

PREMIUM BLACK NON-SPLIT **ORGANIC VANILLA BEANS**



ORIGIN: MADAGASCAR
MAROANTSETRA & MANANARA
An Exceptional,
Intensely Aromatic Vanilla



PREMIUM BLACK NON-SPLIT ORGANIC VANILLA BEANS



"It has a shiny, oil-rich appearance, and its suppleness makes it easy to use."



To this day, the Vanilla Planifolia Orchid is hand-pollinated using techniques passed down through the ages. **These green vanilla beans from eastern Madagascar's Maroantsetra and Mananara regions are cultivated by an organic planters association.**



After being harvested and selected, the beans are then **processed and refined using traditional techniques.** It takes over six months for these black non-split vanilla beans to attain all their excellent quality, and they are monitored with the **utmost care through every step in the process.** Traditional skills are used to sort beans into similarly sized bunches and bind them with raffia.



"In my view, fascinating, mysterious vanilla is the most distinguished ingredient a pastry chef can use. It's an absolute essential that works as well in the most sophisticated desserts as it does in the simplest pastries. It's multifaceted enough to be used to add the perfect final touch to your creations or take a starring role in them. My preference is simply to split the bean open along its side using a very sharp knife. This way, it's easy to get individual seeds out without causing any damage after you've infused the bean. Norohy Vanilla is oil- and vanillin-rich, so it adds a huge variety of aromas to your pastries. We've made a habit of weighing our beans so our recipes are even more precise and consistent."

Rémi Montagne, Executive Pastry Chef
L'École Valrhona Tain l'Hermitage

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PACKAGING

250g bunch with raffia tie
Vacuum-packed bag

CODE

26521

PRODUCT CHARACTERISTICS

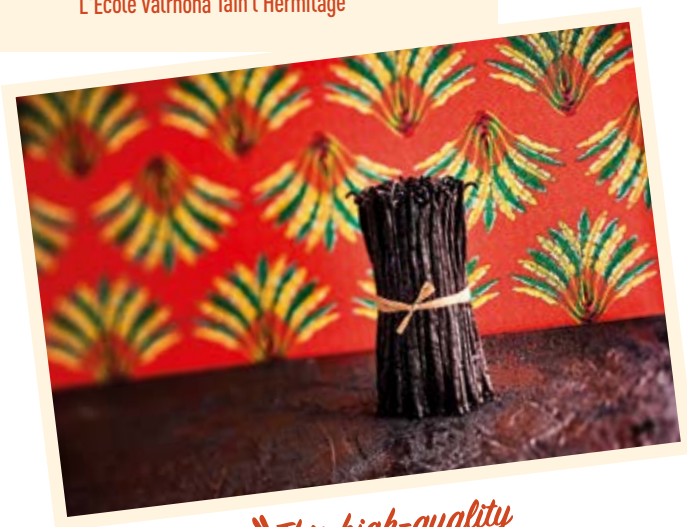
Organic Black Non-Split Vanilla Beans
Origin: Madagascar - Product made using organic farming techniques
Botanical name: Vanilla Planifolia
Moisture content: 32-36%
Vanillin content: >1.5%
Length: 16-23cm

BEST-BEFORE*

24 months

PRESERVATION

Store in a cool, dry place, away from light



"This high-quality Bourbon vanilla has sweet, floral aromas with powerful cocoa notes."

*Calculated based on the date of manufacture

LE P'TIT KERHERN

An original L'École Valrhona recipe

Makes 24 desserts

Inverted Puff Pastry

- 130g Bread flour
- 320g European-style butter
- 300g Bread flour
- 12g Salt
- 3g Vinegar
- 100g European-style butter
- 130g Water

To make a beurre manié, use your hands to rub together the first portions of butter and flour, then spread the resulting mixture between two sheets of plastic wrap and leave to rest in the refrigerator for a few hours. To make a détrempe dough, use your hands to rub together the second portions of butter and flour, add the salt and then incorporate the vinegar and water mixture. Gently rub together the dough, without being too heavy-handed, and leave to rest in the refrigerator for a few hours. After folding the détrempe dough and beurre manié once, fold using a book turn and leave to rest for at least 2 hours before folding another book turn. Store overnight in the refrigerator, and finish off with a letter turn before use.

OPALYS 33% Vanilla Whipped Ganache

- 260g Heavy cream 36%
- 10g NOROXY VANILLA BEAN*
- 28g Invert sugar
- 28g Glucose DE 38/40
- 370g OPALYS 33% CHOCOLATE
- 510g Heavy cream 36%

Heat the smaller portion of cream with the split and scored VANILLA beans. Leave the VANILLA to infuse for 10 minutes then strain. Add the invert sugar and glucose. Slowly combine the hot mixture with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Add the larger portion of cold cream and mix again. Leave to set in the refrigerator, preferably for 12 hours. Whip until firm.

Caramelized Apples

- 770g Diced Granny Smith apples
- 50g CLARIFIED BUTTER
- 170g Sugar
- 75g Heavy cream 36%
- 4g SOSA GELATIN POWDER - 200 BLOOM
- 20g Water for the gelatin
- 8g Calvados
- 2g Fleur de sel

Rehydrate the gelatin. Once you have diced the apples, cook them in a pan for a few minutes and drain. At the same time, make a blond-colored dry caramel, then deglaze with the butter and cream (which you have warmed in advance). Add the gelatin, Calvados and fleur de sel. Immediately pour the apples into the caramel, bring to a boil and store in the refrigerator.

Caramel Sauce

- 130g Heavy cream 36%
- 130g Sweetened condensed milk
- 4g NOROXY VANILLA BEAN*
- 170g Sugar
- 170g Glucose DE 38/40

Leave the VANILLA to infuse in the cream for 10 minutes then strain. Use the sugar to make a dry caramel, add the glucose and then immediately deglaze using the pre-heated mixture of cream and sweetened condensed milk. Heat through and store in the refrigerator.

Preparation

Make the whipped ganache, caramelized apple compote, and caramel sauce. Caramelize the caster sugar and leave to cool on a silicone mat. Once it has cooled down, process into a powder and store in a dry, airtight container. Make the puff pastry. Spread to a thickness of 4mm and cut out strips with a width of 2cm and a length of 22cm. Place these between two rings – An 8cm one for the outer diameter and a 5cm one for the inner diameter. Bake at 355°F (180°C) for approx. 25 minutes and, as soon as it is out of the oven, sprinkle with some powdered caramel. Pour a little tempered white chocolate onto a transfer sheet. Immediately cover with a second sheet of transfer paper, then use a rolling pin to spread out and smooth the chocolate – Be sure to push it right to the edges. Before it sets completely, use a 6cm-diameter cutter to cut out rounds.

Finishing

Use a piping bag to draw curves of caramel sauce onto the plate. Place a ring of puff pastry in the middle of the plate and fill with 35g of apple compote and 10g of caramel sauce. Place a disk of white chocolate on the puff pastry ring. Use a piping bag with a 20mm nozzle to pipe on a drop (approx. 45g) of whipped ganache, then put a disk of white chocolate (which you have already sprinkled with powdered caramel) straight on top.



* Average weight of one bean = 4g

An original recipe by Nicolas Riveau
Pastry Chef at L'École Valrhona

PACANE TART

An original L'École Valrhona recipe

Makes 18 pieces,
or four 60 x 10cm frames,
or three 6-person desserts

OPALYS 33% Vanilla Whipped Ganache

- 640g Heavy cream 36%
- 24g NOROXY VANILLA BEAN*
- 70g Invert sugar
- 70g Glucose DE 38/40
- 920g OPALYS 33% CHOCOLATE
- 1300g Heavy cream 36%

Heat the smaller portion of cream with the split and scored VANILLA beans. Leave the VANILLA to infuse for 10 minutes then strain. Add the invert sugar and glucose. Slowly combine the hot mixture with the chocolate. Immediately mix using an immersion blender to make a perfect emulsion. Add the larger portion of cold cream and mix again. Leave to set in the refrigerator, preferably for 12 hours. Whip until firm.

Pecan Praliné Crèmeux

- 160g Milk
- 9g SOSA GELATIN POWDER - 200 BLOOM
- 45g Water for the gelatin
- 1100g 50% PECAN PRALINÉ
- 540g Heavy cream 36%

Heat the milk and add the rehydrated gelatin. Slowly combine the mixture with the PRALINÉ. This should quickly begin to separate. Mix in a stand mixer using the paddle attachment to create an emulsion. Stabilize this emulsion by slowly adding the cold cream to obtain a smooth, shiny, elastic texture – This is a sign that you are starting to make an emulsion. Mix using an immersion blender to form a perfect emulsion. Leave to set in the refrigerator or use immediately using a piping bag.

Pecan Praliné Pressed Shortcrust Pastry

- 1400g Almond Shortcrust Pastry
- 510g 50% PECAN PRALINÉ
- 460g Crispy wheat flake cereal
- 160g COCOA BUTTER

Once the shortcrust pastry has cooled after baking, weigh out and break up slightly. Mix with the PRALINÉ, ÉCLAT D'OR and melted COCOA BUTTER. Use immediately or set aside.

Almond Shortcrust Pastry

- 680g Pastry flour
- 260g Confectioner's sugar
- 87g SOSA EXTRA FINE ALMOND FLOUR
- 5g Salt
- 350g European-style butter
- 140g Eggs

Mix the dry ingredients with the cold, cubed butter. As soon as the mixture is completely smooth, add the cold eggs. As soon as you obtain an even dough, stop mixing. Store in the refrigerator or spread out immediately. Bake at 300°F (150°C).

Absolu Cristal Spray Mix

- 500g ABSOLU CRISTAL NEUTRAL GLAZE
- 50g Water

Bring the ABSOLU CRISTAL to a boil in water then mix using an immersion blender. Immediately apply using a spray gun at about 175°F (80°C).

Sweet & Savory Candied Pecans

- 120g SOSA RAW PECANS
- 58g Sugar
- 23g Water
- 4g Fleur de sel

Toast the pecans at 300°F (150°C) for 12 to 15 minutes. Cook the sugar and water at 240°F (115°C). Add the pecans and fleur de sel to the cooked sugar mixture. Break the mixture up into pieces and leave to chill on a tray.



Assembly

Once the pressed shortcrust is ready, spread it out into 60 x 10cm strips, each weighing 600g, and store in the freezer.

TIP

Make sure you do not crush your pressed shortcrust, or its texture will be overly compacted. Turn out the strips once cooled. Use a piping bag with a 20mm-diameter smooth round nozzle to pipe out approx. 400g of crèmeux. Freeze. Whip up the whipped ganache, then use a piping bag with a 14mm-diameter smooth round nozzle to pipe out uneven droplets until you have approx. 700g of ganache on each strip. Smooth down these drops using a heated melon baller. Freeze.

Finishing

Spray the tart strips with ABSOLU CRISTAL. Make the candied pecans, then put a few pieces in place. For the chocolate decoration, temper some OPALYS. Use a rolling pin to spread it out thinly between two transfer sheets.

* Average weight of one bean = 4g

An original recipe by Nicolas Riveau
Pastry Chef at L'École Valrhona

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