliné:** Add beans to nuts and blend.

COLD INFUSION (OR MACERATING)

Temperature: 40°F (4°C)
Time: 24 hours
8g of beans / L of preparation*.

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.

HOT INFUSION

Temperature: 175°F (80°C)
Time: 20 min
(lidded and off the heat)
8g of beans / L of preparation*.

Our tests indicated that infusing at higher temperatures made no difference to the aromatic quality. However, very high temperatures degrade vanillin molecules. The tasting experience (with a milk base): woody, full-bodied notes.

TIPS

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.

** 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!*

DID YOU KNOW?

Tip: 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.

MAKING VANILLA PASTE

Do you enjoy working with vanilla beans and making your own vanilla paste?
NOROHY reveals its recipe for homemade vanilla paste with intense woody aromas...
Stop wasting time handling beans and cut back on waste.

VANILLA PASTE

250g **NOROHY Madagascan vanilla beans (Mexico or Tahiti)**
250g Invert sugar

Combine the whole frozen NOROHY 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.

RÉMI POISSON
PASTRY CHEF INSTRUCTOR AT L'ÉCOLE VALRHONA

"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."

SMOKED VANILLA TECHNIQUE AND USE

Several methods exist for smoking vanilla, each of which brings out different aromas depending on temperature and smoking time. Here are the two main approaches:

COLD SMOKING

Temperature: Between 59 and 68°F (15 to 20°C)
Time: Approximately 12 hours.

Use of a cold smoker.

HOT SMOKING

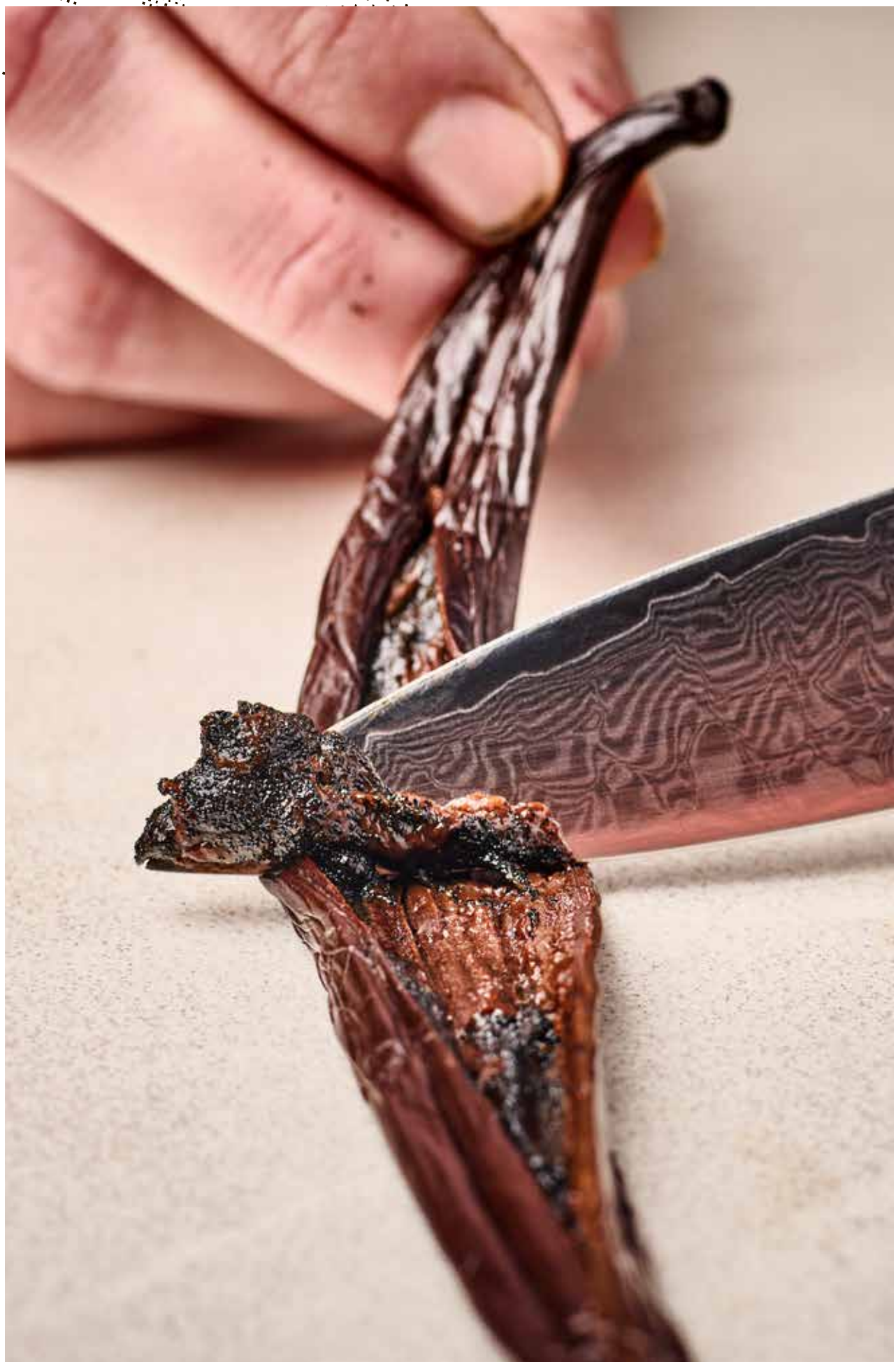
Temperature: Approx. 104-122°F (40-50°C)
Time: 30 min to 1 hours, depending on desired smoke intensity.

Can be made in a conventional smoker or at home, for example in a gastro tray. Possible ingredients: sawdust, scraped vanilla beans, etc.

USING SMOKED VANILLA

- Smoked vanilla is used **like a traditional vanilla bean**, but adds a new smoky dimension to recipes.
- It's important to **preserve the wood of the bean** during infusion, as this is the part that releases the most aroma.
- To **intensify aromas**, we recommend **blending the preparation** after infusion, to break up the wood of the bean and release even more smoke.

Tip: *It is essential to split the beans before smoking. This allows the smoke aromas to be better absorbed by the bean.*



PRODUCTS DERIVED FROM VANILLA

VANILLA
IN EVERY SHAPE AND FORM

There are lots of products derived from vanilla which you can use as an alternative to the original bean. They save pastry chefs time – 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 selected during the preparation process. These are extraction-quality beans.

PASTE OR PEARL

An easy-to-measure texture that allows you to add all the aromatic complexity of a vanilla bean to your recipes in a single step.

POWDER

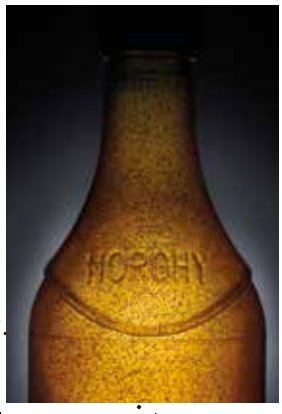
Finely ground whole vanilla beans, with woody notes, ideal for decorating or flavoring dry dough (brioches, macarons, pastry, etc.).

EXTRACT

By maceration of organic vanilla beans selected at maturity for an intense aroma without any colorants or additives.

THE PERFECT DOSE

A sugar-free vanilla concentrate with a unique combination of *vanillas Planifolia* and *Tahitensis*, to grate or melt into sweet or savory recipes.



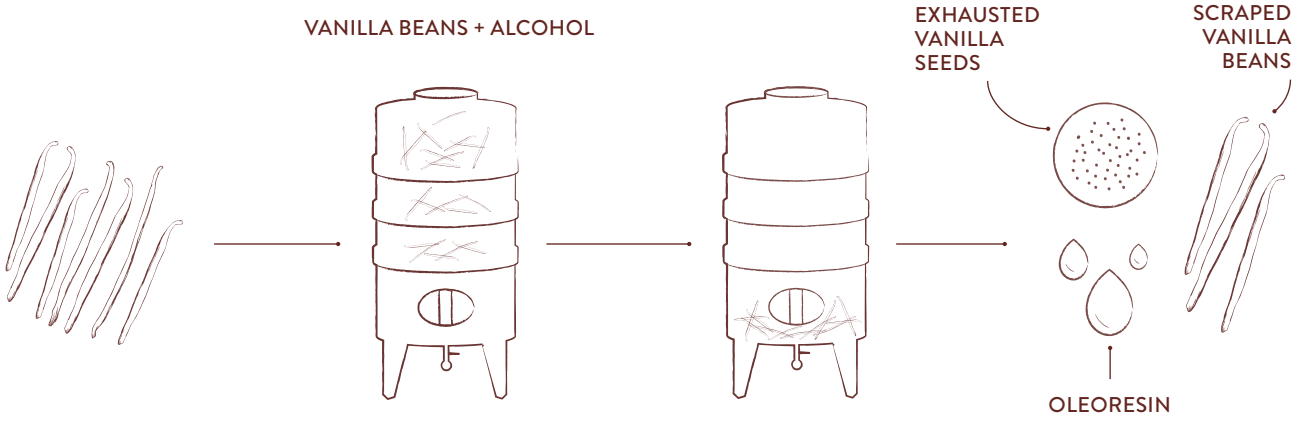
EXTRACT OR AROMA?

In France, regulations state that the term "aroma" covers the entire realm of flavoring agents, whether natural or synthetic. "Natural flavoring" can come from vanilla or other plants.
In contrast, the name "natural vanilla flavor" refers to a flavor made from at least 95% vanilla.
Thus, the term "natural vanilla flavoring" can also be used for other products, such as vanilla extract.
Vanilla extract is a more specific name used for natural vanilla flavors derived 100% from vanilla and obtained through extraction.

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.

ORGANIC VANILLA EXTRACT

SPOTLIGHT ON THE STAGES OF EXTRACTION



1

SELECTING BEANS

Before preparing our vanilla extract, beans are carefully picked using their criteria: extraction quality, and their vanillin content and moisture content.

2

MACERATING BEANS

Over many hours, vanilla beans are macerated in alcohol in a series of baths.
This allows us to extract 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, so that only the solids are left.

4

SEPARATING THE OLEORESIN FROM SCRAPED BEANS

The oleoresin is then diluted in cane sugar syrup. Used vanilla seeds are also re-incorporated as visual markers.

DID YOU KNOW?

Used 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 used vanilla seeds alone.

VANILLA OLEORESIN OR CONCENTRATE

Vanilla beans are extracted to remove the oleoresin, a natural secretion of resinous species such as conifers.
It's made up of an essence and the resin resulting from the oxidation of this essence.
This extracted plant secretion contains a concentrate of aromas, of which vanillin is the main olfactory molecule. Oleoresin is ultra-concentrated and difficult to use pure in pastries. This is why it is used as the basis for many products derived from vanilla: vanilla extract, paste, etc.

PRODUCTS DERIVED FROM VANILLA

VANILLA BEAN PASTE
VANIFUSION

A FUSION OF ALL THE PARTS OF A VANILLA BEAN

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.** That's why we've blended all the parts of the bean into a complex vanilla paste: the woody notes of vanilla powder, the intensity and roundness of vanilla concentrate, and the seeds for visual appeal....

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

This product's aromatic signature is as close as possible to that of the vanilla bean, for an instant infusion of aromas.

VANIFUSION

Vanilla seeds
Used seeds to add visual flair to your creations

Cane sugar
for easier dosing

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

Ground vanilla beans
with characteristic woody notes

VANIFUSION
MADAGASCAR

Botanical name:
Vanilla Planifolia
Main aromatic notes:
Woody, camphor

VANIFUSION
PAPUA NEW GUINEA

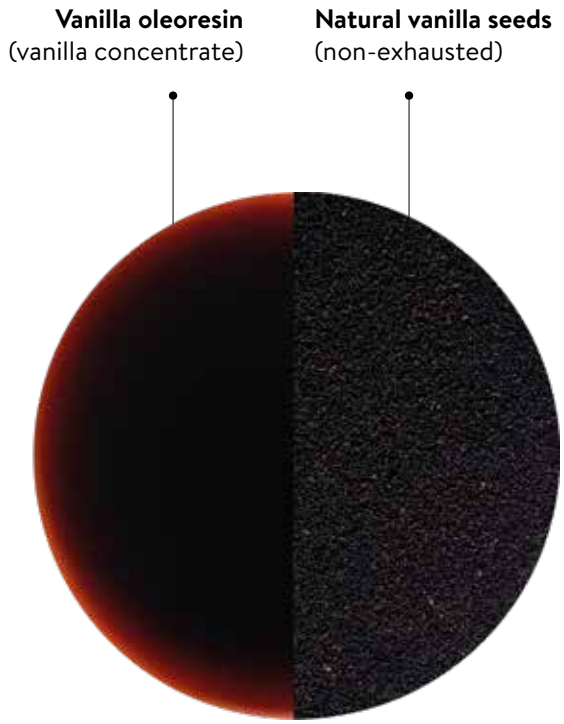
Botanical name:
Vanilla x Tahitensis
Main aromatic notes:
Aniseed, floral

VANILLA PEARLS NEW
VAKANA

INTENSE AND 100% VANILLA

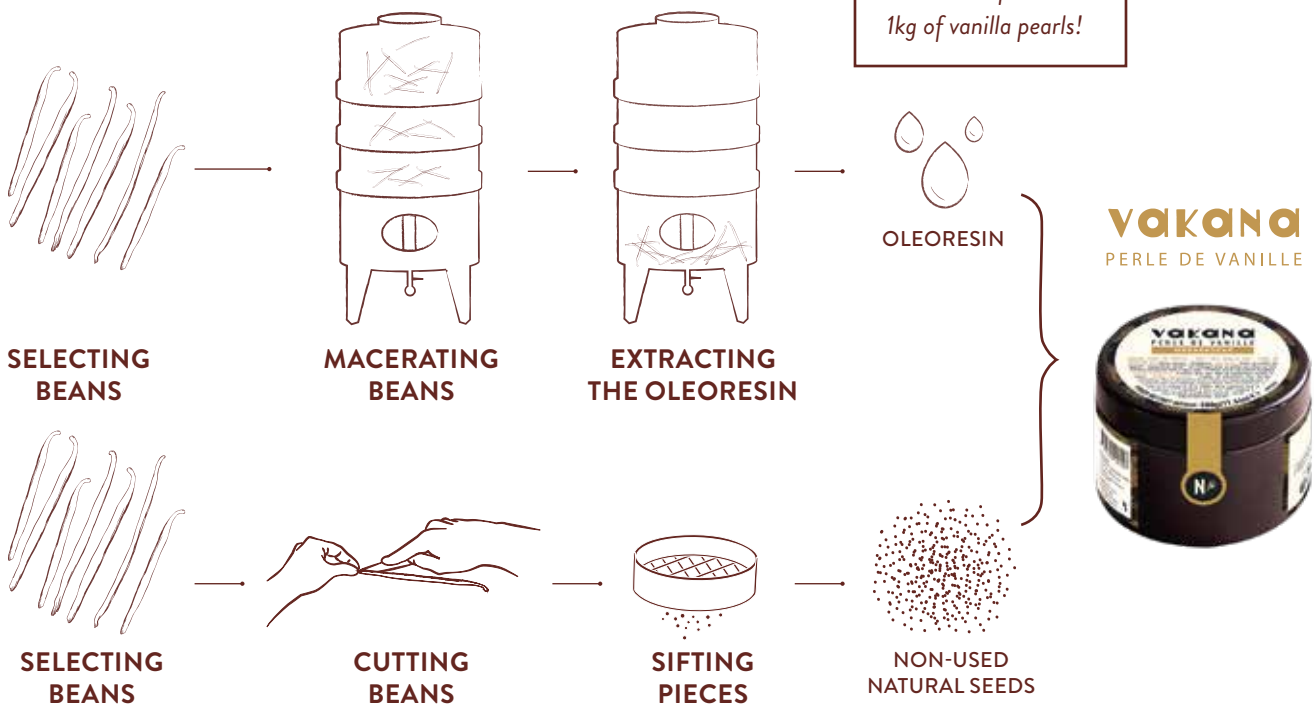
NOROHY has developed VAKANA for you, in partnership with renowned chefs. This is **100% vanilla paste at its most excellent.** Its name comes from **a Malagasy word referring to a string of pearls that makes up a necklace**, in much the same way that intensely flavorsome vanilla seeds come together to add the perfect final touch to your recipes.

NOROHY has designed a 100% vanilla, 100% intense clean label sugar-free recipe. It uses just two ingredients, both of them naturally highly flavored. They are oleoresin (**a vanilla concentrate** made by extracting macerated beans) and vanilla seeds. We have opted to use **natural seeds**, rather than used vanilla. Instead of being extracted, these seeds come straight from split and scraped beans. Natural vanilla seeds retain all their aromatic power. This is why NOROHY vanilla pearls guarantee you **unprecedented levels of intensity.**



SPOTLIGHT ON THE DIFFERENT STAGES IN THE MAKING PROCESS

1.4kg of vanilla beans are used to produce 1kg of vanilla pearls!



THE NOROHY VANILLA RANGE





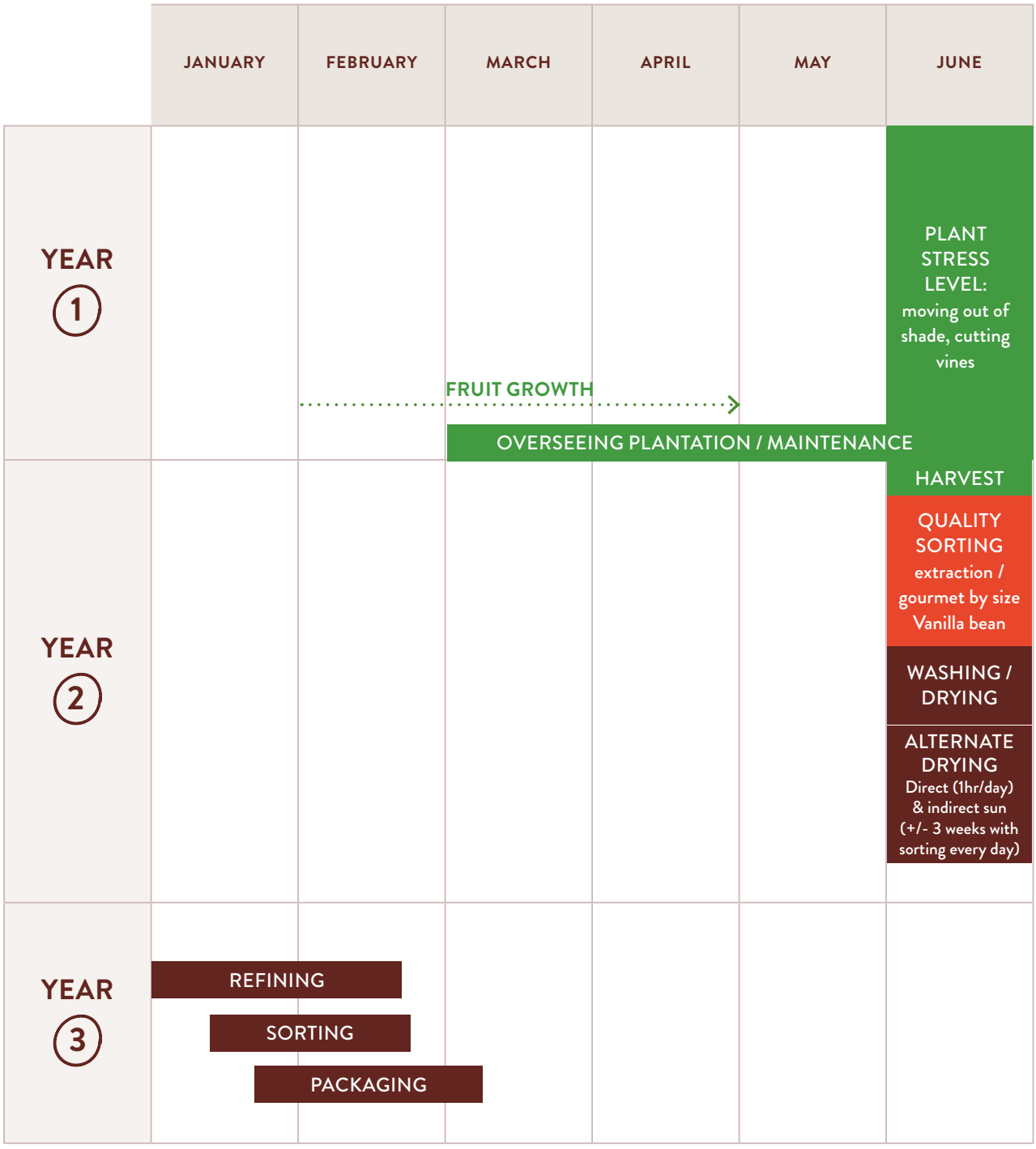
AROMATIC SOLUTION	WHOLE VANILLA BEANS (MADAGASCAN, TAHITIAN AND MEXICAN)			ORGANIC VANILLA EXTRACT	ORGANIC VANILLA BEAN PASTE OR PEARL	ORGANIC POWDERED VANILLA	TADOKA
USES	Scraped and infused beans	Beans cut then crushed	"Homemade" paste				
AMOUNT	For more information* about recommended dosages for each use, see the relevant section in "Essential recipes by L'École Valrhona"					3 to 6g per kg of mixture 1 NOROHY measuring spoon = 3g of powder	1 to 2 dose(s) per kg of preparation (1 dose = 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			To grate or melt
INFUSION	Temperature: 175°F (80°C) Time: 20 min		-	-	-	-	-
ADVANTAGES	Best use of the seeds. The aromas in the woody bean are infused. Dry the woody part, then crush it for use as a flavoring in other preparations (such as vanilla sugar, oil, rum or topping, etc.).	Best use of the seeds AND bean. Bring out every last flavor by blending. Saves time.	Consistent weight. Quick to use.	Optimal, no scraping required, a consistent 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 beans (Time + labor) Straining required	Needs extra blending. Strain.	Preparation time, need to plan ahead. Requires straining at the end of the process (depending on how finely you have ground it)	Less aromatically complex than beans.	-	-	-
RECOMMENDED USES	All uses. For pastes and batters, use derivatives where possible.			All uses (for ganaches, adapt the amount of sugar).	All uses.		

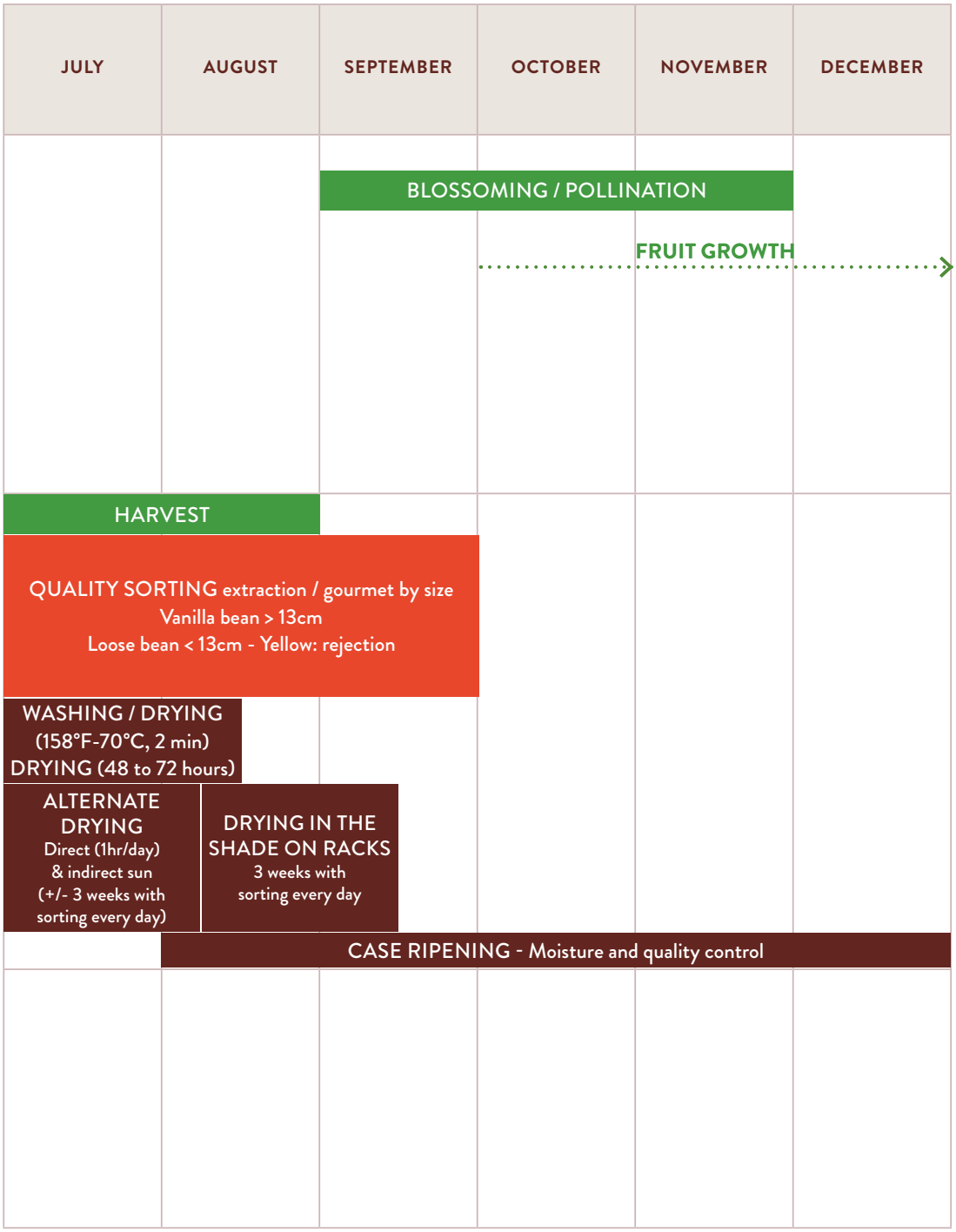
THE AROMATIC CHART OF NOROHY INGREDIENTS

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 undertones.**
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 **camphor, woody undertones**.

CALENDAR OF MADAGASCAR VANILLA CULTIVATION




JULY
AUGUST
SEPTEMBER
OCTOBER
NOVEMBER
DECEMBER
BLOSSOMING / POLLINATION
FRUIT GROWTH
HARVEST
QUALITY SORTING extraction / gourmet by size
Vanilla bean > 13cm
Loose bean < 13cm - Yellow: rejection
WASHING / DRYING
(158°F-70°C, 2 min)
DRYING (48 to 72 hours)
ALTERNATE DRYING
Direct (1hr/day)
& indirect sun
(+/- 3 weeks with sorting every day)
DRYING IN THE SHADE ON RACKS
3 weeks with sorting every day
CASE RIPENING - Moisture and quality control

TADOKA VANILLA

ONE-STEP SINGLE USE VANILLA

We are 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.

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

Cocoa butter:
Cocoa butter acts as a binder for quick and easy melting

Used vanilla seeds
add visual flair to your creations

***Planifolia* vanilla bean powder**
(Madagascar)
woody notes

***Tahitensis* vanilla bean powder**
(Papua New Guinea)
floral with aniseed notes

TADOKA VANILLA

VANILLA TAHITENSIS & PLANIFOLIA

The perfect dose of vanilla: no need to weigh or measure. A vanilla concentrate with no added water or sugar, and a "clean label" recipe. A new sensory experience with a unique combination of *vanilla Planifolia* (native to Madagascar) and *Tahitensis* (native to Papua New Guinea) varieties.

TADOKA SMOKED NEW

WARM, SMOKY NOTES

TADOKA single-step smoky flavor lets you instantly flavor your preparations with just a gem of taste.

Smoky notes are difficult to achieve in the kitchen, and even more difficult to measure out. With this gem of concentrated flavor, it's now easy to incorporate these pyrazine notes of sweet, smoky paprika into your savory or dessert recipes. Melt or grate in just the right amount of smokiness during preparation.

Unveil a new aromatic palette thanks to Spanish expertise.

SPOTLIGHT ON PRODUCTION STAGES OF PIMENTÓN DE LA VERA

1
SOWING & TRANS-PLANTING
Sowing in February
Transplanting end of April

2
PICKING
By hand in September or October, depending on maturity.

3
DRYING
Dried over an oak wood fire.
Duration: 15 days
Objective: to reduce humidity levels

4
GRINDING
with an EMERY wheel

TADOKA SMOKED

SPAIN - CACERES PROVINCE

TADOKA brings those trendy smoky flavors to sweet and savory dishes. In one simple step, instantly flavor your pastries, ice creams, chocolates and more. These “empyreumatic” notes go very well with chocolate, tea, coffee, meat, and cured meats, as well as honey, pepper, and caramel.

TADOKA Smoked is one of Cemoa's spicy bases for creating your own signature chocolates.
These easy-to-incorporate notes open up a whole new sensory world.

COFFEE

HISTORY AND CULTIVATION

FROM THE COFFEE TREE TO THE BEAN

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.

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.

THE 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.

HOW COFFEE TRAVELED ACROSS THE WORLD

KEY

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

THE TWO MAIN VARIETIES OF COFFEE GROWN AROUND THE WORLD

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

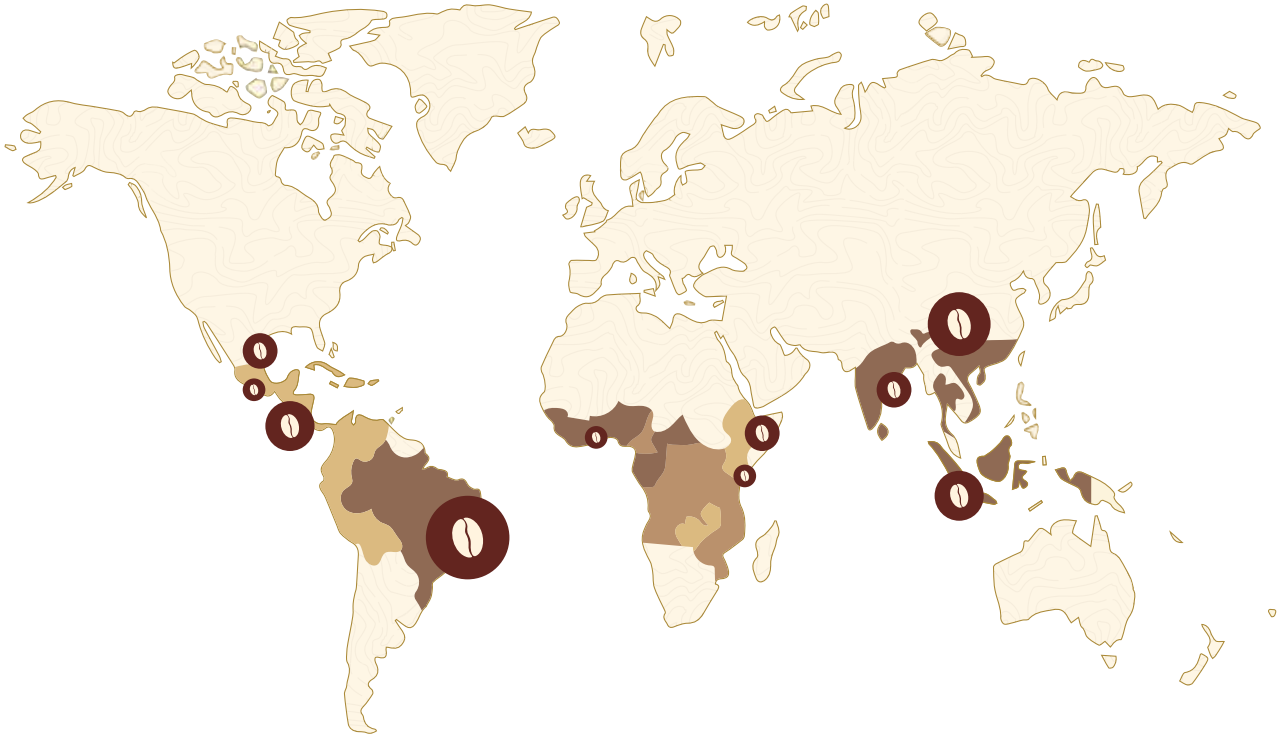
ARABICA

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

ROBUSTA

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

COFFEE PRODUCTION AROUND THE WORLD



COFFEE

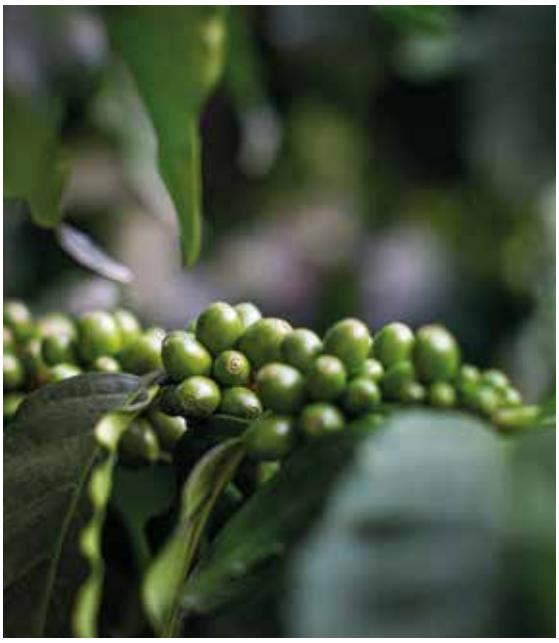
PROCESSING STAGES: FROM CHERRY TO COFFEE BEAN PASTE

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”.

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.



PREPARATION STAGES FROM PICKING...

1

HARVEST

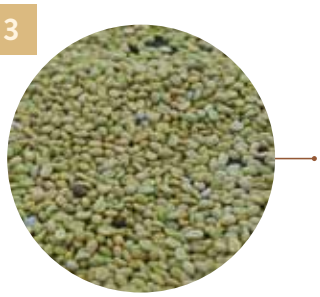
Coffee cherries are harvested by hand as soon as they are ripe and turn red.

2

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.

3



SHELLING

The drying process makes the coffee beans’ outer layer fragile. As a result, 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.

4

SOFT ROAST

To preserve the fruity, acidic flavors, we opted for soft roasting.

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. We have used numerous parameters to recreate the aromatic complexity of a coffee bean infusion. That's why we created the first coffee bean paste.

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.

...TO COFFEE BEAN PASTE

5

GRINDING & BLENDING

The beans were then very finely ground (to just 20 microns!) so they were too small to feel on the palate. 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.

COFFEE BEAN PASTE

ETHIOPIA
MOKA GUJI

100% Arabica

Bring fruity, roasted coffee notes to your creations, with the ideal balance between bitterness and acidity thanks to optimal roasting.

COFFEE

COFFEE EXTRACT NEW

The extraction process chosen by NOROHY involves using hot water to macerate freshly ground coffee beans and is easy to measure out to use. This makes it ideal for steeping biscuits, but also a great time-saver for all your day-to-day pastries (including opéra cakes, tiramisu, éclairs and ganaches) and ice creams.

It is sugar-free and works just as well in healthier pastries and savories.

Norohy's coffee extract is a highly economical instant alternative for your coffee-flavoring needs. Its clean label recipe includes nothing but coffee and water!

DID YOU KNOW?

Colombia is the world's third-largest coffee producer.

Wet processing allows rich aromatic development for highest coffee quality.

COFFEE EXTRACT

COLOMBIA
CAUCA/SIERRA NEVADA

100% Arabica

At last, it's possible to give your products a coffee flavor that's nearly as intense as a real espresso. Intense notes of roasted nuts

SPOTLIGHT ON PRODUCTION STAGES IN COFFEE EXTRACT

1

PICKING

The fruit is harvested 210 to 224 days after blossoming. Several harvests are possible throughout the year. The fruit is picked cherry by cherry, mainly by hand, at the optimum ripening stage.

2

WET PROCESSING

Depulping of fruit on the day of harvest.
- Grain cleaning: sorting and classifying beans by quality.
- **Mucilage removal:** fermentation of pulped beans in water for several hours.
- **Wash with clean water** : removal of residues and impurities.
- Drying: slow at low temperatures.

3

HULLING

Removing the coffee endocarp into dry parchment using a hulling machine.
Sorting beans by size, color and density.

4

GREEN BEAN ROASTING

The green beans are heated in a roaster, usually between 350 and 460°F (180 to 240°C) for 10 to 15 minutes, depending on the type of roasting required. The beans then undergo a number of chemical reactions, including the caramelization of sugars and the breakdown of acids, which contribute to the development of the coffee's aromas and flavors.

5

EXTRACTION

Coffee beans are finely ground to facilitate flavor extraction in successive infusions for high concentration and optimum dry matter content.

COFFEE PASTE OR EXTRACT?

Two complementary ingredients
that meet various needs

COFFEE EXTRACT

This is an accessible, practical ingredient for adding intense flavor to your recipes. Particularly well-suited to sponge soaking, this coffee-derived product has a wide range of uses in pastry-making, chocolate-making and catering.

Amount: 10-30g/kg

Applications:
All applications (crème pâtissière, meringues, creams, ganaches and chocolate fillings). Recommended for soaking sponges.

Intensity & aromatic:
Intense notes of roasted nuts

Botanical name: Arabica

Origin: Colombia, Cauca & Sierra Nevada

COFFEE BEAN PASTE

It remains a must-have with fruity, tangy aromas. This is THE flavoring solution that comes closest to the raw material, since it contains a high proportion of finely ground coffee.

Amount: 20-40g/kg

Applications:
All applications (chocolate couverture, pastry making, cooking), except sponge soaking. Recommended for ganaches, mousses and ice creams.

Intensity & aromatic:
Fruity, tangy, roasted. Close to a coffee bean infusion.

Botanical name: Arabica

Origin: Ethiopia, Moka Guji

ASSETS AND USES

Two complementary products
to meet different needs:
Coffee paste: high-end aromatic complexity.
Coffee extract: practical use, easy to dose with intensity.

FLORAL WATERS

ORANGE BLOSSOM WATER

FROM THE BITTER ORANGE TREE TO ORANGE BLOSSOM WATER

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.

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 largest producers of neroli (essential oil extracted from orange blossom), growing nearly 1,500 tonnes of flowers each year. Nowadays, Grasse produces only five tonnes of neroli every year, but the region has taught its agricultural and industrial skills to local producers in Cap Bon.

Bitter orange production grew in Tunisia, to the point that it is now the world's largest blossom producer – it reached almost 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.

THE BITTER ORANGE TREE, THE ZERO WASTE TREE

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.

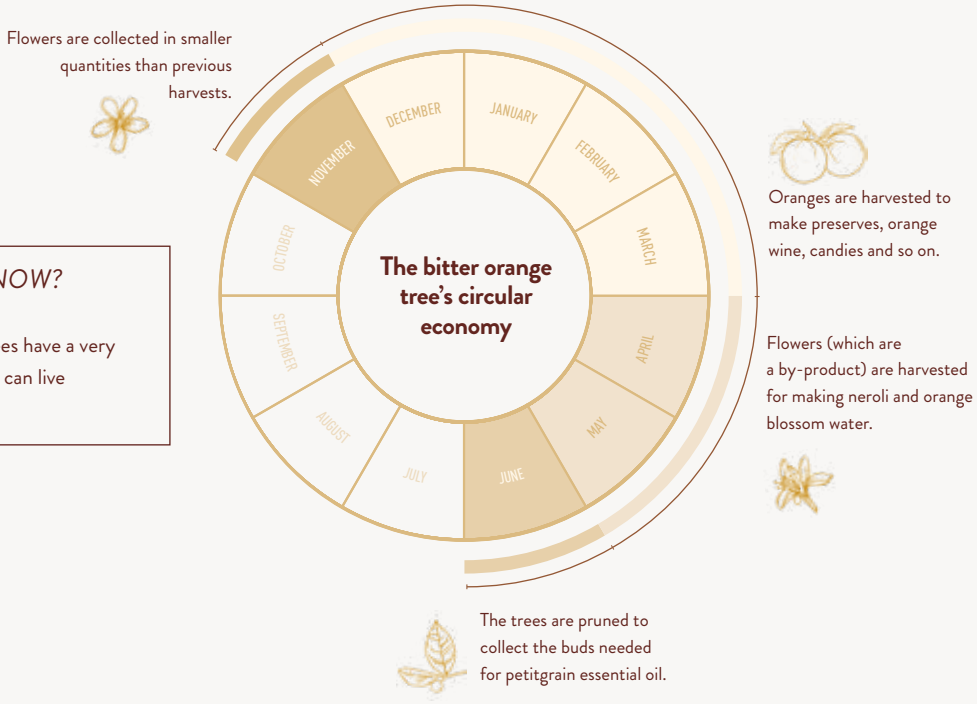
The branches are used to manufacture petitgrain essential oil for pharmaceuticals and perfume-making.

Ripe fruit is used in preserves or orange wine.

DID YOU KNOW?

In French, the bitter orange tree is called the "bigaradier", a word whose Provençal root – "bigarrat" – means "vibrantly colorful". The bitter orange tree is not quite like any other orange tree. It is one of the few examples whose every part has a purpose.

PRODUCTION CYCLE OF THE BITTER ORANGE TREE



DID YOU KNOW?

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

ROSE WATER

DAMASK ROSES

These flowers are biodynamically grown and meticulously hand-picked in the heart of Bulgaria's Rose Valley. 90% of the world's production of Rose Damascena comes from Bulgaria.

Distillation is the process of extracting delicate aromas from fresh flowers and transferring them to floral water. This traditional technique allows you to flavor your dishes, pastries, ice creams and chocolates instantly and naturally.

Rosewater is ideal for infusing your recipes with notes of fresh flowers and a hint of zest! Let rose-flavored macarons, yogurts, flans, mousses and ganaches take you on a delightful sensory voyage.

THE PROCESSING STAGES OF OUR FLORAL WATERS

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.) Damask roses are picked between 5 and 10 a.m. in June to guarantee maximum essence content.

ROSE WATER

The processing steps are identical for rose water.

SORTING THE BLOSSOMS

Pickers separate the leaves from the flowers using a sieve.

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.

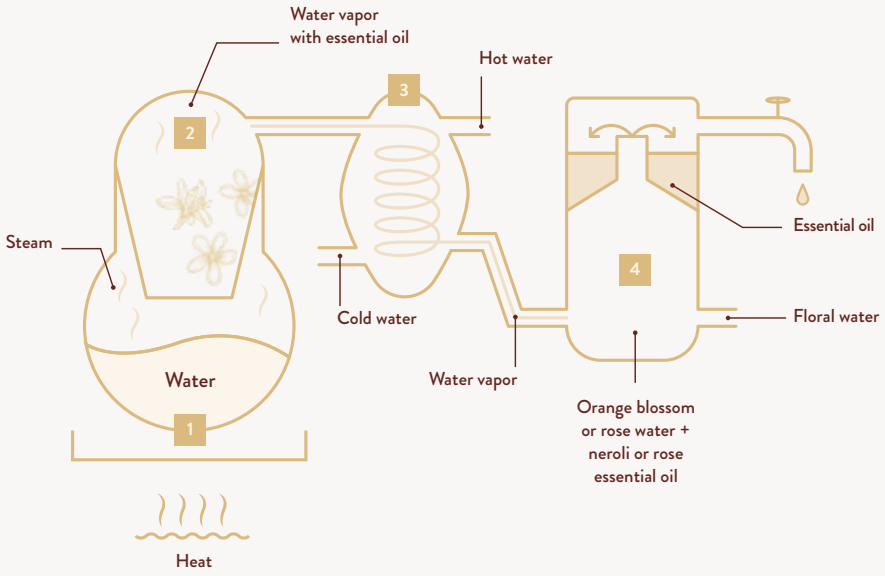
REST

At the end of the day, the blossoms are sent to the collector or straight to the distillery, where they are kept cool for a few hours before they are distilled. This resting step helps the blossoms' aromatics develop.
There is no resting step in the distillation of rose water: The flowers are distilled as they arrive.

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 FOR FLORAL WATERS



* The difference in density between floral water and essential oil allows them to be separated. Nevertheless, a little essence always remains in floral water: This is what gives it its floral fragrance.

STEP 1
Orange blossoms are submerged in water and heated to boiling point in a still.

STEP 2
The steam passes through the plant material, taking with it the orange blossom's essence.

STEP 3
The steam condenses as cold water is pumped through the machine.

STEP 4
The condensate contains the floral water and essential oil, separated by their difference in density.

The distillation process is the same for rose water.

THE DIFFERENT TYPES OF AROMATIZATION FOR FLORAL WATERS

AROMA

Flavor molecules obtained by chemical synthesis or extraction from natural matter. This generic term therefore refers to any ingredient used to add flavor to a recipe.

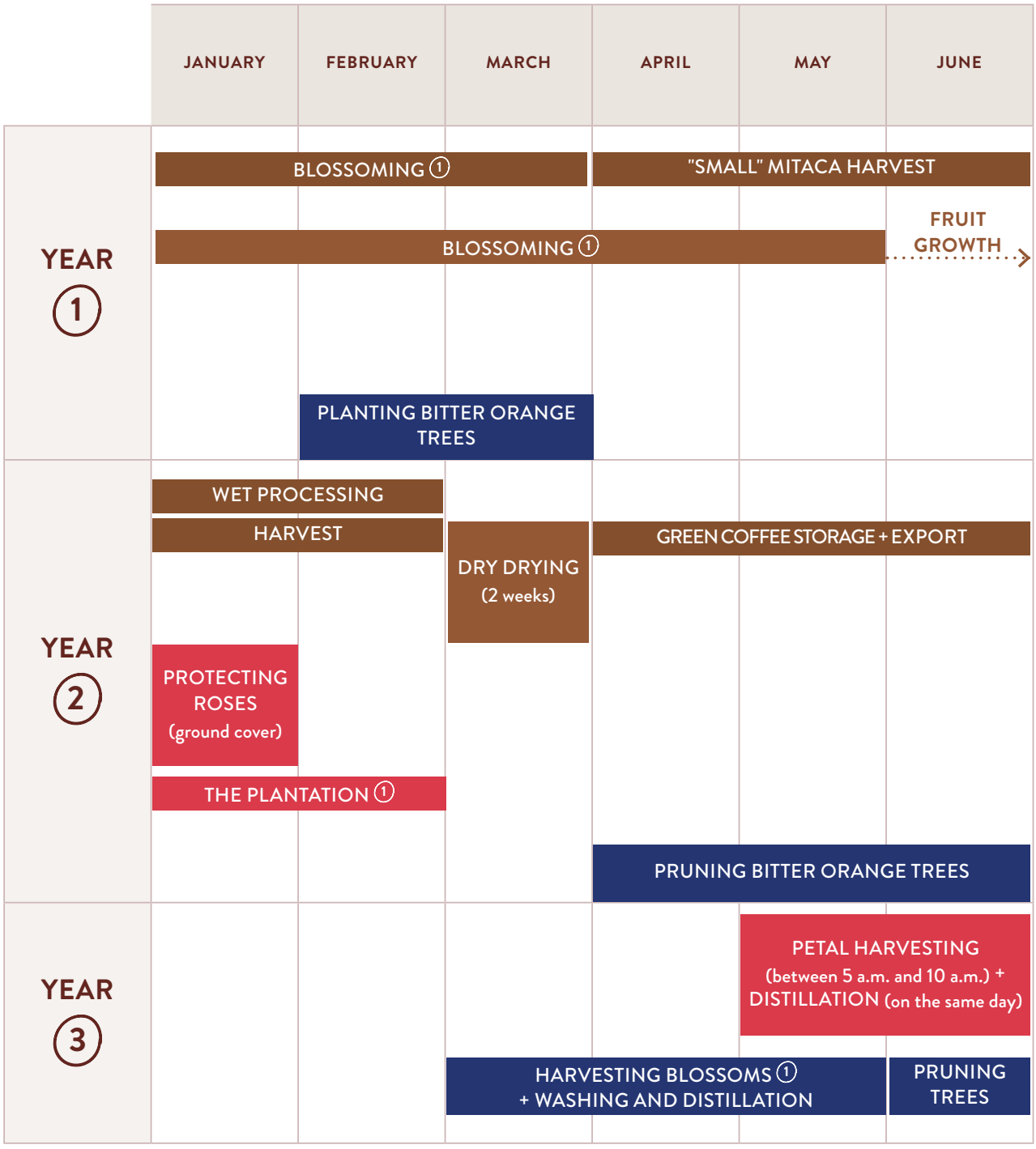
NATURAL FLAVORING

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

FLORAL WATER

This is also known as herbal distillate; it is obtained by distillation of the fresh blossoms from the bitter orange tree or damask rose.

CALENDAR FOR GROWING COFFEE, ROSES AND ORANGE BLOSSOMS

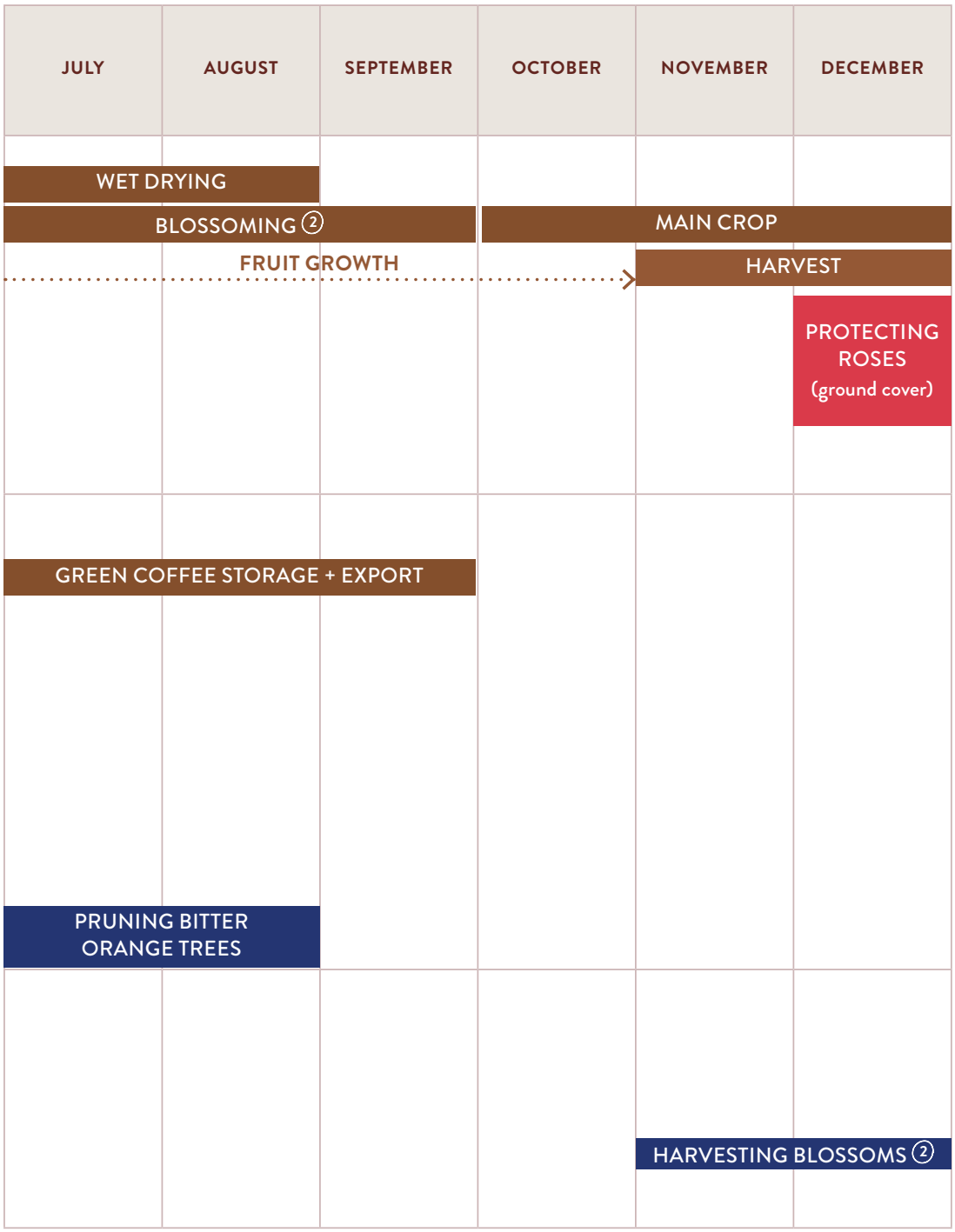


COLOMBIAN COFFEE

ETHIOPIAN COFFEE

ROSE

ORANGE BLOSSOM


JULY
AUGUST
SEPTEMBER
OCTOBER
NOVEMBER
DECEMBER
WET DRYING
BLOSSOMING ②
MAIN CROP
FRUIT GROWTH
HARVEST
PROTECTING ROSES
(ground cover)
GREEN COFFEE STORAGE + EXPORT
PRUNING BITTER ORANGE TREES
HARVESTING BLOSSOMS ②

REASONABLE INDULGENCE

Awareness of the impact of food on our bodies and environmental issues have been shaking up well-established pastry-making practices for the past decade. Until now, pastry making has been an industry of abundance, but now it's time to rethink its standards.

Initiated by Frédéric Bau and Valrhona, the "Reasonable Indulgence" concept drives new balances combining four pillars: nutritional properties, portion size, ingredients and, of course, the sensory aspect. In this way, a well-considered dessert remains beautiful, tasty and healthy.
To achieve this, each ingredient is used only when necessary, and in the right proportions. From now on, the quantities of added sugar, saturated fatty acids, protein and fiber are carefully controlled, to create a balance between pleasure and well-being.

So it's only natural that NOROHY should be part of the Reasonable Indulgence movement. This commitment takes the form of the development of clean label products, which include only the ingredients strictly necessary to provide you with a unique, natural and intense aromatic range. NOROHY is developing a range of flavoring ingredients based on vanilla, floral waters or coffee, for gastronomy with no additives, texturizers or preservatives. We're also working to make the industry more transparent and fair, while promoting this dynamic among our customers.

Why help this movement spread? Today's health-conscious customers are looking for pastries that combine pleasure and lightness.
Whether you're a restaurateur, pastry chef, chocolatier, ice-cream maker or baker, you have a role to play in developing these standards and meeting consumer demands.

In the next few pages of this booklet, you will find some basic recipes revisited through the lens of **REASONABLE INDULGENCE**. Carefully prepared by chefs at L'École Valrhona, these recipes specify the recommended dosage for each NOROHY ingredient, for the right balance of taste and texture.

Together, let's boldly embody a healthier pastry-making that's as indulgent as it is creative.

> "A minimum of everything for maximum pleasure."

ESSENTIAL RECIPES

BY L'ÉCOLE VALRHONA

01. DOUGHS p. 42

Almond Shortcrust Pastry
Brioche dough
Cake batter
Madeleine dough

02. BISCUITS p. 44

Macaroon shells
Moist Nutty Sponge
Express Sponge
Pain de Gênes Almond Sponge
Soufflé
French meringue

03. CREAMY TEXTURES p. 46

Flan Mix
Panna cotta
Crème brûlée
Pastry cream
Custard cream
Custard-style
Opalys 33% one-shot ganache
One-shot floral water ganache
Macaroon and tart ganache
Opalys 33 Intense crémeux
Namelaka

04. FROTHY TEXTURES p. 54

Intense whipped ganache
Light mousse
Chantilly cream

05. ICE CREAM MAKING p. 56

Ice cream
Soft-serve ice cream

06. CHOCOLATE MAKING & CONFECTIONERY p. 57

Spread
Marshmallows
Soft caramel
Ganache for frames

Recipes based on reasonable Indulgence

01. DOUGHS

ALMOND SHORTCRUST PASTRY

makes 1,000g

535g	All-purpose flour
205g	Confectioners' sugar
4g	Fine salt
70g	Extra-fine blanched almond flour
275g	European-style butter
115g	Whole eggs

Use the paddle attachment in a food processor to mix the dry ingredients into the cold cubed butter and aromatic product until the mixture resembles crumbs. When there are no more lumps, add the cold eggs and mix until smooth. Set aside in the refrigerator or spread out immediately.
Baking at 300°F (150°C)

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	6g	4g	5g	5g	20g	Not recommended for this use	Not recommended for this use	20g	15g	20g	Not recommended for this use

*Flavoring: To be added at the same time as dry ingredients, at the start of the recipe.

BRIOCHE DOUGH

makes 1,000g

230g	Strong wheat flour
230g	All-purpose flour
185g	Whole eggs
100g	Whole milk
45g	Caster sugar
15g	Salt
10g	Fresh yeast
160g	European-style butter

Place all the ingredients except the butter in the bowl of a mixer.
Knead for 5 minutes at the lowest speed setting.
Turn the speed up one setting and knead for a further 7 minutes, then incorporate the butter on the lower speed until the dough is smooth.
The temperature of the dough should be approx. 75°F (25°C). Leave it to rise for 30 minutes at room temperature.
Then leave it to rise in the refrigerator for at least 12 hours at 37°F (3°C).

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	4g	20g	10g	40g	Not recommended for this use	Not recommended for this use	30g	20g	40g	Not recommended for this use

*Flavoring: To be added at the same time as dry ingredients, at the start of the recipe.

CAKE BATTER

makes 1,000g

240g	All-purpose flour
5g	Baking powder
210g	Eggs
50g	Egg yolks
210g	Caster sugar
20g	Invert sugar
3g	Fine salt
105g	Cream 35%
160g	Clarified butter

See Aromatic table below

Sift the flour and baking powder together.
Then whisk the eggs and egg yolks together with the sugar, invert sugar, salt and a NOROHY ingredient of your choice (except for TADOKA, which is to be added later).
Add the sifted powders, cream and hot melted butter and TADOKA (if you select this NOROHY ingredient), at 113/118°F (45/48°C). Set aside.
For a better texture, leave it to stand for 12 hours.
Bake at 320°F (160°C) for 40 minutes to 1 hour, depending on the size of the cake.

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	16g	6g	15g	8g	25g	2 measures	4 measures	25g	30g	20g	80g

*Flavoring: All the products need to be added at the start of the recipe - TADOKA: Mix with melted butter.

MADELEINE DOUGH

makes 1,000g

Make a beurre noisette, add the honey and leave to cool.
Mix the eggs, milk and sugar, then add the sifted flour and baking powder.
Add the butter warmed to 113°F (45°C).
Seal using plastic wrap and store ideally overnight in the refrigerator.
Weigh out 25g into line greased molds and bake for 8 minutes at 345°F (175°C).

See Aromatic table below

PRODUCTS	TRADITIONAL MADELEINE	MADELEINE ORANGE BLOSSOM WATER	MADELEINE ROSE WATER
EUROPEAN-STYLE BUTTER	240g	240g	240g
HONEY	35g	35g	35g
WHOLE EGGS	175g	175g	175g
WHOLE MILK	130g	75g	75g
CASTER SUGAR	160g	160g	160g
ALL-PURPOSE FLOUR	245g	245g	245g
BAKING POWDER	11g	11g	11g
ORANGE BLOSSOM	-	60g	-
ROSE	-	-	60g

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8g	4g	6g	5g	30g	2 measures	2 to 3 measures	30g	15g	60g	70g

*Flavoring: TADOKA and vanilla beans: Mix with hot melted butter - Other aromatic products: At the end of mixing.

02. SPONGES

MACARON SHELLS

makes 1,000g

250g	Confectioners' sugar
250g	SOSA extra-fine blanched almond flour
85g	Egg whites
250g	Caster sugar
85g	Water
85g	Egg whites

See Aromatic table below

Sift together the almond flour and confectioners' sugar or combine them in a food processor.
Cook the 250g caster sugar and water at 230/234°F (110/112°C) and add to 83g of beaten whites.
Beat until cool.
Add the 83g of unwhipped egg whites with the NOROHY ingredient. (For floral waters, replace the quantity of egg whites with the same quantity of floral waters).
Mix with the dry ingredients and stir gently until you obtain a`ribbon-like texture.
Pipe out the macarons and bake them at 300°F (150°C) in a fan oven for 13 to14 minutes.

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8g	6g	5g	4g	20g	Not recommended for this use	Not recommended for this use	25g	15g	80g	80g

*Flavoring: Add aromatic ingredients to egg whites whipped into a meringue.
Exception for floral waters, which replace the entire quantity of unwhipped egg whites.

MOIST NUTTY SPONGE

makes 1,000g

155g	PARIANI Blanched Sicilian almond flour
235g	Egg whites
115g	Caster sugar
2g	Fine salt
175g	All-purpose flour
195g	Whole eggs
125g	Water

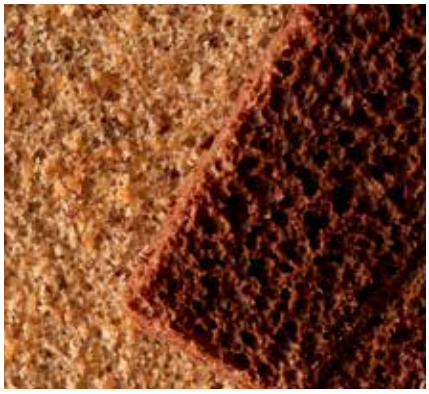
See Aromatic table below

Roast the nut flour at 300°F (150°C) for approx. 15 minutes.
Leave to cool.
Beat the egg whites with all the sugar.
Mix the roasted nut flour, salt and flour.
Add the whole eggs, flavoring product and water, then mix.
Gently fold in the whipped egg whites using a spatula.
Use immediately.
Bake for 12 to 15 minutes at 345°F (175°C) for 700 to 1,000g in a 40 x 60cm baking pan, or 15 to 20 minutes at 320°F (160°C) in a ring or frame depending on the depth (up to 2,000g for a 40 x 60cm frame).

Tips:
- Roasting the nut flour makes it more aromatic.
- You can use cornstarch instead of all-purpose flour for a gluten-free alternative.
- You can also replace the all-purpose flour with whole wheat or semi-whole wheat flour for improved nutritional properties and a more unusual flavor.
- This sponge works perfectly with added flavors (such as vanilla, coffee, orange blossom water, etc.).

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	4g	8g	10g	30g	Not recommended for this use	Not recommended for this use	20g	15g	60g	20g

*Flavoring: All the flavoring products need to be added at the same time as the whole eggs.



EXPRESS SPONGE

makes 1,000g

320g	PARIANI blanched Californian almond flour
35g	Cornstarch
165 g	Caster sugar
3g	Baking powder
2g	Fine salt
230g	Whole milk
245g	Whole eggs

See Aromatic table below

Mix the nut flour and caster sugar with the previously sifted cornstarch and baking powder.
Add the milk, eggs and salt flavoring product, then mix. Use immediately or store in the refrigerator at 40°F (4°C).
Bake your express sponge for 8 to 12 minutes at 320°F (160°C) in a ring or silicone mold.

Tip: You can roast the nut flour to give it a more intense flavor.

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	4g	8g	10g	30g	Not recommended for this use	Not recommended for this use	20g	15g	60g	60g

*Flavoring: All the flavoring products need to be added at the end of the mixing stage.

PAIN DE GÊNES ALMOND SPONGE

makes 1,000g

140g	Egg whites
40g	Caster sugar
310g	50% Provence almond paste
420g	Whole eggs
85g	Whole wheat flour
5g	Baking powder

See Aromatic table below

Beat the egg whites with all the sugar.
Loosen the almond paste with the eggs and flavoring product using an immersion blender or stand mixer.
Gently fold in the whipped egg whites using a spatula. Use immediately.
Bake for 8 to 15 minutes at 330°F (165°C) in a ring or frame depending on the depth (up to 2,000g for a 40 x 60cm frame)

Tips:
- *You can slightly warm your almond paste in the microwave to make it easier to incorporate the eggs.*
- *You can also use any type of whole flour as a substitute for the wheat flour.*
- *You can use cornstarch instead of flour for a gluten-free alternative.*

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	6g	4g	8g	6g	30g	Not recommended for this use	Not recommended for this use	30g	15g	50g	50g

*Flavoring: All the flavoring products need to be added at the same time as the whole eggs.

SOUFFLÉ

makes 1,000g

Pastry cream

250 g Whole milk
110g Cream 35%
65g Whole eggs
30g Cornstarch
40g Caster sugar

Bring the milk and cream to a boil, then combine with the egg, sugar and cornstarch mix.
Leave Tadoka or vanilla beans to infuse in milk. If you go for the vanilla extract, vanilla paste or pearl, or floral waters to add flavor to your soufflé, incorporate them when cold.
Bring this new mixture to a boil.

Soufflé

440g Pastry cream
345g Egg whites
210g Caster sugar

See Aromatic table below

Grease soufflé molds with creamed butter.
Make the pastry cream. Beat the egg whites, gradually adding the sugar as you do so.
Once the custard has cooled to approximately 140/150°F (60/65°C), add flavoring if necessary and gently fold in the whipped egg whites using a spatula.
Line the soufflé molds and smooth the tops and edges.
Bake for 10 to 12 minutes at 375°F (190°C).

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8g	4g	8g	5g	30g	2 measures	1 measure	30g	15g	60g	80g

*Flavoring: TADOKA and beans to infuse in the milk of the custard. Other products will be incorporated at the end.

FRENCH MERINGUE

makes 1,000g

385g Egg whites
310g Caster sugar
310g Confectioners' sugar

Beat the egg whites, gradually adding the sugar as you do so.
Once the egg whites have been thoroughly beaten, incorporate the sifted confectioners' sugar.
Pipe the mixture out.
Baking: At 185/195°F (85/90°C) for 2 hours, then`store in a hot cupboard

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	5g	8g	6g	40g	Not recommended for this use	Not recommended for this use	35g	15g	50g	80g

*Flavoring: Vanilla beans, vanilla paste and VAKANA in egg whites before beating - extracts, coffee paste, powder and flavoring waters after beating.

03. CREAMY TEXTURES

makes 1,000g

FLAN MIX

Mix a small portion of the milk with the cornstarch and the sugar, set aside.
Bring the remaining milk and cream to a boil.
Combine some of the hot liquid with the milk and starch mix.
Bring the mix and all the hot water to a boil in a saucepan. Add the flavoring ingredient.
Pour into the pre-baked pastry base. Leave to cool in the refrigerator until a crust forms on the top of the flan.
Bake for 20 to 30 minutes at 356°F (180°C), until golden brown.
Do not blend the flan, as this will liquefy the mix and break when cooked.
Bake when the flan mixture is cold.

PRODUCTS	TRADITIONAL FLAN	ORANGE BLOSSOM FLAN	ROSE FLAN
WHOLE MILK	460g	415g	415g
CREAM 35%	460g	415g	415g
CORNSTARCH	58g	66g	70g
CASTER SUGAR	100g	115g	115g
ORANGE BLOSSOM	-	70g	-
ROSE	-	-	70g

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8g	4g	12g	6g	30g	2 measures	2 measures	30g	12 to 15g	70g	70g

*Flavoring: All the products need to be added once the mix has been made, and before pouring into the base.

03. CREAMY TEXTURES

PANNA COTTA

makes 1,000g

550g	Whole milk
370g	Cream 35%
40g	Caster sugar
7g	Gelatin powder 220 Bloom
35g	Water for the gelatin

Heat milk, cream and caster sugar to 140°F (60°C).
Add the rehydrated gelatin and the flavoring ingredient.
Pour into verrines and leave to set in the refrigerator.

Tip: For vanilla panna cottas, pour at approximately 60°F (15°C) so that the seeds don't fall to the bottom.

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	Not recommended for this use	10g	6g	30g	2 measures	1 measure	30g	15g	30g	50g

*Flavoring: All the flavoring products need to be added at the same time as the gelatin.

CRÈME BRÛLÉE

makes 1,000g

510g	Whole milk
300g	Cream 35%
105g	Egg yolks
80g	Caster sugar
5g	SOSA Gracila Gel

Mix the caster sugar and Gracila Gel. Stir the mixture into the milk and cream, then blend.
Bring to a boil, then pour over egg yolks and flavoring ingredient.
Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.
Pour into containers and leave to set in the refrigerator.
Sprinkle with brown sugar and use a blowtorch to caramelize.

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	4g	10g	6g	30g	2 measures	1 measure	30g	15g	30g	50g

*Flavoring: All the flavoring products need to be added at the same at the egg yolks.

PASTRY CREAM

makes 1,000g

570g Whole milk
245g Cream 35%
150g Whole eggs
75g Cornstarch
90g Caster sugar

Bring the milk and cream to a boil, then pour over the egg, sugar and cornstarch mix with the flavoring ingredient of your choice.
Bring this new mixture to a boil.
Cool quickly.

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	3g	5 to 10g	6g	30g	2 measures	2 to 3 measures	20 to 40g	15g	70g	70g

*Flavoring: TADOKA and beans to infuse in milk. Extracts, pastes and flavoring waters after cooking.

CUSTARD CREAM

makes 1,000g

420g Whole milk
420g Cream 35%
170g Egg yolks
85g Caster sugar

Bring the cream and milk to a boil and pour over the egg yolks, which have been mixed (without blanching) with the sugar and flavoring ingredient of your choice.
Thicken the mixture at a temperature of 183/185°F (84/85°C), strain through muslin and use immediately.

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	3g	8g	4g	30g	1 measure	1 measure	30g	12g	60g	80g

*Flavoring: TADOKAS and beans to infuse in milk - Other products are to be added at the end of cooking.

03. CREAMY TEXTURES

EGG-FREE CUSTARD

makes 1,000g

610g Whole milk
30g Cornstarch
300g Cream 35%
60g Caster sugar

Mix a small portion of the milk with the cornstarch and the sugar, set aside.
Bring the remaining milk and cream to a boil.
Combine some of the hot liquid with the milk and starch mix.
Pour everything back in the cooker with the flavoring ingredient of your choice and bring to a boil.
Blend then store it in the refrigerator.

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	3g	8g	4g	30g	1 measure	1 measure	30g	12g	60g	80g

*Flavoring: TADOKA and beans to infuse in milk - Other products are to be added at the end of cooking.

ONE SHOT GANACHE

makes 1,000g

250 g Cream 35%
150 g Glucose DE60
520 g Opalys 33% chocolate
80 g VALRHONA clarified butter

Heat the cream and glucose DE60 to 140/150°F (60/65°C).
Slowly pour the mix over the partially melted chocolate, flavoring ingredient and clarified butter (and cocoa butter if necessary).
Use a spatula to stir the center of the mix in a vigorous circular motion to obtain a shiny, elastic texture.
Maintain this texture throughout the mixing process.
Measure it out at 82/86°F (28/30°C).

PRODUCTS	TRADITIONAL GANACHE	BRIOCHE WITH ORANGE BLOSSOM	ROSE GANACHE
CREAM 35%	250g	250g	250g
GLUCOSE DE60	150g	150g	150g
OPALYS 33%	520g	520g	520g
COCOA BUTTER	-	40 g	40 g
CLARIFIED BUTTER	80g	80g	80g
ORANGE BLOSSOM	-	60g	-
ROSE	-	-	70g

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8g	4g	8g	5g	40g	1 to 2 measures	1 measure	30g	15g	60g	70g

*Flavoring: The flavoring products need to be added at the same at the chocolate.

GANACHE FOR MACARONS & TARTS

makes 1,000g

Heat the milk and cream to 105-115°F (40-45°C).
Stir in the caster 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.
Blend thoroughly and immediately using an immersion blender to make a perfect emulsion.
Pour out at 105/115°F (40/45°C).
For tarts and desserts: Leave to set for at least 2 hours in the refrigerator at 40°F (4°C).
For macarons: Leave to set for at least 12 hours in a temperature controlled cabinet at 60°F (16°C).

PRODUCTS	OPALYS 33% GANACHE	FLORAL WATER GANACHE	JIVARA 40% GANACHE	GUANAJA 70% GANACHE
WHOLE MILK	235g	170g	250 g	310g
CREAM 35%	155g	155g	170g	205g
PECTIN X58	3g	3g	3g	4g
GLUCOSE DE60	-	-	-	90g
CASTER SUGAR	10g	10g	15g	15g
COCOA BUTTER	70g	70g	60g	-
OPALYS 33%	530g	530g	-	-
JIVARA 40%	-	-	505g	-
GUANAJA 70%	-	-	-	380g
FLORAL WATERS	-	60g	-	-

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	4g	10g	4g	40g	2 measures	2 measures	30g	30g	60g (Not recommended for milk and dark)	60g (Not recommended for milk and dark)

*Flavoring: The flavoring products need to be added at the same at the chocolate.

03. CREAMY TEXTURES

INTENSE CRÉMEUX

makes 1,000g

Egg-based custard

Mix the eggs and sugar without beating too much. Bring the cream and milk to a boil and combine the two mixtures.
Heat the mixture to 183°F (84°C) and mix with an immersion blender to combine.

PRODUCTS	OPALYS 33% CUSTARD	CUSTARD FLORAL WATERS
WHOLE MILK	340g	305g
CREAM 35%	150g	130g
WHOLE EGGS	100g	87g
CASTER SUGAR	10g	8g

Intense Opalys 33% Crémeux

When the custard is hot and fully blended, add the bloomed gelatin.
Gradually pour this mixture onto the partially melted chocolate, emulsifying it with a spatula as you do so.
Blend thoroughly as soon as possible to perfect the emulsion and add the flavoring water.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

PRODUCTS	INTENSE OPALYS 33% CRÉMEUX	INTENSE ORANGE BLOSSOM CRÉMEUX	INTENSE ROSE CRÉMEUX
EGG-BASED CUSTARD	550g	490g	490g
GELATIN POWDER 220 BLOOM	5g	8g	8g
WATER	25g	40g	40g
OPALYS 33%	420g	410g	410g
ORANGE BLOSSOM	-	60g	-
ROSE	-	-	50g

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8g	3g	8g	5g	30g	1 measure	1 measure	30g	15g	60g	50g

*Flavoring: Beans and TADOKA to leave to infuse in milk. The other products need to be added at the same time as the chocolate.

NAMELAKA

makes 1,000g

Bring milk to 140/150°F (60/65°C), add bloomed gelatin.
Using a spatula, slowly combine the warm mixture with the partially melted chocolate to make an emulsion.
Immediately and thoroughly mix using an immersion blender to make a perfect emulsion.
Add the cold cream and blend again.
Ideally, leave to set in the refrigerator for 12 hours at 40°F (4°C).

PRODUCTS	OPALYS 33% NAMELAKA	JIVARA 40% NAMELAKA	GUANAJA 70% NAMELAKA
WHOLE MILK	200g	205g	230g
POWDERED GELATIN 220 BLOOM	5g	5g	5g
WATER	25g	25g	25g
OPALYS 33%	370g	-	-
JIVARA 40%	-	360g	-
GUANAJA 70%	-	-	285g
CREAM 35%	400g	410g	455g

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8 to 16g	3 to 6g	5 to 10g	4g	20g	1 to 2 measures	1 measure	20 to 40g	10 to 15g	100g	100g

*Flavoring: Beans and TADOKA to leave to infuse in milk. The other products need to be added at the same time as the chocolate.

04. MOUSSE TEXTURES

INTENSE WHIPPED GANACHE

makes 1,000g

Liquid starch

Mix a small portion of the cold milk with the potato starch and set aside.
Heat remaining milk to between 185 and 195°F (85 and 90°C) (with glucose for dark chocolate).
Combine some of the hot milk with the milk and starch mixture.
Bring the mix and all the hot water to a boil in a saucepan.

PRODUCTS	OPALYS 33% BASE STARCH	JIVARA 40% BASE STARCH	GUANAJA 70% BASE STARCH
WHOLE MILK	450g	510g	505g
POTATO STARCH	13g	15g	15g
GLUCOSE DE60	-	-	40g

Intense whipped ganache

Weigh out the quantity of hot liquid starch required for the recipe and add the bloomed gelatin.
Using a spatula, slowly combine the warm mixture with the partially melted chocolate to make an emulsion.
Blend as soon as possible until you have a perfect emulsion.
Add the chilled cream. Blend 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 work with a spatula.

PRODUCTS	INTENSE OPALYS 33% WHIPPED GANACHE	INTENSE JIVARA 40% WHIPPED GANACHE	INTENSE GUANAJA 70% WHIPPED GANACHE
BASE STARCH	415g	470 g	515g
GELATIN POWDER 220 BLOOM	5g	3g	-
WATER	25g	15g	-
CREAM 35%	250g	190 g	185g
OPALYS 33%	310g	-	-
JIVARA 40%	-	320g	-
GUANAJA 70%	-	-	300g

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8 to 16g	3 to 6g	5 to 10g	4g	20g	1 to 2 measures	2 measures	20 to 40g	15g	20 to 40g	60g (Not recommended for milk and dark)

*Flavoring: Beans and TADOKA to leave to infuse in milk. The other products need to be added at the same time as the chocolate.

LIGHT MOUSSE

makes 1,000g

Heat the milk and if needed the glucose to 140/160°F (60/70°C) and add the bloomed gelatin.
Gradually combine with the partially melted chocolate and the aromatic product of your choice to make an emulsion.
Immediately and thoroughly mix using an immersion blender to make a perfect emulsion.
Check the temperature (82-86°F or 28-30°C for white and blond chocolates) and gradually fold in the airy whipped cream using a spatula.
Use immediately and freeze.
The ideal serving temperature for this mousse is 42/46°F (6/8°C).

PRODUCTS	OPALYS 33% LIGHT MOUSSE	JIVARA 40% LIGHT MOUSSE	GUANAJA 70% LIGHT MOUSSE
WHOLE MILK	185g	215g	230g
GLUCOSE DE60	30g	35g	35g
GELATIN POWDER 220 BLOOM	7g	4g	2g
WATER	40g	20g	15g
CREAM 35%	370g	430g	460g
OPALYS 33%	370g	-	-
JIVARA 40%	-	295g	-
GUANAJA 70%	-	-	260g

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	3 to 6g	3 to 6g	5 to 10g	4g	40g	1 to 2 measures	2 measures	20 to 40g	20g	Not recommended for this use	Not recommended for this use

*Flavoring: Beans and TADOKA to leave to infuse in milk. The other products need to be added at the same time as the chocolate.

CHANTILLY CREAM

makes 1,000g

920g Cream 35%
80g Caster sugar

Cream the cold cream with the sugar and flavoring product of your choice.
Set aside in the refrigerator.

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	3 to 6g	3 to 6g	5 to 10g	15g	20g	Not recommended for this use	Not recommended for this use	20 to 40g	15g	40g	120g

*Flavoring: For all flavoring products, add them right from the start.

05. ICE CREAM MAKING

ICE CREAM

makes 1,000g

Take approx. 10% of the sugar and mix it with the stabilizer.
Heat milk to 77°F (25°C), then add milk powder.
At 85°F (30°C), add the sugars.
At 95°F (35°C), add the egg yolks and cream.
At 113°F (45°C), add the 10% of sugar mixed in the stabilizer, then the flavoring product of your choice.
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 and churn at between 15 and 20°F (-6°C to -10°C). Freeze at -22°F (-30°C), then store in the freezer.

PRODUCTS	CLASSIC ICE CREAM	COFFEE BEAN PASTE ICE CREAM	FLORAL WATER ICE CREAM
WHOLE MILK	540g	550g	530g
SOSA MILK POWDER 1% FAT	40g	35g	40g
CREAM 35%	200g	170g	200g
CASTER SUGAR	125g	115g	100g
GLUCOSE POWDER DE33	45g	60g	60g
DEXTROSE	20g	40g	40g
EGG YOLKS	30g	-	-
PROCREMA 5 HOT	4g	5g	-

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8 to 16g	3 to 6g	20g	5g	45g	1 measure	2 measures	20g	15g	25g	50g

*Flavoring: TADOKA and infusion beans - other products should be added at the end of cooking.

SOFT-SERVE ICE CREAM

makes 1,000g

685g	Whole milk
22g	SOSA 1% fat milk powder
141g	Caster sugar
70g	Glucose powder DE33
20g	SOSA dextrose
55g	Cream 35%
4g	Combined stabilizer

See Aromatic table below

Carefully weigh all the ingredients.
First pour the milk into your cooking pot (a saucepan or pasteurizing machine).
When it reaches 77°F (25°C), add the milk powder.
When it reaches 85°F (30°C), add the sugars (sugar, glucose powder and dextrose).
When it reaches 104°F (40°C), add the fatty products (cream).
When it reaches 115°F (45°C), add all the remaining ingredients: the stabilizer mixed with the emulsifier and around 10% of the sugar.
Pasteurize at 185°F (85°C) for 2 min, then cool rapidly to 40°F (4°C). If possible, homogenize the mix to make any fat crystals as tiny as possible. Leave the mix 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.

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8 to 16g	3 to 6g	20g	5g	45g	1 measure	2 measures	20g	15g	25g	50g

*Flavoring: TADOKA and infusion beans - other products should be added at the end of cooking.

06. CHOCOLATE MAKING AND CONFECTIONERY

SPREADS

makes 1,000g

300g	Unsweetened condensed milk
100g	Glucose DE35/40
530g	Opalys 33% chocolate
70g	Clarified butter

See Aromatic table below

Heat the unsweetened condensed milk and glucose to 140/150°F (60/65°C) with the NOROHY 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.
Maintain this texture throughout 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 jars. Store at 62°F (17°C).

IMPORTANT: This recipe will keep for 3 to 4 weeks, and should be eaten at room temperature.

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	16g	6g	5g	4g	40g	2 measures	1 measure	30 to 40g	15g	Not recommended for this use	Not recommended for this use

*Flavoring: TADOKA and infusion beans - other products should be added at the end of cooking.

06. CHOCOLATE MAKING AND CONFECTIONERY

MARSHMALLOWS

makes 1,000g

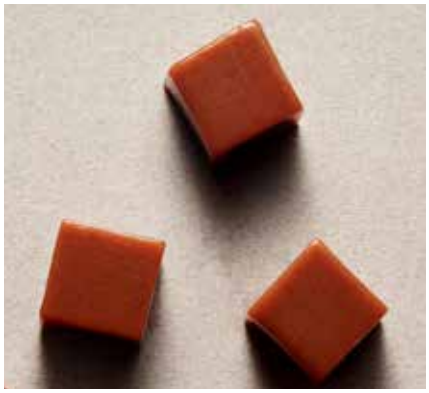
149g	Mineral water
139g	SOSA invert sugar
446g	Caster sugar
198g	SOSA invert sugar
23g	Gelatin powder 220 Bloom
46g	Water for the gelatin

Rehydrate the gelatin.
Cook the sugar, the smaller portion of invert sugar and water at 230°F (110 °C).
In the bowl of a stand mixer, pour the cooked syrup into the remaining invert sugar with the aromatic product and the bloomed gelatin.
Beat until a ribbon forms.
Use the mixture immediately at 95/105°F (35/40°C).

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	4g	to Sprinkle on	4g	4g	7g	Not recommended for this use	Not recommended for this use	30g	10g	20g	50g

*Flavoring: After pouring in the syrup, place the flavoring ingredients in the mixer bowl and whip them until firm



SOFT CARAMEL

makes 1,000g

540g	Cream 35%
60g	Glucose DE35/40
535g	Caster sugar
145g	European-style butter

Bring the cream to a boil.
In another saucepan, heat the glucose, gradually add the caster sugar and cook until amber.
Deglaze with the butter.
Add the strained hot cream and bake at 244°F (118°C), and finally add the flavoring ingredient of your choice.
Pour into frames, then set aside in a temperature controlled cabinet at 60°F (16°C) and 60% relative humidity.

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	10g	4g	10g	4g	30g	1 to 2g	1 to 2g	30g	25g	Not recommended for this use	Not recommended for this use

*Flavoring: TADOKA and infusion beans - other products should be added at the end of cooking.

GANACHE FOR FRAMES

makes 1,450g

Heat the cream with the glucose to 140/150°F (60/65°C) (165/175°F, 75/80°C for dark chocolate), pour half over the unmelted chocolate.
Mix 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 (approx. 64°F or 18°C), and mix again.
At 86-90°F (30-32°C), pour the ganache 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 to 65°F (16 to 18°C) and a 60% relative humidity level.

PRODUCTS	OPALYS 33% GANACHE FOR FRAMES	JIVARA 40% GANACHE FOR FRAMES	GUANAJA 70% GANACHE FOR FRAMES
CREAM 35%	370g	430g	585g
GLUCOSE DE60	95g	95g	145g
EUROPEAN-STYLE BUTTER	75g	100g	70g
OPALYS 33%	910g	-	-
JIVARA 40%	-	825g	-
GUANAJA 70%	-	-	650g

See Aromatic table below

	VANILLA					TADOKA		COFFEE		FLORAL WATERS	
PRODUCTS	BEANS	POWDER	VANIFUSION	VAKANA	EXTRACT	VANILLA	SMOKED	PASTE	EXTRACT	ORANGE BLOSSOM	ROSE
RECOMMENDED AMOUNT*	8 to 16g	3 to 6g	18 to 26g	4g	Not recommended for this use	2g	2g	30g	15g	30g (Not recommended for milk and dark)	Not recommended for this use

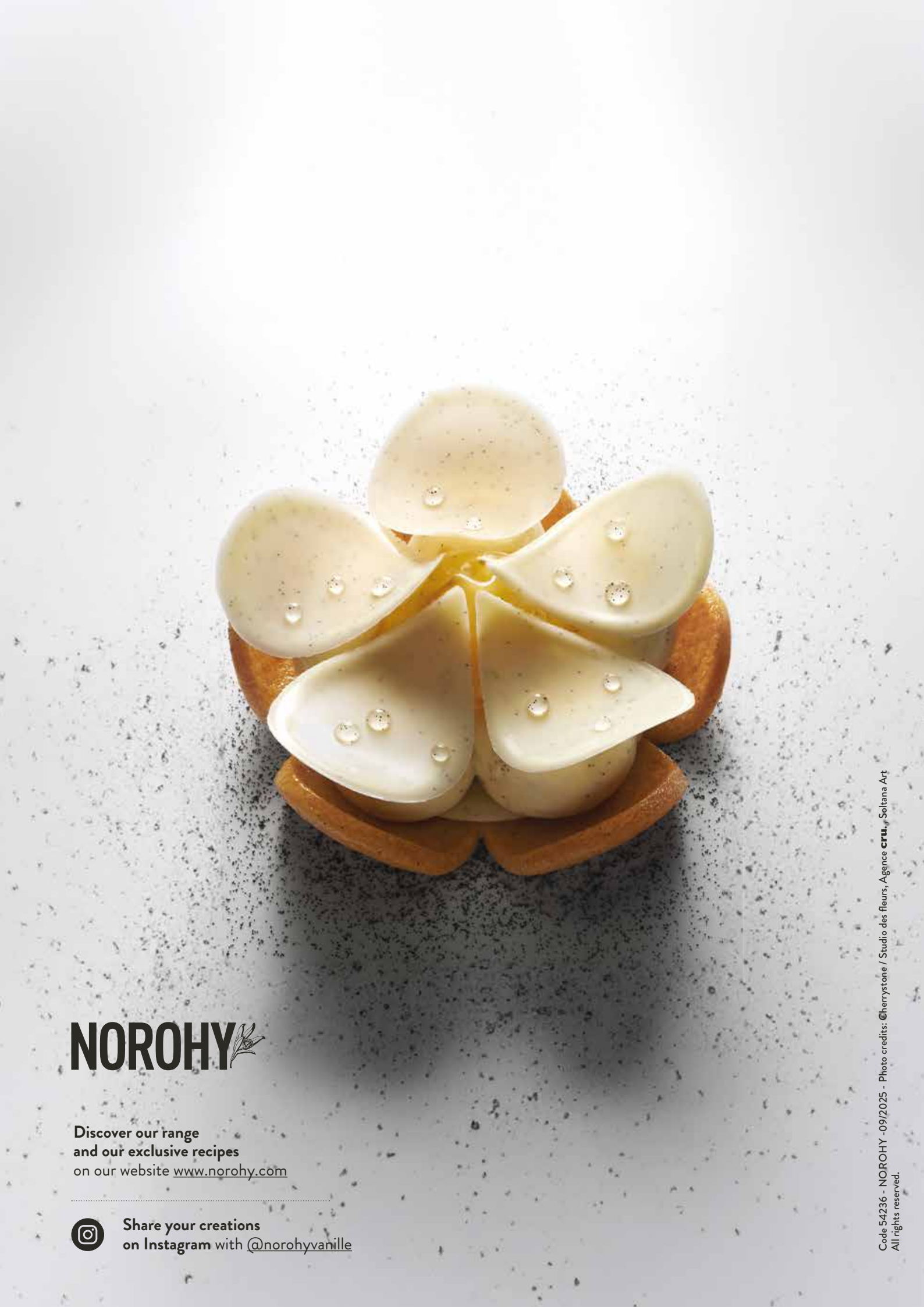
*Flavoring: TADOKA and beans to infuse in milk. The other products will be added at the end of cooking.

ALMOND AND ORANGE BLOSSOM GANACHE FOR FRAMES

makes 1,460g

270g	Cream 35%
55g	SOSA invert sugar
280g	70% Provence almond paste
640g	Opalys 33% chocolate
40g	Cocoa butter
130g	European-style butter
40g	NOROHY orange blossom water

Heat the cream, invert sugar and almond paste to 150°F (65°C), then blend using an immersion blender.
At 140°F (60°C), gradually combine this mix with the partially melted chocolate and cocoa butter.
Blend as soon as possible until you have a perfect emulsion.
At 95°F (35°C), add the butter and orange blossom water.
Mix again. Pour out at 87/89°F (31/32°C).



NOROHY

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