

PROVENÇAL  
**GARDEN**





MAKES 24 DESSERTS

## VEGAN CALAMANSI & YUZU INSPIRATION CRÉMEUX

Yuzu juice .....	110g
Calamansi purée .....	110g
Mineral water .....	190g
Glucose powder DE 33 .....	60g
Hot Inulin .....	25g
Sugar .....	40g
Pectin NH .....	7.7g
Natur Emul .....	7.7g
Yuzu Inspiration .....	150g
COCOA BUTTER .....	45g

**Heat** the yuzu juice, calamansi purée and water with the glucose and inulin to approx. 75-85°F (25-30°C).

**Add** the sugar combined with the pectin NH and Natur Emul.

Gradually **bring** the mixture to a boil to activate the pectin.

Slowly, in several stages, **combine** this mixture with the melted fruit couverture chocolate and cocoa butter.

**Mix** immediately using an immersion blender until perfectly emulsified.

**Leave to set** in the refrigerator.

## COCONUT & ANISEED VEGAN CARAMEL

Oat drink .....	140g
Green anise seeds .....	2.5g
<b>NOROHY</b> organic vanilla bean paste .....	2g
Cream of coconut .....	140g
Fine salt .....	2g
COCOA BUTTER .....	95g
Mineral water .....	70g
Sugar .....	230g
Glucose DE 35/40 .....	25g

**Warm** the drink. **Infuse** the anise seeds for 15-20 minutes. Strain.

**Add** the vanilla bean paste.

**Add** the coconut cream, fine salt and cocoa butter.

**Bring** to a simmering boil.

Use the sugar, glucose and water to **make** a caramel.

**Cook** the caramel at 365°F (185°C).

**Deglaze** it using your first mixture, then cook at 235°F (112°C).

## CREAM OF FENNEL

Gelcrem Cold .....	33g
Fennel soup .....	1100g

**Mix** the gelcrem with the fennel soup first by hand, then with an immersion blender to create a creamy texture.

## FENNEL SOUP

Fennel .....	1400g
55% almond paste .....	390g
Mineral water .....	320g
Lemon juice .....	65g
Pastis .....	20g

**Wash** the fresh fennel and **cut** it into pieces. **Put** the pieces in a plastic bag and seal and vacuum-pack it. Cook in a steamer or bain-marie for 1 hour at 195°F (90°C).

Quickly **cool down** the bag.

**Place** the fennel in a blender, add the pieces of almond paste, water, lemon juice and pastis, and mix.

**Filter** the mixture out or put it in a juicer.

## VANIFUSION OPALINE

Fondant .....	150g
Glucose DE 35/40 .....	100g
<b>NOROHY</b> organic vanilla bean paste .....	2g

**Cook** the fondant and glucose to 345°F (175°C) and **add** the vanilla bean paste.

**Pour** onto a silicone baking sheet and leave to cool.

**Grind** into a fine powder and store in a dry place.

**Sprinkle** into rectangular, square or round stencils placed on a baking mat and bake at 285-300°F (140-150°C).

As soon as the powder has melted and has a shiny finish, remove it from the oven.

**Store** in a dry place.





## VANILLA-FLAVORED FENNEL SHAVINGS

Fennel .....	180g
Lemon juice .....	15g
<b>NOROHY</b> organic vanilla bean paste .....	1.2g

Finely **slice** the fennel bulb using a mandolin cutter.

**Season** shortly before serving with lemon juice and vanilla bean paste.

**Store** in the refrigerator.

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## VEGAN CHOPPED ALMOND NOUGATINE

Mineral water .....	2.5g
Deodorized coconut oil.....	25g
Glucose DE 35/40 .....	12g
Sugar.....	37g
Pectin NH.....	0.6g
Chopped blanched almonds .....	45g

**Mix** the water, coconut oil and glucose in a pan.

**Heat** to 105°F (40°C), add the sugar and pectin.

**Cook** on a low heat – Do not stir too much until the mixture starts to thicken. **Leave** to boil for a few seconds.

**Add** the almonds. **Spread** onto a silicone sheet.

**Bake** in the oven at 355-375°F (180-190°C) for approx. 12-15 minutes.

**Leave** to cool.

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## ALMOND INSPIRATION STREUSEL CRISP

Almond Streusel (gluten and lactose free) .....	160g
Almond Inspiration.....	80g

Once the streusel has been baked and cooled, **grind** it down.

**Mix** it with the melted couverture.

**Use** straight away or keep at room temperature.

## ALMOND STREUSEL (GLUTEN AND LACTOSE FREE)

Extra fine blanched almond flour .....	45g
Raw cane sugar .....	45g
Rice flour.....	40g
Fleur de sel.....	1g
Deodorized coconut oil.....	35g
Mineral water .....	10g

**Mix together** the almond flour, raw cane sugar, rice flour and fleur de sel.

**Melt** the coconut oil at 105°F (40°C). Add the water at 105°F (40°C).

**Mix** together.

**Spread out** evenly onto a baking sheet covered with a perforated mat.

**Bake** at 300°F (150°C) until a warm blond color is achieved.

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## ASSEMBLY AND FINISHING

**Sprinkle** some opaline powder onto a silicone baking mat and use different round cutters to shape it into disks, then bake.

**Pour** the fennel soup into a juicer to extract the jus for the cream of fennel.

**Collect** the dry extract from the juicer's filter, as this will serve as an accompaniment for your dessert.

Use a piping bag with a plain round nozzle to **arrange** well-spaced dabs of Yuzu Inspiration crèmeux in the base of a dish.

**Arrange** some almond nougatine and vanilla opaline disks on your dabs.

**Sprinkle** some Almond Inspiration pressed streusel around the dabs of crèmeux, along with the dried extract from the fennel soup.

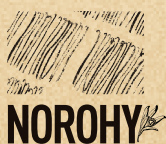
**Arrange** the vanilla and fennel shavings attractively on the almond nougatine disks.

Use a paper cone to **dab** a few droplets of caramel onto the opaline disks and the base of the plate.

**Decorate** with a few fresh fennel leaves.

**Pour** the cold cream of fennel into a jug and pour it onto the plate when you are ready to serve.

This recipe is brought to you by:



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