

*Recipes*



LA ROSEMORE  
Gérard  
Dubois  
RE<sup>TM</sup>

# From Cacao Bean...



## 1. SEEDING

If you want to have fine cocoa trees which produce a lot of big pods, you must choose carefully the seeds you are going to sow.



## 2. GRAFTING

A strong branch of the mother tree will be grafted onto the trunk of the new tree in order for the young cocoa tree to have the same productivity as the mother tree.



## 3. NURSERY

Should be shaded (40-50% Sunshine) and watered daily.



## 4. COCOA TREES

Cocoa Trees will produce approximately 80 pods twice a year. A tree normally becomes productive after three years and will live for 30 to 40 years in plantation.



## 5. HARVESTING

Harvesting begins when cocoa pods change colors, red pods will turn orange, green pods to yellow. Harvesting should be carried out carefully without damaging the flowers which will produce the following harvest.



## 6. POD BREAKING

After the storing period, farmers cut the pods in halves with a machete to get the pulps and beans.



## 7. FERMENTATION

It is much better to ferment the beans in boxes with holes at the bottom to allow the juices running out of the boxes.



## 8. FERMENTATION (DAY 03)

After three days, the beans are stirred and removed to another box. Stacking the boxes on top of the other will make this work easier.



## 9. FERMENTATION (DAY 06)

Fermentation takes place in wooden box for 6 days with the beans being covered by banana leaves. The beans turn from white to purple at the beginning and to brownish red when they are fully fermented.



# ...to Chocolate Shells.



## 10. DRYING

The best way for drying is sun drying with the beans being stirred every hour up to 7 days. LRN beans must be spread out and covered by a canvas at night.



## 11. ROASTING

LRN Beans are roasted for 120 mins at 120 °C to bring out the chocolate flavor and color. The temperature, time and degree of moisture involved in roasting depend on the type of beans used and the sort of chocolate or product required from the process.



## 12. QUALITY CUT TEST

During the Cut Test, the beans are selected and analyzed following the extent of fermentation, presence of defaults (mold, insect etc) and smell (foreign odor).



## 13. CRACKING AND WINNOWING

A winnowing machine is used to remove the shells from the beans to leave just the cocoa nibs.



## 14. CONCHING

The next process is conching which is a kneading or smoothing process. For LRN beans, conching time is 48 hours for development of flavor and texture. The speed, duration and temperature of conching will affect the flavor.



## 15. TEMPERING

The mixture is then tempered or passed through a heating, cooling and reheating process. This prevents discoloration and fat bloom in the product by preventing certain crystalline formations of cocoa butter developing.



## 16. MOULDING

The mixture is then put into moulds or used for enrobing fillings and cooled in a cooling chamber.



## FINISHED PRODUCT





Thank you for the participation from Chef Jordi Puigvert for his creations.

# Roché

## Composition

- La Rose Noire Mini Round Chocolate Shell
- Flourless chocolate sponge
- Hazelnut mousseline
- Hazelnut bavaroise
- Chocolate and hazelnut chunks coating

## Decoration

- Caramelized hazelnut chunks

## Flourless Chocolate Sponge Cake

### Ingredients

Butter	85 g
Egg yolks	70 g
Sugar	50 g
Egg whites	180 g
Dark chocolate 65%	170 g

## Method

Whip the egg whites and sugar together. Add in egg yolks and mix using a hand whisk. Then add the chocolate and melted butter (45°C) and mix together. Line baking pan with parchment paper, then pour in the mixture and bake at 180°C for 8 minutes. Let it cool and cut to desired size.

## Hazelnut Mousseline

### Ingredients

Milk	325 g
Cream	60 g
Sugar	50 g
Cornstarch	35 g
Egg yolks	75 g
Vanilla pod	1 unit
Hazelnut Praliné	200 g
Gelatin powder, bloomed	21 g
Butter, softened	180 g



## Method

Make a crème pâtissière and then add the gelatin mass and praline. Mix thoroughly. Add the butter and chill. Whip the mixture using a mixer while the mixture is very cold. Use immediately.

## Hazelnut Bavaoise

### Ingredients

Milk	250 g
Egg yolks	40 g
Sugar	30 g
Hazelnut Praliné	175 g
Semi-whipped cream	200 g
Gelatin sheets	3 unit

### Method

Cook milk, egg yolks and sugar at 85°C. Remove from the heat and add the gelatin sheets soaked in cold water. Pour onto the praline and mix using a hand blender. Let it cool at 27°C and fold with the semi-whipped cream. Pour the mixture on a truffle silicon mold and freeze.

## Chocolate and Hazelnut Chunks Coating

### Ingredients

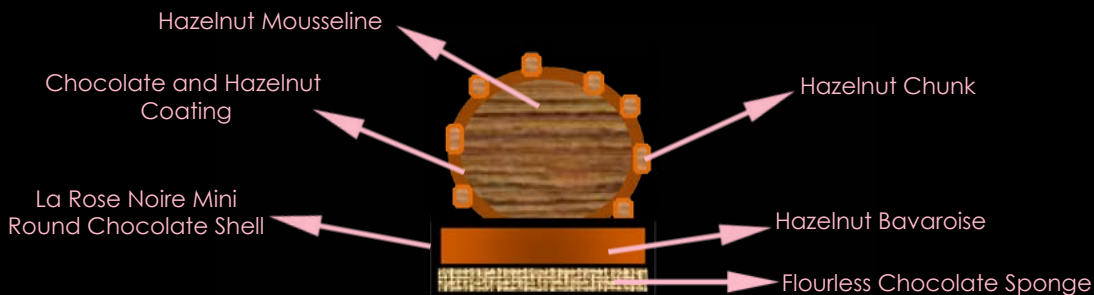
Dark chocolate 70%, melted	200 g
Cocoa butter, melted	200 g
Caramelized hazelnut chunks	150 g

### Method

Mix all ingredients together and keep warm (45°C). Use at this point.

### Finishing

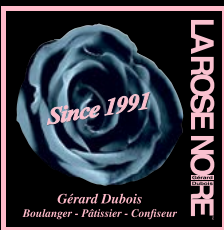
Place a piece of chocolate sponge inside the chocolate shell. Pipe some mousseline cream on top, covering the chocolate sponge. Leave to set in the fridge for 30 minutes. Dip the "truffle shaped" Bavaoise into the chocolate and hazelnut coating and place them on the mousseline.



### Mini Round

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





# Fully chocolate

## Composition

- La Rose Noire Slim Medium Round Chocolate Shell
- Milk chocolate whipped ganache
- Chocolate mousse
- Chocolate microwave sponge
- Cocoa glazing

## Decoration

- Chocolate decorations
- Crushed hazelnut

## Milk Chocolate

## Whipped Ganache

### Ingredients

Cream	380 g
Glucose	25 g
Milk chocolate	150 g

## Method

Heat 80 g of cream together with the glucose. Add the chocolate and mix well. Add the remaining 300 g of cold cream and mix again. Place the mixture in the fridge for 12 hours. Whip and use.

## Chocolate Mousse

### Ingredients

Dark chocolate 70%	175 g
Milk	125 g
Gelatin sheet	1 unit ( gold )
Semi-whipped cream	250 g



## Method

Melt the chocolate. Heat the milk until boiling point. Add the gelatin sheets, soaked in very cold water for 10 minutes, then pour the milk little by little onto the melted chocolate and create a good emulsion. When the chocolate reaches 30°C, fold the cream together with the mixture using a rubber spatula. Fill the semi sphere silicon molds. Freeze.

## Chocolate Microwave Sponge Cake

### Ingredients

Whole egg	8 unit ( 480 g )
Egg yolk	1 unit ( 17 g )
Sugar	140 g
Salt	1 g
Strong flour	45 g
Dark chocolate 65%	200 g

### Method

Melt the chocolate and combine with the remaining ingredients using an immersion blender until smooth. Strain the mixture and pour into a siphon gun, charged with 3 gas caps. Foam into plastic cups and heat in the microwave for approximately 30 seconds.

## Cocoa Glazing Coating

### Ingredients

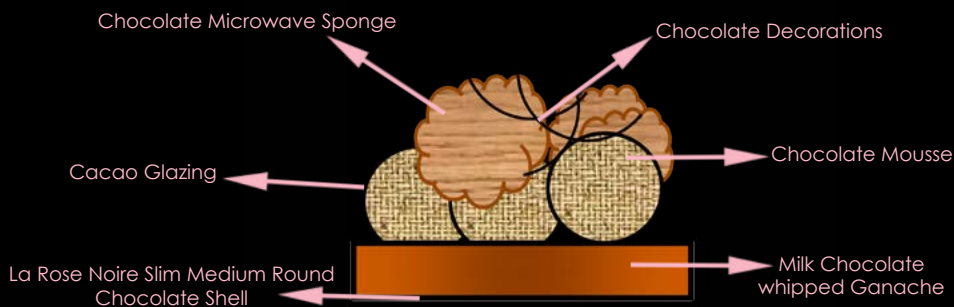
Cream 35 %	240 g
Water	290 g
Sugar	360 g
Cocoa powder	140 g
Gelatin leaves	12 g ( 12 unit )

### Method

Heat water, sugar and cream. At 40°C add the cocoa powder and then cook stirring until 103°C. Remove from the heat and add the gelatin leaves previously soaked in cold water. Strain and use at 35°C on the frozen chocolate mousse.

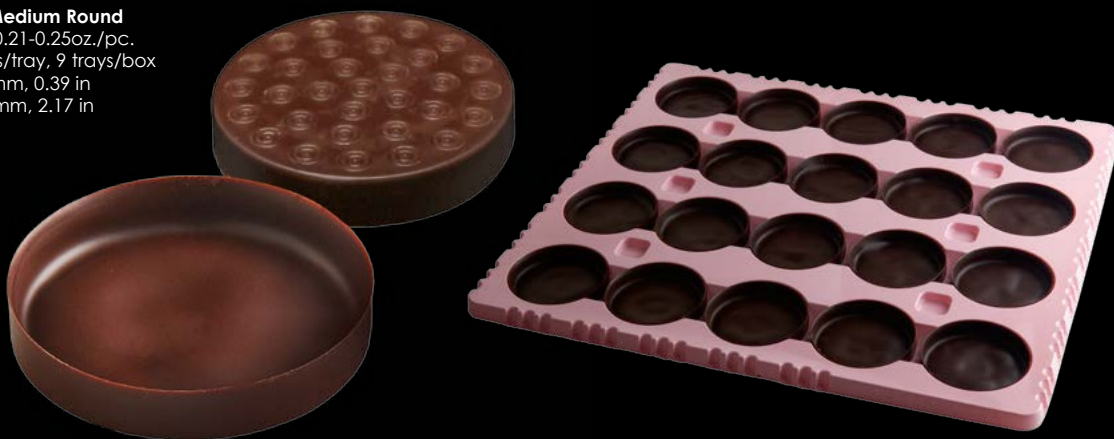
### Finishing

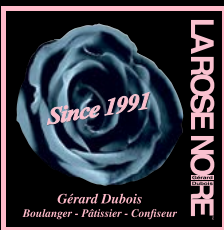
Fill the chocolate shell with the whipped ganache. Let to set into the fridge for 30 minutes. Glaze the chocolate mousse with cocoa glazing. Place onto the whipped ganache and decorate with pieces of microwave sponge, crushed hazelnuts, and chocolate decorations.



### Slim Medium Round

6-7g/0.21-0.25oz./pc.  
20 pcs/tray, 9 trays/box  
H: 10mm, 0.39 in  
Ø: 55mm, 2.17 in





# Raspberry sacher torte

## Composition

- La Rose Noire Extra Mini Round Chocolate Shell
- Soft chocolate sponge
- Raspberry compote
- Chocolate mousse
- Cocoa glazing

## Decoration

- Fresh raspberries
- Gold leaf

## Soft Chocolate Sponge Cake

### Ingredients

Icing sugar	125 g
Butter	150 g
Dark chocolate 65%	150 g
Egg yolks	7 unit
Egg whites	7 unit
Sugar	125 g
Flour	150 g

## Method

Mix icing sugar and butter using a paddle until emulsified. Add melted chocolate, Then add the egg yolks and keep mixing at medium-high speed until it becomes a smooth texture. Whip egg whites with sugar until it becomes nice and soft peaks meringue. Fold the meringue with the previous mixture. Add flour and mix well. Pipe the mixture on a baking tray with parchment paper at the bottom, and bake at 180°C for approximately 12 minutes.

## Raspberry Compote

### Ingredients

Raspberry purée	250 g
Sugar	60 g
NH pectin	3 g
Citric acid solution 50%	5 g





## Method

Mix sugar and NH pectin together. Place raspberry purée in a pan and heat up to 40°C. Add the mixture of sugar and pectin, little by little, stirring constantly using a whisk. Bring to boil. Remove from the heat and add the citric acid solution. Stir and pour onto the sponge and let it set in the freezer.

## Chocolate Mousse

### Ingredients

Dark chocolate 70%	175 g
Milk	125 g
Gelatin sheets	2 unit ( gold)
Semi-whipped cream	250 g

## Method

Melt the chocolate. Heat the milk until boiling point. Add the gelatin sheets, previously soaked in very cold water for 10 minutes. Pour the milk, little by little, onto the melted chocolate and create a good emulsion. When the chocolate reaches 30°C, fold the cream using a rubber spatula. Fill the semi sphere silicon molds. Freeze.

## Cocoa Glazing

### Ingredients

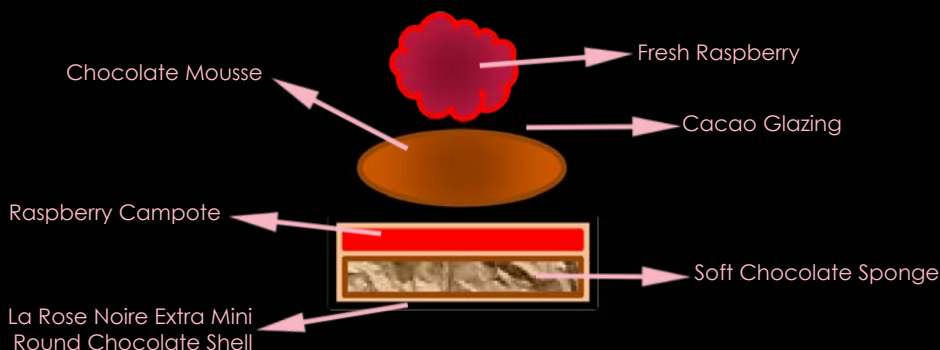
Cream 35 %	240 g
Water	290 g
Sugar	360 g
Cocoa powder	140 g
Gelatin leaves	12 g ( 12 unit )

## Method

Heat water, sugar and cream. At 40°C add the cocoa powder and continue stirring until it reaches 103°C. Remove from the heat and add the gelatin leaves, previously soaked in cold water. Strain and use at 35°C on the frozen chocolate mousse.

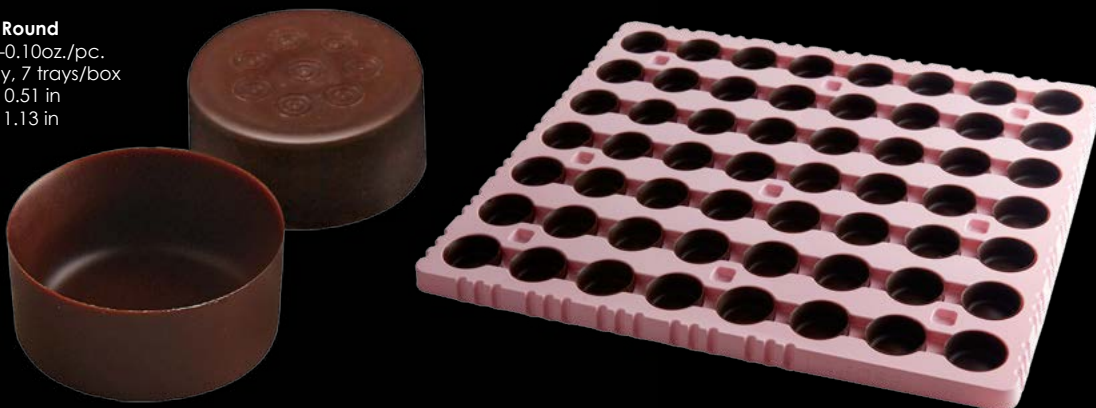
## Finishing

Cut the sponge cake with the compote, using a round cutter, just the right size to fit into the chocolate shell. Cover with some mousse using a small spatula. Let it set in the fridge for 30 minutes. Glaze the chocolate mousse with cocoa glazing, and place them onto the chocolate leaf. Decorate with half raspberry and gold leaf.



### Extra Mini Round

2-3g/ 0.07-0.10oz./pc.  
56 pcs/tray, 7 trays/box  
H: 13 mm, 0.51 in  
Ø: 29mm, 1.13 in





# Golden indulgence

## Composition

- La Rose Noire Small Round Chocolate Shell
- White chocolate and sesame sponge
- Light caramel cream
- Spiced pastry cream
- White chocolate glazing

## Decoration

- Golden chocolate decorations
- Chocolate decoration on the side

## White Chocolate and Sesame Sponge Cake

### Ingredients

White chocolate, melted	300 g
Butter, softened	240 g
Egg yolk	150 g
Egg white	250 g
Sugar	200 g
Flour	120 g
White sesame, roasted	50 g
Lemon skin	20 g

## Method

Blend flour and sesame seeds together to make the sesame flavor more intense. Mix butter and white chocolate. Add egg yolks then mix in the machine until smooth. In a separate bowl, make a meringue mixture with sugar and egg whites. Fold the two mixture together by hand. Then add flour and grated lemon skin and mix again. Pipe the mixture (1 cm height) in an oven tray with parchment paper. Bake at 180°C for approximately 10 minutes.

## Light Caramel Cream

### Ingredients

Sugar	150 g
Cream 35%, liquid	480 g
Egg yolks	120 g
Gelatin sheets	4 unit ( 8 g )
Cream 35%, whipped	120 g



## Method

Cook the sugar until caramelized (quite dark color but without it getting burned). Remove from heat and add the previously boiled cream. Add the egg yolks and cook at 82-84°C. Add the gelatin sheets (previously soaked in cold water) and cool down to 35°C. Fold into the semi-whipped cream. Pour into desired molds.

## Spiced Pastry Cream

### Ingredients

Milk	400 g
Cream	100 g
5 Spice mix	as needed
Egg yolks	100 g
Sugar	90 g
Corn starch	45 g
Butter	100 g

### Method

Bring milk and cream and spices to a boil. In a separate bowl, mix sugar, corn starch and yolks. Add the cream and milk onto the yolks mixture and stir. Cook to boiling point at medium heat, stirring constantly with a whisk. Remove from the heat, let it cool at 70°C and add the butter. Mix until combined. Let it cool and use.

## White Chocolate Glazing

### Ingredients

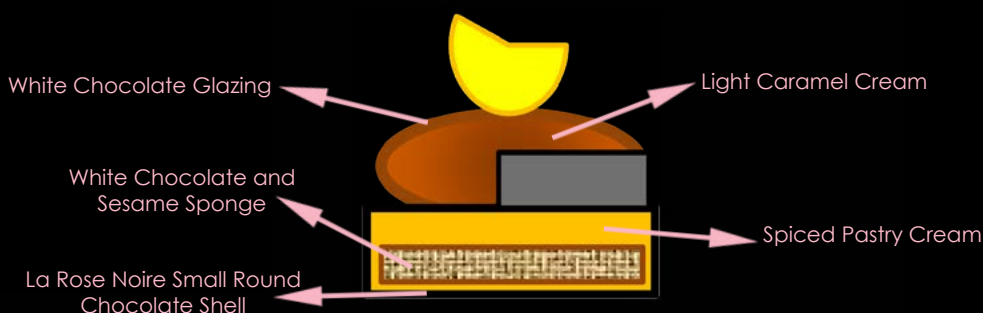
Water	150 g
Sugar	300 g
Glucose syrup	300 g
White chocolate	300 g
Gelatin sheets	16 g
Condensed milk	200 g

### Method

Mix sugar, water and glucose and bring to boil. Remove from the heat and add the hydrated gelatin and the condensed milk. Pour onto the melted chocolate and mix well until combined. Leave to rest in the fridge for 12 hours. Use at 40°C on the completely frozen cake.

### Finishing

Using a round cutter, cut the sponge at the right size to fit inside the chocolate shell and place it at the bottom. Pipe the spiced pastry cream on top and flatten using a spatula. Leave to set in the fridge for 30 minutes. On a baking sheet, glaze the caramel creamy with the white chocolate glazing and then place it on top of the chocolate shell. Decorate.



### Small Round

7-8g/0.25-0.28oz./pc.  
25 pcs/tray, 5 trays/box  
H: 19mm, 0.75 in  
Ø: 48mm, 1.89 in



# Spicy flame

## Composition

- La Rose Noire Medium Round Chocolate Shell
- Spiced sponge
- Spicy orange blossom diplomat cream
- Lemon and cumin compote
- Curcuma sponge

## Decoration

- No decor

## Spiced Sponge

### Ingredients

Milk	315 g
Inverted sugar	25 g
Lemon zest, finely grated	15 g
Orange zest, finely grated	5 g
Butter	210 g
Salt	2 g
Honey	255 g
Brown cane sugar	195 g
Whole egg	125 g
Cake flour	245 g
Wholemeal flour	140 g
Baking powder	7 g
Mix of gingerbread spices	3 g
Vanilla pod	1 unit

## Method

Infuse the spices with milk and inverted sugar (previously heated). Whip butter and add honey, lemon and orange zests, salt, brown cane sugar, and eggs. Then add vanilla pod and milk mixture. In a separate bowl, mix flour and baking powder, then fold it with the previous mixture using a rubber spatula. Pour on a tray lined with parchment paper and bake at 180°C for approximately 12 minutes.

## Orange Blossom Spiced Diplomat Cream

### Ingredients

Milk	250 g
Butter	40 g
5 Spice mix	as needed
Sugar	40 g
Egg yolks	40 g
Corn starch	20 g
Orange blossom water	20 g
Gelatin sheets, bloomed	3 g
Whipped cream	125 g



## Method

Make a pastry cream with the milk, butter, spice mix, sugar, egg yolks and cornstarch. Once done, add the gelatin and let it cool at 35°C. Then add the orange blossom and the whipped cream. Use immediately.

## Lemon and Cumin Compote

### Ingredients

Blanched lemon	300 g
Cumin powder	2 g
Caster sugar	240 g
Honey	60 g
Pectin	2 g

### Method

Dice the blanched lemons and cook together with sugar, pectin and honey until get like a marmalade texture. Add the cumin powder. Stir and let it cool.

## Curcuma Microwave Sponge

### Ingredients

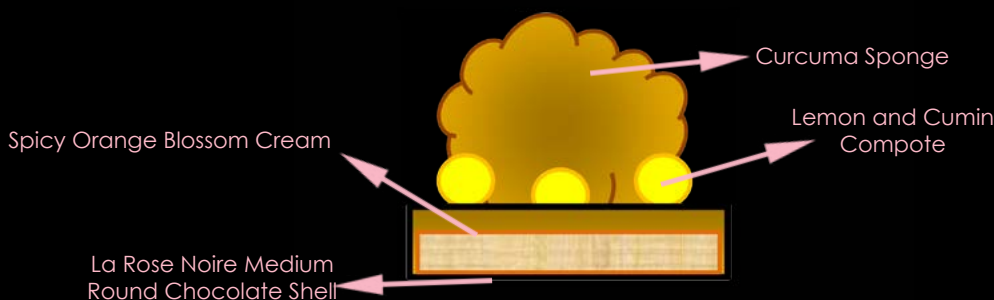
Egg whites	300 g
Curcuma powder	as needed
Plain flour	80 g
Sugar	40 g
Salt	1,5 g
Sunflower oil	110 g

### Method

Mix all solid ingredients and then add the egg whites. Then add the sunflower oil. Pour the mixture into the syphon gun. Let it cool in the fridge for 2 hrs. Fill 1/2 plastic cup (first do a hole on the bottom of the cup using a knife) and bake in the microwave for approximately 30 seconds.

### Finishing

Mix all ingredients together. Put into a syphon gun and charge with 2 gas caps. Keep in the fridge for 2 hours. Put some mixture into a paper cup (1/2 capacity) and then bake into the microwave at maximum speed for around 35 seconds. Place the paper cups upside down on a rack tray and let it cool. Wrap with cling film for storage or just use it straight away if needed.



### Medium Round

9-10g/0.32-0.35oz./pc.  
20 pcs/tray, 5 trays/box  
H: 16mm, 0.63 in  
Ø: 57 mm, 2.24 in





# After eight

## Composition

- La Rose Noire Wave Chocolate Shell
- Chocolate ganache
- Mint white chocolate whipped ganache
- Mint glazing

## Decoration

- Mint leaves

## Chocolate Ganache

### Ingredients

Cream	180 g
Trimoline	25 g
Sorbitol	15 g
Butter	35 g
Mint paste	5 g
Dark chocolate 70%	200 g

## Method

Heat cream, sorbitol and trimoline. Pour onto the chocolate and emulsify. Add butter at 45°C, then add mint paste and mix again using the stick blender. Let it crystallize.

## Mint White Chocolate Whipped Ganache

### Ingredients

Cream 35%	250 g
White chocolate	225 g
Mint paste	as needed



## Method

Heat the cream and pour little by little onto the melted chocolate creating a good emulsion. Add the mint paste. Keep into the fridge for 12 hours. Whip and pipe using a Saint Honoré nozzle at the same wave shape of the chocolate tartlet. Freeze.

## Mint Glazing

### Ingredients

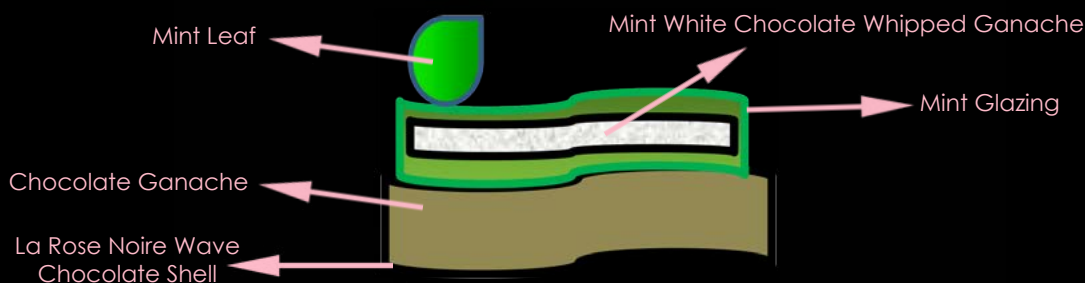
Water	400 g
Simple syrup 50%	100 g
Green color	as needed
Mint paste	20 g
Sosa vegetable gelatin powder	25 g

## Method

Mix all ingredients (except the mint paste) and bring to boil. Remove from the heat and add the mint paste. Leave to cool at 70°C. Dip the mint white chocolate whipped ganache into the glazing.

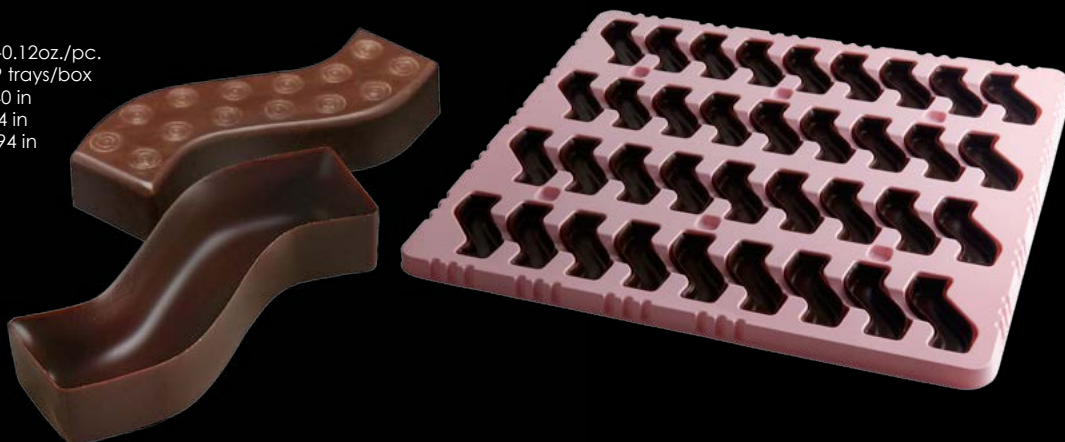
## Finishing

Pipe the chocolate ganache into the chocolate shell and leave to set. Place the dipped mint white chocolate whipped ganache on top. Decorate with baby mint leaves.



### Wave

2.5-3.5g/0.09-0.12oz./pc.  
36 pcs/tray, 9 trays/box  
H: 10 mm, 0.40 in  
L: 62 mm, 2.44 in  
W: 24 mm, 0.94 in



# Aloha

## Composition

- La Rose Noire Slim Mini Rectangle Chocolate Shell
- Passion curd
- Raspberry and vanilla namelaka

## Decoration

- Orange chocolate decorations
- Freeze dried raspberry
- Gold leaf

## Passion Curd

### Ingredients

Passion fruit juice	150 g
Whole eggs	150 g
Sugar	115 g
Sosa Gelcrem Hot	12 g
Butter	50 g
Gelatin sheets	2 g

### Method

Mix passion fruit juice, whole eggs, sugar and sosa gelcrem hot together with a hand blender. Cook until boiling point while stirring constantly. Remove from the heat, add the gelatin bloomed, and mix again with the hand blender. Let it cool down to 50°C and add the butter. Stir until combined. Let it cool to 4°C.





# Raspberry and Vanilla Namelaka

## Ingredients

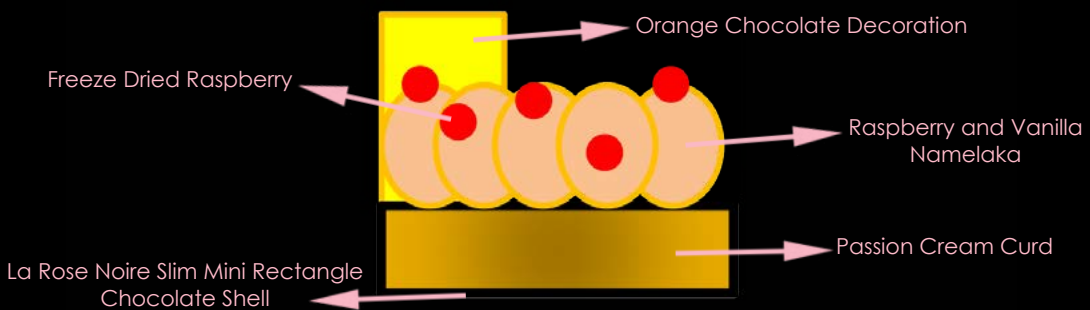
Milk	250 g
Liquid glucose	15 g
Gelatin sheets	7 g ( 3,5 units )
White chocolate	365 g
Cream 35%	500 g
Raspberry liquor	20 g

## Method

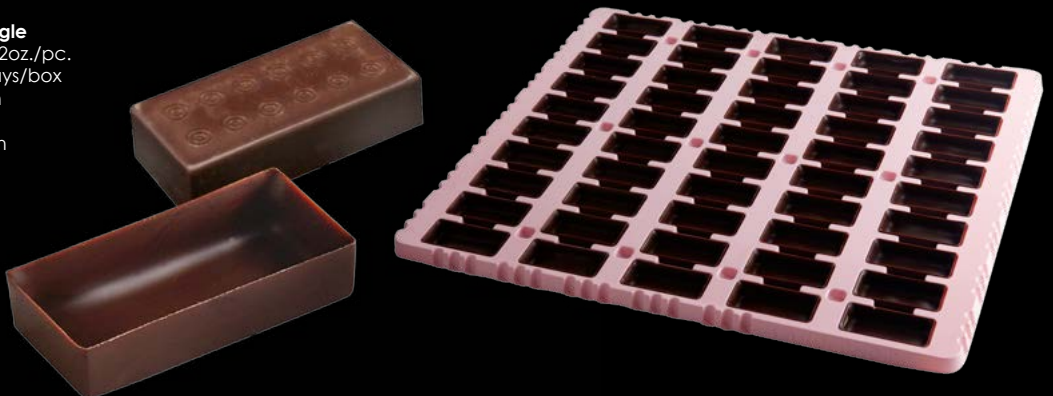
Bring milk and glucose to boiling point. Add gelatin sheets. Add the chocolate and continuously stir until it gets a shiny texture. Add cold cream and liquor and mix again. Let it set overnight in the fridge.

## Finishing

Fill the chocolate shell with the passion curd. Let it set in the fridge for 1hr. Whip the Namelaka using a mixer and pipe on top of the chocolate shell using a Saint Honoré nozzle. Decorate with the frozen dried raspberry and chocolate decors.



**Slim Mini Rectangle**  
2,5-3,5g/0,09-0,12oz./pc.  
50 pcs/tray, 9 trays/box  
H: 10 mm, 0,40 in  
L: 44 mm, 1,73 in  
W: 21 mm, 0,83 in



# Little Italy

## Composition

- La Rose Noire Slim Mini Round Chocolate Shell
- Mascarpone cream
- Coffee sponge
- White chocolate and coffee glazing

## Decoration

- Chocolate decorations

## Mascarpone Cream

### Ingredients

Milk	215 g
Glucose	75 g
Egg yolks	55 g
Mascarpone cheese	260 g
Italian meringue	65 g
Gelatin mass	35 g ( 5 g gelatin powder 200° Bloom + 30 g water )

For the Italian meringue:

Egg whites	100 g
Sugar	150 g
Glucose	60 g
Water	45 g

Cook sugar, glucose and water up to 118°C. Whip the egg whites and once almost whipped, add the syrup little by little and keep whipping until almost cold. From the total amount, take the quantity needed for the recipe.

## Method

Make a "cream anglaise" by pouring the boiling milk with the glucose onto the yolks. Cook until 83°C. Remove from the heat and cool down to 4°C. Add the Mascarpone and mix using a mixer. Add the Italian meringue and the melted gelatin mass. Pour into desired molds.

## Coffee Sponge

### Ingredients

Sugar	260 g
Egg white	300 g
Cake flour	175 g
Corn starch	17 g
Salt	1 g
Vanilla powder	as needed
Egg yolks	240 g
Espresso coffee for soaking	as needed



## Method

Whisk 2/3 of the sugar and the egg whites until soft peaks. Then sift the flour and starch. Mix egg yolks and vanilla with the remaining sugar until combined. Fold the egg yolk mixture onto the meringue delicately using a rubber spatula. Then add the sifted solids and fold delicately. Spread 0.5 cm thick (approx) into a baking tray and bake at 200°C for 9 minutes. Cut out a round shape to fit inside the chocolate shell. Soak with the coffee and use.

## Coffee Glazing

### Ingredients

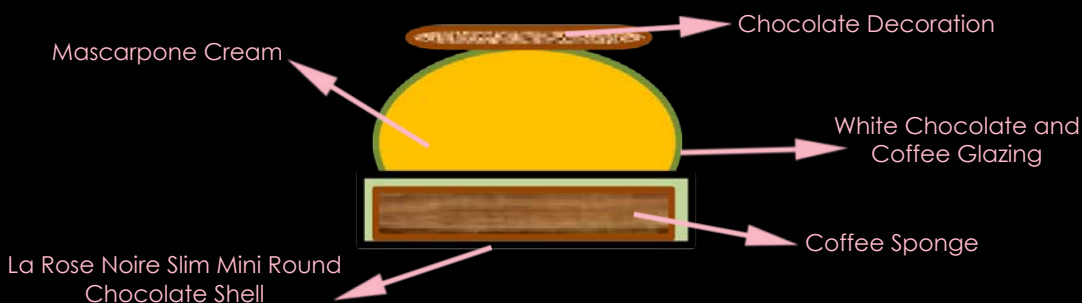
Isomalt	300 g
Cream	200 g
Espresso coffee	75 g
Water	125 g
Glucose	100 g
Condensed milk	150 g
White chocolate	240 g
Gelatin sheets	17 g
Brown color	as needed

## Method

Combine cream, coffee, water and glucose and make warm. Melt isomalt in a pan and deglaze with the previous mixture. Remove from the heat and add the bloomed gelatin and the condensed milk. Pour over the white chocolate, emulsify, and add color. Use at 27-28°C.

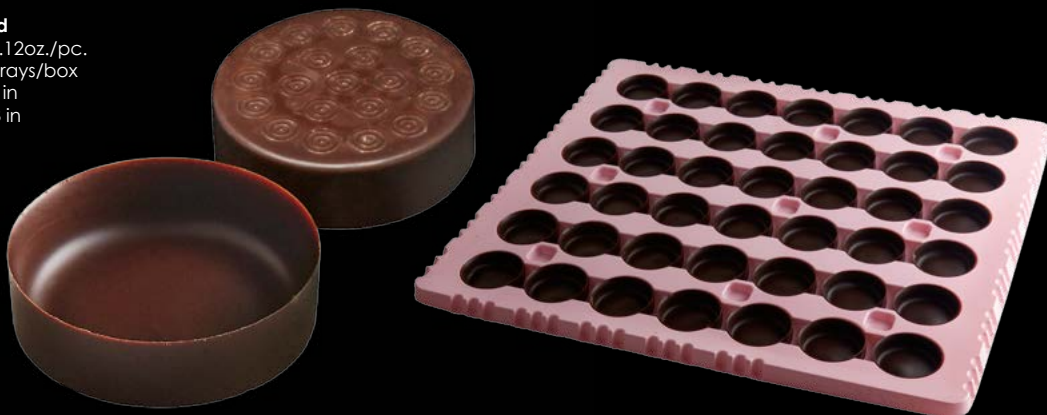
## Finishing

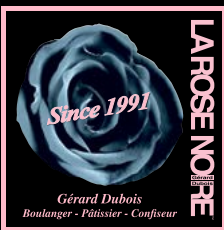
Place the sponge at the bottom of the chocolate shell. Place the mascarpone cream into a piping bag and pipe cream on top of the sponge. Glaze the frozen mascarpone cream previously piped into silicon molds - same size as the chocolate shell. Place it on top of the chocolate shell and then decorate with the chocolate decors.



### Slim Mini Round

2.5-3.5g/0.09-0.12oz./pc.  
42 pcs/tray, 9 trays/box  
H: 10 mm, 0.39 in  
Ø: 35 mm, 1.38 in





# Eggie

## Composition

- La Rose Noire Extra Mini Square Chocolate Shell
- Mango gel
- Vanilla namelaka
- Vanilla Chantilly

## Decoration

- Chocolate decorations in alcohol
- Gold powder
- Mirror glaze

## Mango Gel

### Ingredients

Mango purée	200 g
Passion fruit	50 g
Sugar	25 g
Gelatin sheets	4 g ( 2 units )

## Method

Heat passion fruit and sugar. Add the bloomed gelatin, and mango purée. Pour some of this mixture into the round micro silicon molds. Let it set. Freeze.

## Vanilla Namelaka

### Ingredients

Milk	125 g
Vanilla pod, scraped	2 units
Liquid glucose	10 g
Gelatin sheets	4 g ( 2 units )
White chocolate	185 g
Cream 35%	250 g



## Method

Infuse vanilla with milk. Strain and let it cool. Bring milk and glucose to boiling point. Add gelatin sheets. Pour onto the chocolate and stir continuously until it gets a shiny texture. Add the cold cream and mix again. Let it set overnight in the fridge.

## Vanilla Chantilly

### Ingredients

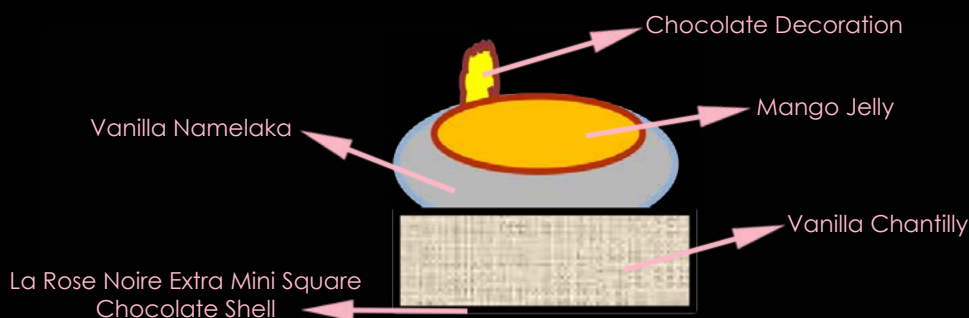
Cream 35%	350 g
Mascarpone cheese	150 g
Sugar	40 g
Vanilla	1 pod

## Method

Infuse vanilla with cream and sugar. Let it set in the fridge for 6 hours. Strain and add the Mascarpone. Whip until it gets a Chantilly texture. Use a piping bag to fill the chocolate shells.

## Finishing

Fill the chocolate shell with the vanilla Chantilly. Let it set in the fridge for 30 minutes. Unmold the frozen mango and vanilla namelaka and glaze them with neutral glaze and place it on top of the chocolate shell. Decorate.



### Extra Mini Square

1.5-2g/ 0.05-0.07oz./pc.  
72 pcs/tray, 9 trays/box  
H: 10 mm, 0.38 in  
L: 23 mm, 0.92 in  
W: 23 mm, 0.92 in



# Licorice stick

## Composition

- La Rose Noire Medium Rectangle
- Chocolate Shell
- Coffee sponge
- Muscovado Mousseline
- Licorice whipped ganache

## Decoration

- Chocolate decorations in alcohol
- Chocolate velvet spray

## Coffee Sponge

### Ingredients

Sugar	260 g
Egg white	300 g
Cake flour	175 g
Corn starch	17 g
Salt	1 g
Souble coffee powder	25 g
Egg yolks	240 g

## Method

Whisk 2/3 of the sugar and the egg whites until soft peaks. Then sift the flour and starch. Mix egg yolks and coffee with the remaining sugar until combined. Fold the egg yolk mixture onto the meringue delicately using a rubber spatula. Then add the sifted solids and fold delicately. Spread 1 cm thick ( approx ) into a baking tray and bake at 200°C for 9 minutes.

## Muscovado Mousseline

### Ingredients

Milk	250 g
Muscovado sugar	125 g
Egg yolks	40 g
Vanilla pod	1 unit
Corn starch	35 g
Butter	150 g



## Method

Heat milk, the scrapped vanilla pod and muscovado sugar. Leave to infuse and strain. In a separate bowl, mix yolks and corn starch. Mix both preparations and cook until boiling point stirring constantly. Remove from the heat and let it cool. Add the butter and mix using a whisk until it gets a smooth texture. Use.

## Licorice Whipped Ganache

### Ingredients

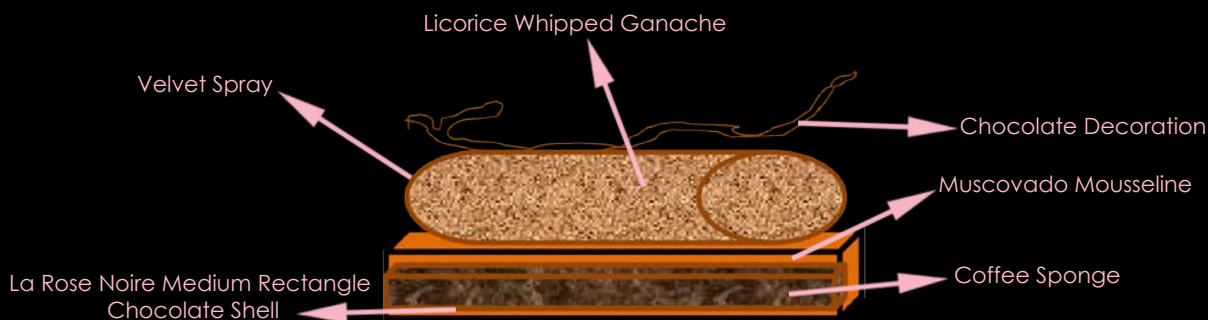
Cream 35%	250 g
Licorice paste	20 g
White chocolate	220 g

## Method

Heat the cream and pour onto the melted chocolate doing a good emulsion. Add the licorice paste and let it cool at 4°C for 12 hours. Whip and use straight using a star nozzle.

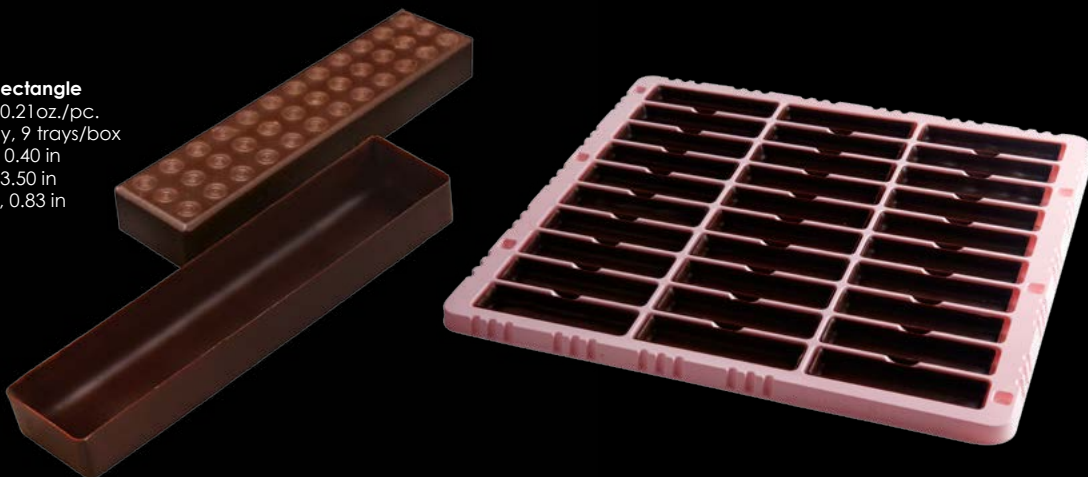
## Finishing

Cut the sponge cake in rectangular strips and place them inside the chocolate shell. Fill the chocolate shell with muscovado mousseline cream and flatten using a small spatula. Pipe long strips of licorice whipped ganache on a silicone pad and freeze. Spray them with the chocolate velvet spray mix. Cut the sticks at the same lengths as the chocolate shell and then place them on top. Decorate with chocolate.



### Medium Rectangle

5-6g/0.18-0.21oz./pc.  
30 pcs/tray, 9 trays/box  
H: 10 mm, 0.40 in  
L: 89 mm, 3.50 in  
W: 21 mm, 0.83 in



# Piña colada shot

## Composition

- La Rose Noire Micro Round Chocolate Shell
- Lime, vanilla and rum cream
- Coconut cream
- Roasted pineapple

## Decoration

- Dry coconut flakes
- Silver leaf

## Lime, Vanilla and Rum Cream

### Ingredients

Lime juice	275 g
Sugar	250 g
Vanilla powder	3 g
Whole eggs	300 g
Sosa Gelcrem hot	25 g
Gelatin sheets	3 g
Rum	25 g

## Method

Mix all ingredients together with a hand blender. Cook them until boiling point, stirring constantly. Remove from the heat, add the gelatin bloomed, mix again with the hand blender. Add the rum and let it cool.

## Coconut Cream

### Ingredients

White chocolate	140 g
Gelatin sheets	6 g
Cream	500 g
Coconut purée	110 g





## 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 coconut purée. Mix well and keep in the fridge for 12 hours. Whip and use.

## Dried Coconut Meringue

### Ingredients

Egg white	125g
Sugar	250g
Water	40g
Grated coconut	as needed

### Method

Mix sugar and water, bring to 118°C, at the same time whisk the egg white by a mixer. When the egg white is whipped and the sugar syrup reaches 118°C, add the syrup little by little into the egg white and keep mixing at medium speed. Once all the syrup is added, keep whipping until the meringue gets warm. Fill a piping bag with round nozzle and pipe some long strips of meringue on a baking mat. Sprinkle the grated coconut on the meringue strips and dry them completely in the oven at 80°C.

## Roasted Pineapple

### Ingredients

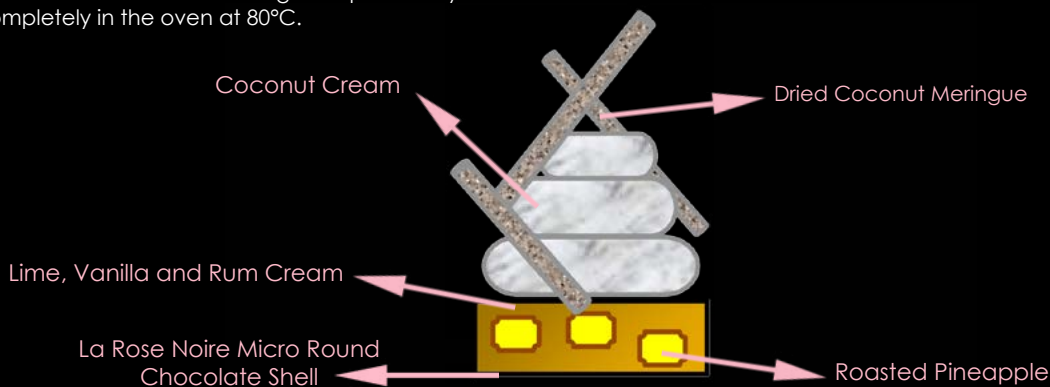
Pineapple diced in small cubes	250 g
Dark rum	50 g
Brown sugar	50 g
Vanilla pod grated	1 unit
Lime skin finely grated	1 unit

### Method

Cook pineapple together with sugar and vanilla until the water from the fruit almost totally evaporated. Add lime skin. Then pour in the rum and do a flambé. Cool down and use.

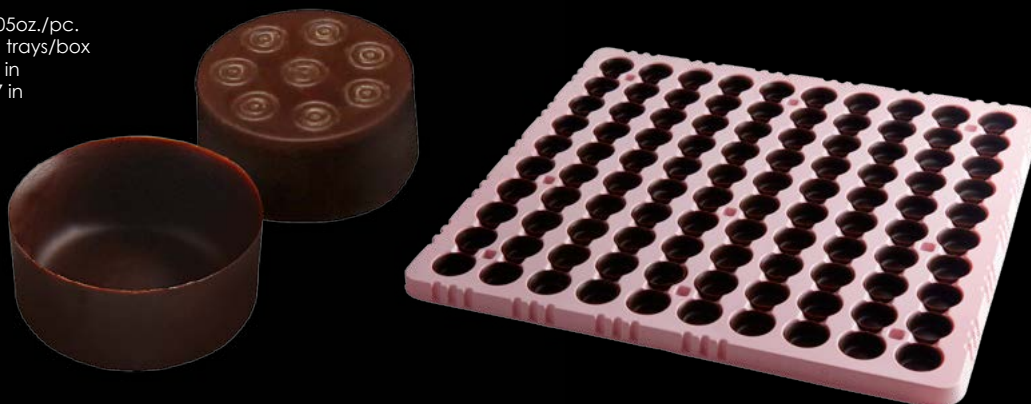
### Finishing

Fill half of the chocolate shell with lime, vanilla and rum cream. Place a couple of cubes of roasted pineapple on top of the cream. Pipe the coconut creamy on top using a round nozzle. Decorate with dry coconut flakes and silver leaf.



### Micro Round

1-1.5g/ 0.03-0.05oz./pc.  
100 pcs/tray, 9 trays/box  
H: 10 mm, 0.40 in  
Ø: 22 mm, 0.87 in



## Composition

- La Rose Noire Yin and Yang Chocolate Shell
- Crunchy raspberry praliné
- Sesame crunchy praliné
- Praliné ganache
- Milk chocolate chantilly
- Raspberry whipped namelaka

## Decoration

- Red velvet spray
- Chocolate velvet spray
- Glitter

## Crunchy Raspberry Praliné

### Ingredients

Almond praline	225 g
Milk chocolate 40%	90 g
Cocoa butter	30 g
Maldon salt	2 g
Sosa freeze dried raspberry	40 g

## Method

Melt chocolate and cocoa butter. Add praline and salt, and mix until combined. Temper at 24°C and then add the frozen dried raspberry chunks and use.

## Sesame Crunchy Praliné

### Ingredients

Praliné 60x40 %	250 g
Milk chocolate 40%	90 g
Feuillettine	25 g
Cocoa butter	30 g
Roasted sesame seeds	30 g
Salt	2 g

## Method

Melt chocolate and cocoa butter. Add the praline and salt, and mix until combined. Temper at 24°C. Add feuillettine and roasted sesame seeds, mix together and use.



## *Praliné Ganache*

### Ingredients

Dark Chocolate 65%	300 g
Milk	80 g
Cream	120 g
Trimoline	20 g
Praliné	100 g
Cocoa butter	50 g

### Method

Bring milk, cream and trimoline to boil. Pour onto the melted cocoa butter and chocolate and emulsify. Add the praliné and the butter and emulsify again.

## *Milk Chocolate Chantilly*

### Ingredients

Cream 35%	525 g
Milk chocolate 40%	195 g

### Method

Heat the cream and pour onto the chocolate. Emulsify and keep into the fridge for 12 hours. Whip the chantilly using a mixer. Use immediately.

## *Raspberry Whipped Namelaka*

### Ingredients

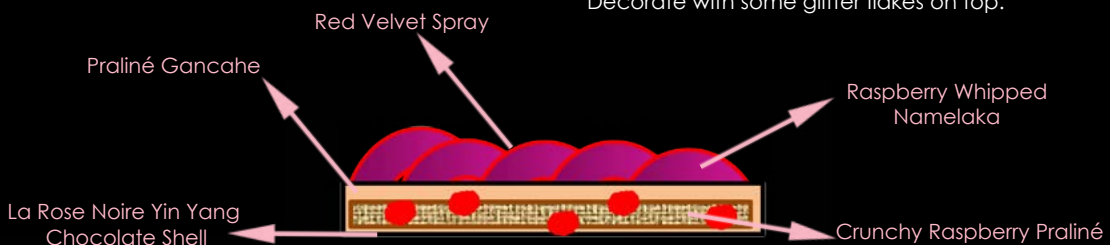
Milk	250 g
Liquid glucose	15 g
Gelatin sheets	7 g ( 3,5 units )
White chocolate	365 g
Cream 35%	500 g
Raspberry liquor	20 g

### Method

Infuse the saffron with cream. Strain and let it cool. Bring milk and glucose to boiling point. Pour onto the chocolate and stir continuously until it gets a shiny texture. Add the cold cream and mix again. Leave to set overnight in the fridge. Whip using a mixer and use immediately.

### Finishing

Fill some chocolate shell with the raspberry crunchy praline and some others with the roasted sesame crunchy praline. Leave to set. Then fill both of them with the praline ganache. Let it crystallize and then cover with tempered chocolate as if it was a chocolate bonbon method. On the crunchy raspberry praline ones, pipe the raspberry whipped namelaka on top, using a Saint Honoré nozzle and let them set into the fridge. Then freeze for 15 minutes and spray them with red velvet spray. On the sesame crunchy praline shells, pipe the milk chocolate chantilly on top, using the Saint Honoré nozzle. Let them set into the fridge and then freeze it for 15 minutes. Spray them with the chocolate velvet spray. Decorate with some glitter flakes on top.



### Yin Yang

6-7g/0.21-0.25oz./pc.  
18 pcs/tray, 9 trays/box  
H: 10 mm, 0.38 in  
L: 76 mm, 3.01 in  
W: 48 mm, 1.88 in



# Cacao-Trace

## Cacao-Trace – Improving lives by improving practices

Cacao-Trace directly answers the need for a more sustainable and transparent cocoa supply chain with its holistic initiatives that are designed to improve the lives and practices of cocoa farmers. It aims to empower farmers in elevating their skills to become even more productive and sustainable, ensuring that chocolate will be enjoyed for generations to come. It also assures chocolate producers and consumers alike on the quality of the cocoa beans as it continuous improvement is embedded into its program and validated through independent, third-party audits from time to time.

## Empowering cocoa farmers through education & training

Education and training are mainly Cacao-Trace's activities, with technical support and coaching which help cocoa farmers increase not only their yields but the quality of their beans as well. Cacao-Trace builds upon empowering cocoa farmers to obtain the highest possible income and manage their plantations with greater autonomy.

## Adding cocoa quality into the sustainability formula

Similar to other sustainability programs, Cacao-Trace contributes to a sustainable supply chain through best holistic approaches with a mark of quality. Cacao-Trace teams work closely with farmers to ensure superior quality of beans, which in a way allows farmers to focus more time on caring for their plantation and improve their skills. As farmers deliver better yields, chocolate producers are assured of higher quality beans, which is a "win-win" situation for both parties.

## Seriously delicious chocolate from fermentation masters

The program's intense focus on post-harvest process and other factors enable Cacao-Trace chocolate to be different from the rest. As with wine-making, fermentation is an essential stage in developing the flavor potential of cocoa beans.

## An extra bonus when you buy Cacao-Trace chocolate

Buying Cacao-Trace chocolate products means supporting the long-term supply of chocolate while directly helping to improve the lives of poverty stricken farmers and their families.

## Building confidence through supply chain transparency & traceability

Controlled separation of Cacao-Trace cocoa from other cocoa beans throughout the supply chain all the way from harvesting through to processing – guarantees the physical traceability of all Cacao-Trace cocoa. Chocolate lovers and producers can be confident that every delivery of Cacao-Trace cocoa beans is validated and registered.



*How to use our innovative  
chocolate blister made exclusively for  
"Single Origin" Chocolate Shells*



**Step 1**

Thaw the chocolate shells in the chiller (4 °C to 8 °C or 39.2 °F to 46.4 °F) for 4 hours.



**Step 2**

With the holed cover in place, pipe each shell with filling.



**Step 3**

Use a palette knife to scrape off the excess filling.



**Step 4**

Carefully remove the holed cover, leaving beautiful filled chocolate shells.



**Step 5**

Place the protruder on a flat surface and the blister containing the chocolate shells on top.



This will elevate the chocolate shells for ease of display, or for the next level of creativity.

*More creations using  
La Rose Noire "Single Origin" Chocolate Shells*





