

*Recipes*



LA ROSE NOIRE

Gérard  
Dubois

TM





# LA ROSE NOIRE<sup>™</sup>

Gérard  
Dubois

## And The Man Behind It

### Gérard Dubois

In 1991, Gérard Dubois opened the first La Rose Noire Pâtisserie in the most prestigious shopping mall on Hong Kong Island. In over 2 decades, that one simple operation, a 30-seat restaurant and cake shop, has turned into a reputable enterprise. This encouraging achievement is beyond his wildest expectation. From an initial selection of 28 items, La Rose Noire now has over 500 varieties in its product brochure, fulfilling the needs of all sectors in the market. Today, La Rose Noire employs 250 staff members in Hong Kong working around the clock at its original production centre in Kowloon Bay.



In 2012, Gérard and the team opened a HACCP/ISO/FSCC 22000/Halal certified state-of-the-art factory in Clark Freeport Zone in the Philippines. The facility is 12000 sqm and has over 1,800 staff to meet the demands from over 40 countries on 5 continents. With continuous expansion and increased efficiency it has the capacity and capability to cope with the continuously expanding world market.

Gérard and his team opened their latest venture "Passion by Gérard Dubois" a Boulangerie - Pâtisserie - Confiserie in Hong Kong in 2012.

There are now over 10 shops in Hong Kong and Macau. Over the course of his career, Gérard has won numerous distinguished awards at some of the most esteemed culinary competitions world wide.

Gérard is not unfamiliar to culinary publications.

He is the co-author of "The Cutting Edge" (1993); Author of the following books "My Recent Journey" (2003), "Passion" (2006), which gained a special award "Award of the Jury 2006" honored by World Cookbook Awards, and then "Crafted Passion" (2011), awarded "Best Dessert Book in the World" by the 17th GOURMAND AWARDS in Paris in 2012. "Le Pain Passion." was launched in November 2016 for the celebration of the 25th anniversary of La Rose Noire and has since gone on to win the best bread book of 2017 at the Gourmand Awards in Paris.

In recognition of his successful entrepreneurship and contribution to the development of entrepreneurs, Gérard was awarded an Honorary Doctorate by the European University in Switzerland.

In his personal life Gérard is happily married to his wife Janita. Together they have nurtured two delightful young adults, Caroline and Dominic.



# Sensation

## Composition

- La Rose Noire Mini Round Chocolate Shell
  - Shortbread pastry dough
  - Crunchy raspberry praliné
  - Soy sauce caramel
  - Blackcurrant (cassis) ganache
- 
- Copper crumble

## Shortbread pastry

### Ingredients

Cake flour	720g
Icing sugar	300g
Ground almonds	120g
Salt	6g
Butter	420g
Whole eggs	140g

## Method

Combine the butter and all the powdered ingredients including the salt until the mixture resembles fine bread crumbs, add the eggs and combine until it forms a dough refrigerate. Roll the dough out to a thickness of 2 mm then cut slightly smaller than the mini round chocolate shell. Leave to rest. Bake in a fan oven at 160°C until light golden brown.

## Raspberry crunchy praliné

### Ingredients

Praliné	125g
Milk chocolate	45g
Butter	15g
Cocoa butter	20g
Salt	2g
Freeze dried raspberry	25g



## Method

Mix melted chocolate and praliné. Then add the cocoa butter melted, regular butter melted and salt. Temper all these ingredients together at 24°C. Add the freeze dried raspberry chunks and mix to combine. Use straight away.

## Soya sauce caramel

### Ingredients

Cream 35% M.G.	80g
Vanilla pod	1/2pc
Sugar	187g
Glucose syrup 60DE	30g
Butter (at room temperature)	150g
Soya sauce	38g

## Method

Cut the vanilla pod in half and scrape out the seeds. Put the seeds and the pod into the cream and heat until boiling point. Let infuse. Caramelize the sugar until golden brown (185°C) remove from the heat and add the glucose and then the hot cream little by little. Let to cool at 35°C add the butter and then the soya sauce. Let to cool down completely.

## Cassis ganache

### Ingredients

Cassis fruit purée	138g
Crystallised sorbitol	20g
Dextrose	29g
Glucose syrup DE60	29g
Milk chocolate 35%	192g
Dry butter (anhydrous butter)	58g

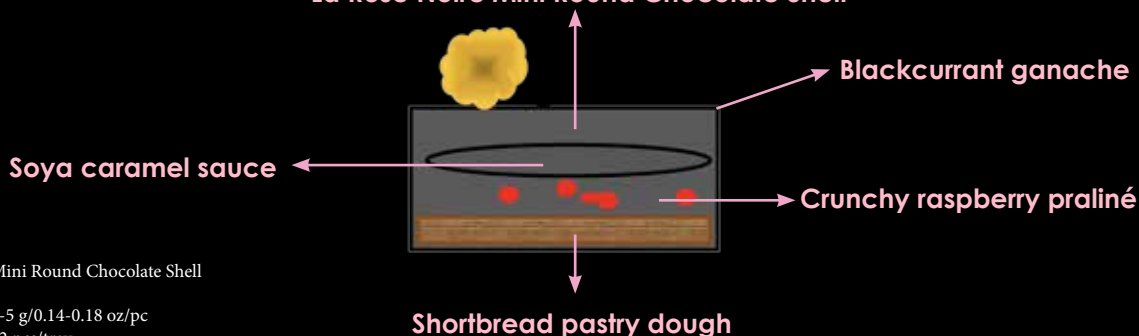
## Method

Mix fruit purée, sorbitol and dextrose and heat to 32°C. Melt the chocolate at 40°C. Put the chocolate into the mixer (robot coupé or thermomix) and keep at 35°C. Add the purée mixture and the remaining ingredients on to the chocolate and mix carefully at 32°C.

## Finishing

Place the shortbread at the bottom of the chocolate shell. Then pour the 2 mm of crunchy raspberry praliné on top and let to set. Then place 3 mm of soya caramel on top and let to set. Place the blackcurrant ganache on top until 1 mm from the edge. Let to crystallise. Cover the shell with tempered chocolate.

### La Rose Noire Mini Round Chocolate Shell



Mini Round Chocolate Shell

4-5 g/0.14-0.18 oz/pc  
42 pcs/tray  
H: 19 mm, 0.75 in  
Ø: 33 mm, 1.30 in



# Tea Time

## Composition

- La Rose Noire Medium Round Chocolate Shell
- Green tea sponge
- Lemon and ginger compote
- Yuzu cream
- Green tea whipped ganache

## Decoration

- Fresh fruits
- Silver leaf
- Dried meringues

## Green tea sponge

### Ingredients

Butter	120g
Cake flour	120g
Strong flour	40g
Whole egg	250g
Egg yolk	205g
Milk	100g
Sugar	145g
Egg whites	360g
Lime zest grated	2pc
Green tea powder	15g

## Method

Put milk, grated lime zest and butter together in a pan. Heat until boiling point. Remove from the heat and add flour and mix. Stir with a spatula until get homogeneous dough. Add egg yolk and whole egg little by little stirring constantly until a smooth and shiny mixture. Whip egg whites and sugar and add to the previous mixture. Pour the mixture in a baking tray lined with parchment paper and bake at 180°C for 10 minutes. Remove from the oven and let cool down.

## Yuzu cream

### Ingredients

Yuzu purée	250g
Sugar	250g
Whole eggs	300g
Modified corn starch	25g
Gelatin sheets	2g

## Method

Mix all ingredients together (except the gelatin sheets) with a hand blender. Cook them until boiling point stirring constantly. Remove from the heat, add the soaked gelatin sheets, mix again with the hand blender and let to cool.



## Green tea whipped ganache

### Ingredients

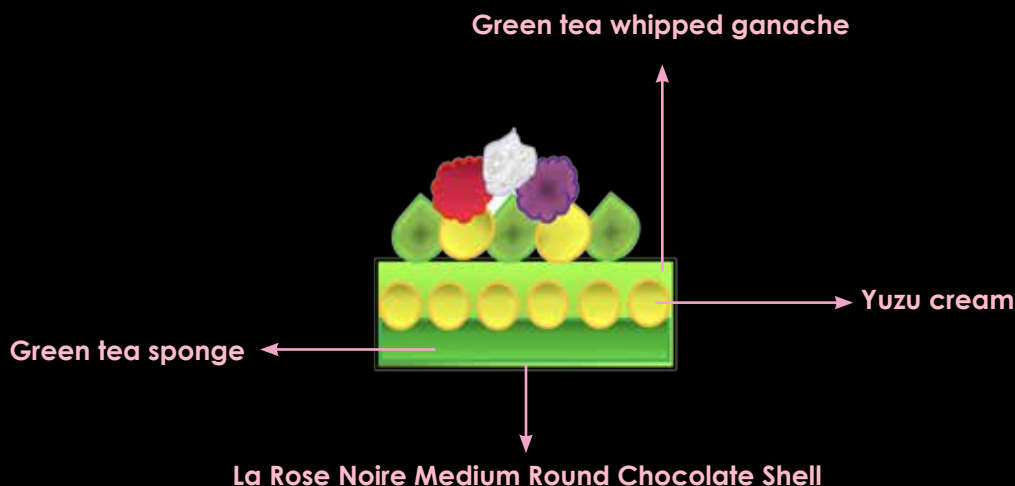
Cream 35%	300g
Glucose syrup	25g
White chocolate	67g
Green matcha tea powder	5g
Gelatin sheets	2pc gold(4g)

### Method

Mix cream, glucose, and green tea and bring to boil. Add the gelatin sheets and pour onto the melted chocolate. Emulsify. Leave in the fridge for 24 hours and then whip.

## Finishing

Cut the green tea sponge slightly smaller than the chocolate shell and place it on the bottom. Put some lemon and ginger compote on top. Pipe some yuzu cream on top to reach the edge of the chocolate shell. Make it flat and chill in the fridge for 2 hours. Using a piping bag, pipe the green tea whipped ganache on top and finish with some fresh fruits. Decorate.



Medium Round Chocolate Shell

9-10 g/ 0.32-0.35 oz/pc  
20 pcs/tray  
H: 16 mm, 0.63 in  
Ø: 57 mm, 2.24 in



# Bloody good

## Composition

- La Rose Noire Small Round Chocolate Shell
- Moist hazelnut sponge
- Praliné whipped ganache
- Raspberry and chocolate cream
- Raspberry compote

## Decoration

- Chocolate decorations
- Red cocoa butter spray

## Moist hazelnut sponge

### Ingredients

Praliné 50%	135g
Butter	120g
Sugar 1	60g
Egg yolk	165g
Corn starch	15g
Cake flour	15g
Egg whites	240g
Sugar 2	120g
Crushed hazelnuts	60g

## Method

Whip butter and praliné. Also mix yolks and sugar 1. Sift flour and starch. Whip egg whites and sugar 2. Mix the first mixture with the yolks. Then add the meringue delicately and add last the flour and starch. Pipe 1 cm thick (850 g per tray 60x40 cm) and then spread all over the crushed hazelnuts. Bake for 13 minutes at 175°C.

## Praliné whipped ganache

### Ingredients

Gelatin sheets	22g
Milk	100g
Praliné	50g
Cream 35%	350g
White chocolate	88g

## Method

Heat the milk and emulsify with the white chocolate. Add the gelatin sheets melted and stir until fully incorporated. Do the same with the praliné and then the cream. Leave for 12 hours in the fridge, whip and use.





## Raspberry and chocolate creamy

### Ingredients

Dark chocolate 65%	130g
Agar agar	1,3g
Gelatin sheets	1g
Honey	50g
Water	20g
Cream 35%	180g
Raspberry purée	120g

### Method

Heat the cream in a pan with honey, water, raspberry purée, and agar-agar until boiling point. Add gelatin sheets (previously soaked in cold water). Pour on the melted chocolate and stir until combined. Pour in silicon mini savarin molds and leave in the fridge for 3 hours. Unmold and use.

## Raspberry compote

### Ingredients

Raspberry frozen purée	350g
Simple syrup	70g
Lemon juice	30g
Water	50g
Modified starch	23g

## Method

Mix all ingredients and blend using a stick blender until get a smooth texture.

## Red spray mixture

### Ingredients

White chocolate	700g
Cocoa butter	300g
Red color lyposoluble	as needed

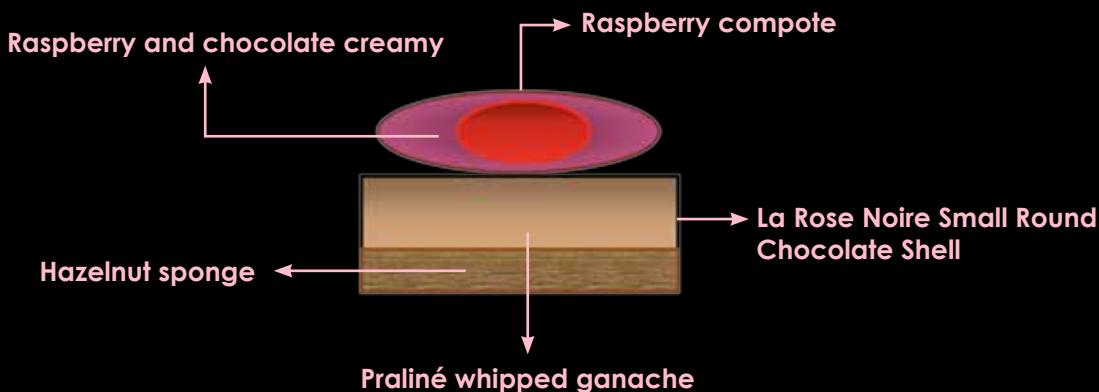
### Method

Melt the cocoa butter. Melt also the chocolate. Mix both with the color until achieving an intense red, use it at 30°C.

## Finishing

Cut the hazelnut sponge slightly smaller than the tart shell and place it on the bottom. Then whip the praliné ganache and pipe it onto the sponge until the edge of the chocolate shell. Make it flat and set. Spray on top with the red spray mixture. Place the chocolate and raspberry cream on top.

Fill the hole of the chocolate cream with the raspberry compote. Decorate as desired.



Small Round Chocolate Shell

7-8 g/ 0.25-0.28 oz/pc  
25 pcs/tray  
H: 19 mm, 0.75 in  
Ø: 48 mm, 1.89 in



# Connection

## Composition

- La Rose Noire Small Round
- Chocolate Shell
- Choux pastry with a crunchy top
- Roasted sesame crumble
- Lemon and ginger compote
- Banana cream

## Decoration

- Icing sugar
- Gold leaf

## Choux pastry

### Ingredients

Milk	200g
Water	200g
Salt	8g
Sugar	16g
Butter	180g
Cake flour	250g
Eggs	400g

## Method

Heat milk, water, sugar, salt and butter until boiling point. Add the flour in and stir until get an smooth mixture. Cook for one minute stirring constantly in order to remove excess water from the dough. Remove from the pan and put into the kitchen aid bowl. Add mixed eggs little by little and mix using the paddle until get a very shinny and smooth dough.

## Craquelin

### Ingredients

Butter	150g
Brown sugar	180g
Cake flour	180g

## Method

Mix all ingredients together and roll the mixture between 2 parchment paper sheets. Freeze and cut in desired shapes. Place onto the choux and bake.



## Roasted sesame crumble

### Ingredients

Plain flour	150g
Roasted sesame	70g
Butter	100g
Icing sugar	65g
Cocoa butter melted	100g

### Method

Mix flour and roasted sesame seeds and mix them using a blender until get a fine powder. Mix with other ingredients until get a crumble texture. Bake at 160°C until golden brown. Let to cool and then mix with the melted cocoa butter in order to keep the crumble wet proof.

## Lemon and ginger compote

### Ingredients

Blanched lemon	300g
Mint leaves	4g
Caster sugar	240g
Honey	60g
Yellow pectin	2g
Ginger root finely grated	5g

## Method

Dice the blanched lemons into very small pieces and cook together with the sugar, pectin and honey until get like a confiture/jam (5 minutes aprox). Remove from the heat and add the ginger grated. Mix and keep overnight into the fridge.

## Banana cream

### Ingredients

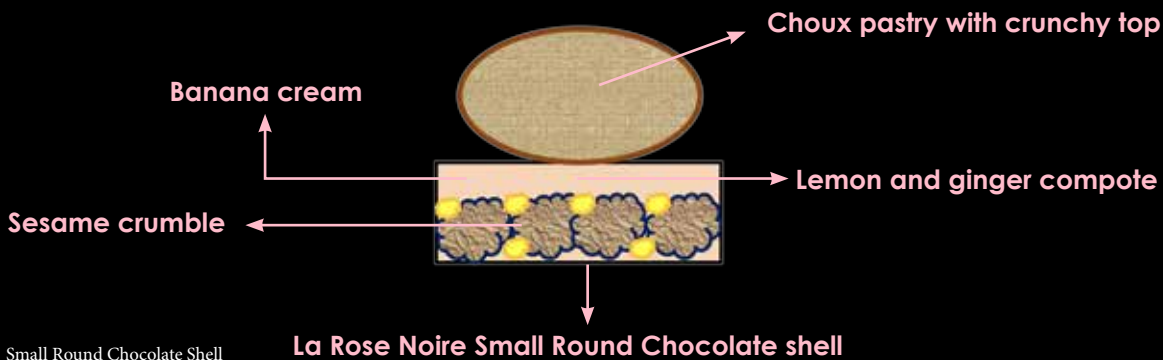
Banana purée	200g
Milk	135g
Whole egg	90g
Egg yolk	90g
Sugar	65g
Butter	100g
Gelatin sheets	5,5g(3pc)

### Method

Make a "crème anglaise" with purées, eggs and sugar by cooking until 85°C stirring constantly. Add the soaked gelatin sheets. Cool down the mixture to 35°C and add the butter. Emulsify and use.

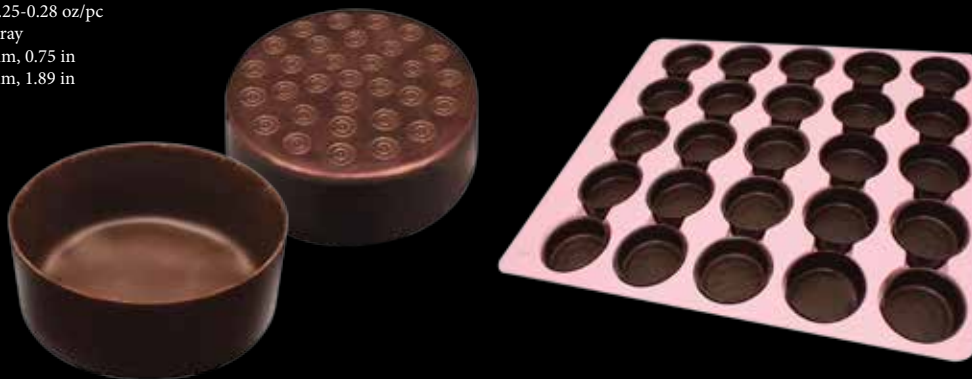
## Finishing

Place some crumble on the bottom of the chocolate shell. Pour some lemon and ginger compote on top and cover with the banana cream. Fill the choux paste with the banana cream. Place the choux on top of the tartlet previously dusted with snow sugar.



Small Round Chocolate Shell

7-8 g/ 0.25-0.28 oz/pc  
25 pcs/tray  
H: 19 mm, 0.75 in  
Ø: 48 mm, 1.89 in





# Fruity Crown

## Composition

- La Rose Noire Savarin Tart Shell
- Crunchy raspberry and macadamia praliné
- Lemon compote
- Coconut "cremeux"
- Rhubarb and pear jelly

## Decoration

- Grated coconut
- Micro herbs

## Method

Heat the macadamia praliné at 60°C together with the glicemul in order to get it completely melted into the praliné. Mix well to get it combined and then add the remaining ingredients. Use it straight away.

## Lemon compote

### Ingredients

Blanched lemon	300g
Caster sugar	240g
Honey	60g
Yellow pectin	2g

## Crunchy raspberry and macadamia praliné

### Ingredients

Macadamia praliné	500g
Salt	3g
Sosa glicemul	8g
Sosa freeze dried raspberry	30g



## Method

Dice the blanched lemons and cook together with the sugar, pectin and honey until it becomes like confiture/jam. Blend the mixture once done until like a paste.

## Coconut cremeux

### Ingredients

Coconut purée	100g
Cream	360g
Sosa X-58 pectin	6g
Sugar	90g
Coconut paste (sosa)	25gç
Grated coconut	as needed

## Method

Mix the coconut purée with the cream. Mix the sugar and pectin and then add to the previous mixture. Bring the mixture to boiling point. Remove from the heat and add the coconut paste.

Pour into round lollipop molds and freeze. Once frozen, unmold and roll in grated coconut. Keep frozen.

## Rhubarb and pear jelly

### Ingredients

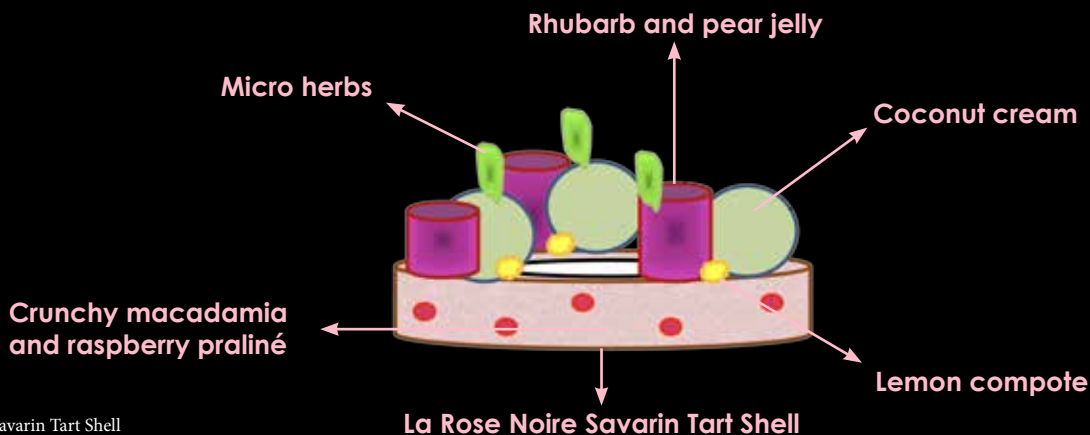
Rhubarb purée	300g
Pear purée	150g
Water	50g
Lemon juice	25g
Sosa vegetable gel	25g
Red color	as needed

## Method

Mix all ingredients together and bring to boil. Place into a container 2 cm. High and let to set in the fridge. Once set, cut in square shapes and use.

## Finishing

Fill the tartlet with the macadamia and raspberry praliné. Pour on top the compote. Then place some coconut cream balls and rhubarb jelly on top of the compote and decorate as desired.



Savarin Tart Shell

24-25 g/ 0.84-0.88 oz/pc  
9 pcs/tray  
H: 14 mm, 0.55 in  
Φ: 80 mm, 3.15 in



# Summer is coming

## Composition

- La Rose Noire Éclair, Vanilla Tart Shell
- Whipped lime ganache
- Light lime cream
- Lime foam
- Green apple, lime and honey gel

## Decoration

- Fresh berries
- Dried meringues
- Basil leaves
- Gold leaf

## Whipped lime ganache

### Ingredients

White chocolate	140g
Gelatin sheets	5g
Cream	500g
Lime juice	120g

## Method

Heat half cream. Add the gelatin sheets previously soaked in cold water. Pour onto the chocolate and emulsify. Add the remaining cream and then the lime juice.

Mix well and keep 12 hours in the fridge. Whip and use.

## Light lime cream

### Ingredients

Lime juice	225g
Sugar	225g
Whole eggs	300g
Sosa gelcrem Hot	25g (modified starch)

## Method

Mix all ingredients together with a hand blender.

Cook them until boiling point stirring constantly.

Remove from the heat and mix again with the hand blender and let to cool.





## Lime foam

### Ingredients

Water	300g
Simple syrup (50%)	100g
Vanilla pod Madagascar	1 unit
Lime juice	100g
Sosa instant gel	35g

### Method

Combine water, syrup and vanilla grated and heat until boiling. Remove from the heat and let infuse for 10 minutes. Strain the preparation and add the gelatin leaves and once at 50°C pour in the lime juice. Put the mixture in the fridge and when the mixture was lightly set, put it into the robot coupé and whip until get three times the volume. Pour into a frame 1 cm thickness and let to set into the fridge.

## Green apple, lime and honey gel

### Ingredients

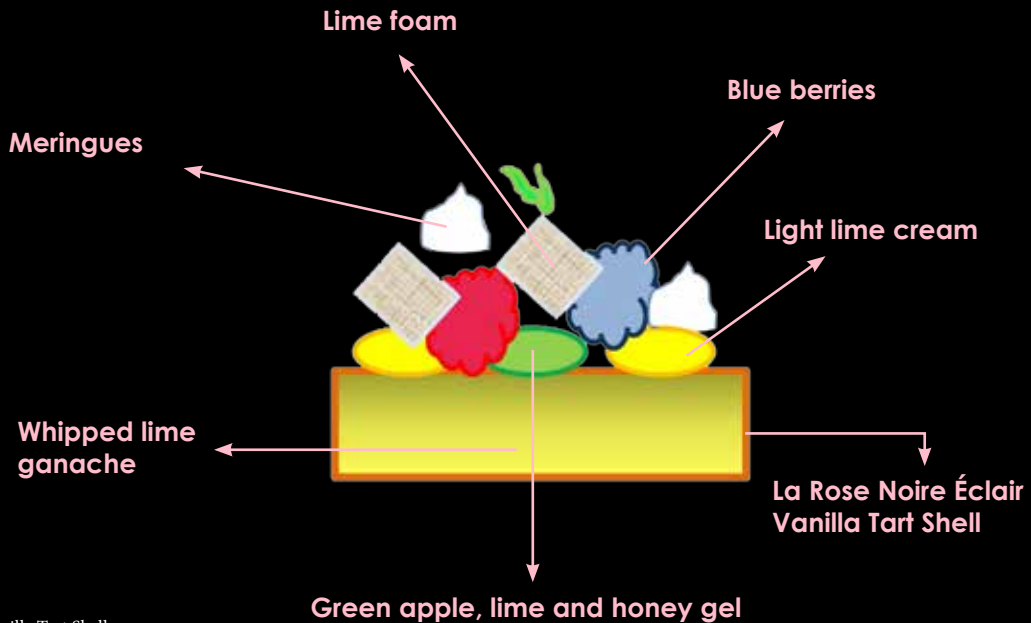
Green apple purée	300g
Lime juice	100g
Simple syrup	100g
Sosa utratex	25g ( modified starch )

### Method

Mix all ingredients using a stick blender until a smooth and thick gel.

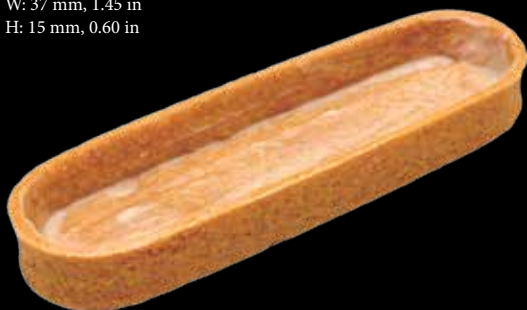
### Finishing

Whip the ganache and pipe it into the tartlet. Make it flat until the edge using a spatula. Let it set into the fridge for 30 minutes. Pipe the lime cream on the tartlet doing some dots. Display onto the tartlet some lime foam. Do the same with the green apple and lime gel and finish with some berries, basil leafs and gold leaf as decoration.



Éclair, Vanilla Tart Shell

22-23 g/ 0.78-0.81 oz/pc  
12 pcs /tray  
L: 125 mm, 4.9 in  
W: 37 mm, 1.45 in  
H: 15 mm, 0.60 in



# Speculoos Fever

## Composition

- La Rose Noire Speculoos Tart Shell
- Praliné soft sponge
- Hazelnut mousseline cream
- Caramel chocolate and spiced chantilly
- Golden rocks

## Decoration

- Chocolate decorations
- Crushed roasted hazelnuts

## Praliné soft sponge

### Ingredients

Praliné 50%	135g
Butter	120g
Sugar 1	60g
Egg yolk	165g
Corn starch	15g
Cake flour	15g
Egg whites	240g
Sugar 2	120g
Crushed hazelnuts	60g

## Method

Whip butter and praliné. Mix yolks and sugar 1. Sift flour and starch. Whip egg whites and sugar 2. Mix the first mixture with the yolks. Then add the meringue delicately and last the flour and starch. Pipe 1 cm thick (850 g per tray 60x40 cm) and then spread all over the crushed hazelnuts. Bake for 13 minutes at 175°C. Cool down and cut in to desired shape.

## Hazelnut mousseline cream

### Ingredients

Vanilla pod	1pc
Milk	325g
Cream	60g
Sugar	50g
Corn starch	35g
Egg yolks	75g
Vanilla pods	1pc
Praliné 50%	200g
Bloomed gelatin powder	21g
Butter softened	180g



## Method

Make "crème pâtissière" and then add the gelatin and praliné. Mix thoroughly. Add the butter and chill. Whip in the mixer while it is very cold and use immediately.

## Caramel chocolate and spiced chantilly

### Ingredients

Cream	380g
Speculoos spice mix	as needed
Glucose	25g
Milk caramel chocolate	150g

### Method

Heat 80g of the cream together with the glucose and then pour onto the melted chocolate. Mix well. Add the remaining 300g of cold cream and mix again. Chill for 12 hours in the fridge. Whip and use straight away.

## Golden rocks

### Ingredients

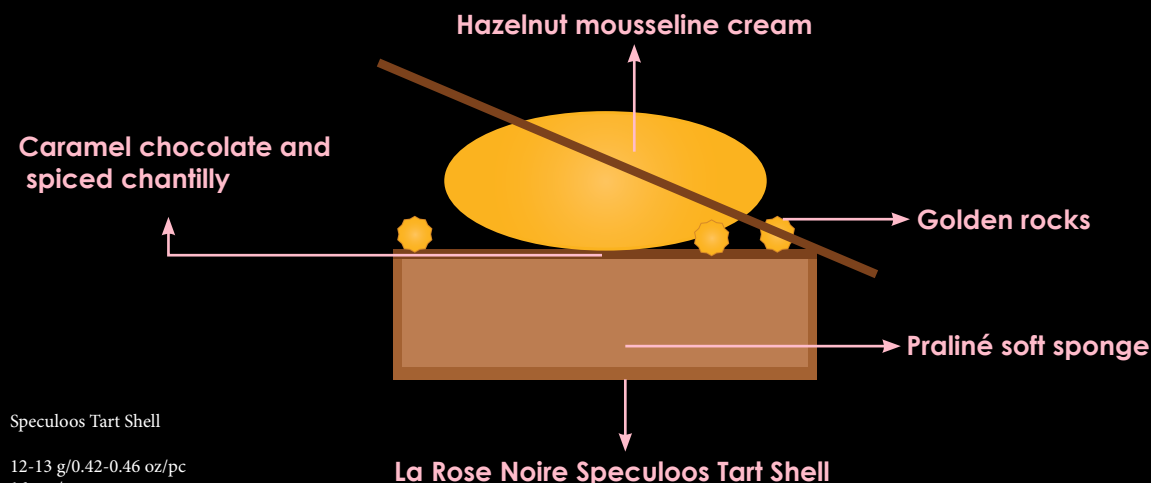
Sosa maltosec	20g
Dark chocolate	100g
Gold powder	as needed

### Method

Melt chocolate. Add maltosec and mix well until play dough in texture. Brake the dough in small pieces. Place them into the freezer for 5 minutes to get them hard. Remove and rub them lightly with your hands in order to polish the edges. Dust them with gold powder. Keep at room temperature into an airtight container.

### Finishing

Place the sponge in the bottom of the tartlet. Pipe the mousseline cream onto and make it flat using a spatula. Place a chocolate decoration on top with a hole in the middle. Whip the chantilly and them make quenelles with and place them on top of the tartlet. Finish with some golden rocks and crushed hazelnuts.



Speculoos Tart Shell

12-13 g/0.42-0.46 oz/pc  
16 pcs/tray  
H: 57 mm, 2.24 in  
Ø: 16 mm, 0.63 in









