

VANILLA AND BLACKCURRANT PAVLOVA



MAKES 24 DESSERTS

SWISS MERINGUE

Egg whites 330g
Sugar 670g

Put the egg whites and confectioner's sugar in a large bowl.

Put the bowl in a bain-marie and keep **whisking** until the mixture reaches 130-140°F (55-60°C). **Take** the mixture **off** the heat and **mix** it using an immersion blender.

BLACKCURRANT COMPOTE

Blackcurrant purée 600g
Frozen blackcurrants 400g

Cook the blackcurrant purée and blackcurrants on a low heat for a few minutes.

Store at 40°F (4°C).

JELLIED CHANTILLY WITH VANILLA EXTRACT

Heavy cream 36%.....	900g
Sugar	54g
Gelatin powder 220 Bloom	3.6g
Water for the gelatin	18g
NOROHY vanilla extract.....	30g

Heat a small portion of the cream together with the sugar, then **mix** this with the rehydrated gelatin until it **melts**.

Add the remaining chilled cream, followed by the vanilla extract.

Store at 40°F (4°C) for at least 12 hours.

ICE CREAM WITH VANILLA EXTRACT

Whole milk.....	540g
1% fat dry milk.....	40g
Heavy cream 36%.....	200g
Egg yolks	30g
Sugar	140g
Invert sugar.....	10g
Glucose powder DE33.....	30g
Combined stabilizer	2g
NOROHY vanilla extract.....	13g

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

At 85°F (30°C), **add** the atomized glucose and sugars (but remember to **set aside** some of the sugar to mix with the stabilizer). Then add in the egg yolks and cream warmed to 95°F (35°C).

At 120°F (45°C), **complete** the mix by adding the remaining sugar combined with 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).

Mix using an immersion blender and **churn**.

VANILLA OPALYS COATING

Opalys 33% chocolate.....	250g
Grape seed oil.....	17g
Cocoa butter	23g
NOROHY vanilla extract.....	6g

Melt the ingredients together. **Set aside**.

PREPARATION

Make the vanilla ice cream. **Leave to sit** for at least 12 hours.

Make the chantilly.

Make the Swiss meringue and **spread** approx. 200g between 2 sheets of baking paper using a rolling pin.

Crumple up the sheets, then **leave them to dry** in a hot cupboard for 24 hours.

Make the blackcurrant compote and **set it aside** until you are ready to serve.

Churn the vanilla ice cream and use a piping bag with a plain round 18mm nozzle to **pipe** it into rounds of approx. 30g. **Freeze**.

Make the vanilla Opalys coating, then **dip** in the vanilla ice cream rounds using a toothpick. **Set aside** until you are ready to serve.

PLATING

Break the Swiss meringue into large pieces and **set aside**.

Beat the chantilly and **arrange a small dab** on each plate. **Stick** a vanilla ice cream round on each one.

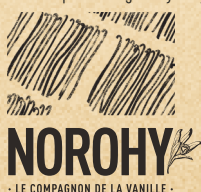
Add a further 20g of chantilly. Arrange approx. 15g of blackcurrant compote in the middle.

Repeat. Finish off with a third sheet of Swiss meringue.



Add a light **sprinkling** of leftover vanilla powder.



This recipe is brought to you by:



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