



VANILLA BEANS

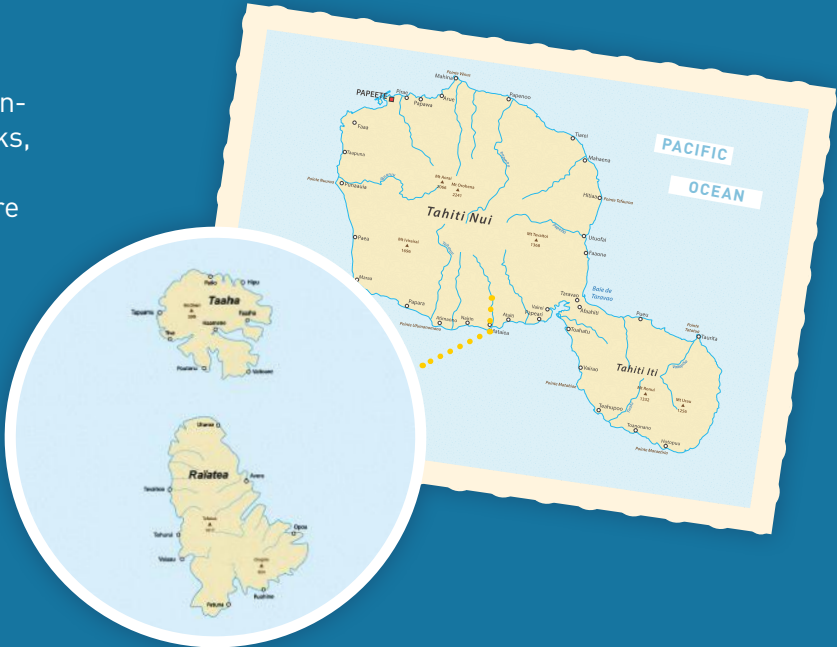
FROM **TAHITI**
TAHAA ISLAND

TAHITIAN VANILLA BEANS

The story of Tahitian vanilla begins in 1848. The Vanilla x tahitensis orchid was first found in a Tahitian private garden before being produced on a larger scale across the island.

Today, this variety is highly valued by pastry chefs, however it is very rare and makes up less than 0.3% of the worldwide vanilla production.

Each flower is pollinated by hand and the pods are picked ten months later when they are ripest. When the beans turn brown, they are alternately sun-dried and shade-dried over a period of several weeks, as they gradually become supple and shiny. Finally, they go through a refining process to prepare them for use and help with preservation.



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

To take your discovery of this subtle vanilla to the next level, we have chosen to highlight the two main varieties found in Tahiti:

The "Tahiti" variety: smaller beans that pack a punch of floral and anis aromas.

The "Haapape" variety: longer, thicker and oilier beans with subtle notes of chocolate.

PACKAGING	CODE
Tahiti Variety (14-17cm)	
125g Vacuum-packed pouch	31972
250g Vacuum-packed pouch	31974
Haapape Variety (18-20cm)	
125g Vacuum-packed pouch	31973
250g Vacuum-packed pouch	31975
FEATURE	
Tahitian Vanilla Beans	
From Tahaa Island	
Botanical name: Vanilla x Tahitensis	
SHELF LIFE*	
24 months	
STORAGE	
Store in a cool, dry place, away from light.	

*Calculated based on the date of manufacture.



Average weight of one bean: 14cm = 5g 20cm = 15g



OROHENA

An original recipe by Antoine Michelin
Pastry Chef Instructor at L'École Valrhona

MAKES 12 DESSERTS - 12CM DIAMETER DESSERT GLASSES

TAHITIAN VANILLA PASTRY CREAM

690 g	Milk
170 g	Heavy cream 36%
14 g	NOROHY Tahitian Vanilla Bean
20 g	Sugar
8 g	Cornstarch
35 g	BLOND ORELYS 35%

Infuse the scraped vanilla in the chilled cream and milk for 12 hours.

Bring it to a boil and leave to infuse for 20 minutes in a covered pan.

Strain. **Mix** together the sugar and cornstarch and add it in gradually. **Bring to a boil.**

Once the mixture has reached 140°F (60°C), **pour** it over the ORELYS couverture and mix.

Leave to **set in the refrigerator for 12 hours.**

TAHITIAN VANILLA EGG WHITES

4 g	NOROHY Tahitian Vanilla Bean
120 g	Egg whites
55 g	Sugar
1.5 g	Cream of tartar
30 g	Almond pure paste

Scrape the vanilla into the egg whites and **mix** in a food processor so that the vanilla seeds are evenly distributed. **Add** in the rest of the vanilla bean and leave to infuse for at least 12 hours.

Beat the egg whites at medium-speed and gradually **add** in the combined sugar and cream of tartar.

Use a spatula to gently **add** in the uncooked almond pure paste.

Use a plain round 20mm nozzle to pipe large (approx. 10g) droplets onto a slightly greased silicone mat. **Bake** at 355°F (180°C) for 1 minute.

Store in the refrigerator.

CARAMEL & ALMOND SUGAR

190 g	SOSA Fondant glaze
130 g	Glucose syrup
85 g	Blanched silvered almonds

Cook the fondant glaze and glucose to 340°F (170°C).

Pour onto a silicone baking sheet and leave to cool.

Grind into a fine powder. **Store** in a dry place.

Make the pastry cream and Tahitian Vanilla Meringue. **Sprinkle** the caramelized sugar onto a slightly greased silicone mat and use a 10cm cutter to cut it into 12 disks.

Cut 8cm circles out of the middle of the disks to make rings. **Toast** the almonds at 300°F (150°) for 20 minutes. Set aside.

Add the toasted almond pieces on the top of the rings and **bake** at 350°F (175°C) for 2 minutes.

PLATING

Pour 70g of crème anglaise into the glasses. **Place** a droplet of meringue onto the pastry cream.

Place a disk of caramelized sugar onto the edges of the glass and **finish** off by sprinkling the dessert with vanilla powder.



ORIWA

An original recipe by Baptiste Sirand
Pastry Chef at L'École Valrhona

MAKES 24 DESSERTS

OLIVE OIL CRÉMEUX

180 g	Milk
250 g	OPALYS 33% Chocolate
260 g	Olive oil

Heat the milk and gradually **pour** it into the melted chocolate, stirring it with a spatula to form an emulsion. Immediately **mix** using an immersion blender to make a perfect emulsion.

Add the olive oil and **mix** again. **Leave to set** in the refrigerator.

OLIVE OIL & LEMON SPONGE

180 g	50% Almond Paste from Provence
120 g	Eggs
6 g	NOROHY Tahitian Vanilla Bean
13 g	All-purpose
13 g	Cornstarch
1 g	Fleur de sel
3 g	Lemon zest
70 g	Olive oil

Beat together the almond paste, eggs and scraped vanilla until a ribbon forms.

Sift the flour and starch together and **add** in the fleur de sel. **Chop** the lemon zest and **mix** with the olive oil.

Combine the almond paste and lemon zest mixtures and **finish off** by incorporating the flour, starch and fleur de sel.

LEMON CONFIT

40 g	Sugar
9 g	Pectin NH
210 g	Lemon purée
170 g	Lemon juice
75 g	Sugar
2 g	NOROHY Tahitian Vanilla Bean

Mix the smaller portion of sugar with the pectin.

Heat the lemon purée, the lemon juice, the larger portion of sugar and the vanilla. At 105°F (40°C), **add** the sugar and pectin mixture, then **bring the mixture to a boil**.

Set aside.

VANILLA SHORTBREAD

150 g	European-style butter
2 g	Salt
110 g	Confectioner's sugar
40 g	SOSA Extra fine blanched almond flour
65 g	Eggs
75 g	Bread flour
210 g	Bread flour
6 g	NOROHY Tahiti Vanilla Bean

First **mix** the creamed butter, fine salt, confectioner's sugar, almond flour, scraped vanilla bean, eggs and the smaller portion of flour.

Do not over beat the mixture. Once you have obtained a homogeneous mixture, **add** the larger portion of flour.

VANILLA EGG WASH

220 g	Egg yolks
55 g	Heavy cream 36%
22 g	NOROHY Tahitian Vanilla Bean

Combine the egg the yolks, cream and vanilla.

TURMERIC ABSOLU GLAZE

700 g	ABSOLU CRISTAL NEUTRAL GLAZE
70 g	Water
14 g	NOROHY Tahitian Vanilla Bean
2.8 g	Turmeric

Bring the ABSOLU CRISTAL to a boil in the water. While still liquid and at a 175°F (80°C), use it to spray.

FROTHY VANILLA CREAM

3 g	SOSA Gelatin powder - 220 Bloom
15 g	Water for the gelatin
60 g	Heavy cream 36%
20 g	NOROHY Tahitian Vanilla Bean
25 g	Sugar
290 g	Heavy cream 36%

Hydrate the gelatin in water.

Bring the smaller portion of cream to a boil with the vanilla. **Leave it to infuse** for 15 minutes.

Strain, add in the sugar and **heat**. Add the gelatin.

Beat the larger quantity of cream until frothy.

Mix and heat to 130°F (55°C).

ABSOLU CRISTAL VANILLA SPRAY MIX

710 g	ABSOLU CRISTAL NEUTRAL GLAZE
71 g	Water
21 g	NOROHY Tahitian Vanilla Bean

Bring the ABSOLU CRISTAL to a boil in the water. While still liquid and at 175°F (80°C), **use it to spray**.

Make the sweet pastry and **spread it out** between two sheets. **Freeze**.

Cut into strips and use them to line 6.5cm tartlet rings. **Bake** at 295°F (145°C) for approx. 15 minutes.

Pour 15g of sponge into each tartlet, then **bake** for approx. 7 minutes at 330°F (165°C).

Spread the egg wash onto the tartlets' sides as soon as they are out of the oven, then **bake** them again for another 2 minutes at 330°F (165°C).

Line a 7cm half-sphere silicone mold with a very fine layer of turmeric ABSOLU GLAZE so bubbles form on the surface. **Freeze**.

Make the frothy vanilla cream and **pipe** 15g onto the turmeric ABSOLU GLAZE.

Freeze.

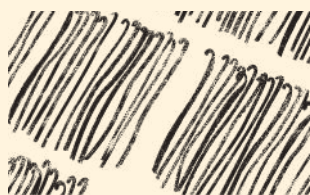
Turn the half-spheres out and apply a layer of vanilla ABSOLU GLAZE heated to 175°F (80°C).

Store in the freezer.

Pipe 5g of lemon confit onto the sponge layers.

Fill the tart shells to the top with olive oil crèmeux and smooth their surface. Add the molded frothy vanilla cream.





NOROHY 


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