

Recipes



LA ROSEMORE
Gérard
Dubois
RETM



Strawberry Tart Shells

Mini Ø: 35 mm / 1.38 in, H: 17 mm / 0.67 in
Medium Ø: 55 mm / 2.16 in, H: 17 mm / 0.67 in
Large Ø: 80 mm / 3.15 in, H: 17 mm / 0.67 in



Lemon Tart Shells

Mini Ø: 35 mm / 1.38 in, H: 17 mm / 0.67 in
Medium Ø: 55 mm / 2.16 in, H: 17 mm / 0.67 in
Large Ø: 80 mm / 3.15 in, H: 17 mm / 0.67 in



Green Tea Tart Shells

Mini Ø: 35 mm / 1.38 in, H: 17 mm / 0.67 in
Medium Ø: 55 mm / 2.16 in, H: 17 mm / 0.67 in
Large Ø: 80 mm / 3.15 in, H: 17 mm / 0.67 in



Multi Grain Tart Shells

Mini Ø: 35 mm / 1.38 in, H: 17 mm / 0.67 in
Medium Ø: 55 mm / 2.16 in, H: 17 mm / 0.67 in
Large Ø: 80 mm / 3.15 in, H: 17 mm / 0.67 in

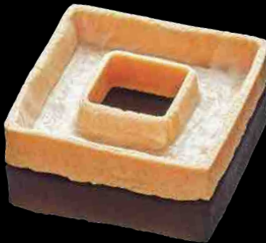
Vanilla Savarin Tart Shells

Small Ø: 80 mm / 3.15 in, H: 14 mm / 0.55 in
Large Ø: 150 mm / 5.91 in, H: 22 mm / 0.87 in



Vanilla Square Savarin Tart Shells

Small	Large
L: 68 mm / 2.68 in	L: 132 mm / 5.20 in
W: 68 mm / 2.68 in	W: 132 mm / 5.20 in
H: 14 mm / 0.55 in	H: 22 mm / 0.87 in



Les Milles - Feuilles Tartes

Small Ø: 48 mm / 1.89 in, H: 19 mm / 0.75 in
Large Ø: 81 mm / 3.19 in, H: 19 mm / 0.75 in



Multi Grain Éclair Tart Shell

L: 125 mm / 4.92 in
W: 37 mm / 1.46 in
H: 15 mm / 0.59 in





Rozy Love

Composition

- La Rose Noire Fruity Tart Shells - Strawberry
- Vanilla Diplomate
- Fresh Strawberry
- Rose Water jelly

Diplomate Vanilla Cream

Ingredients

Milk	270 gr
Vanilla pods	2 pcs
Egg yolk	40 gr
Sugar	55 gr
Custard powder	20 gr
Cake flour	5 gr
Butter	8 gr
Gelatin	5 gr
Cream	200 gr



Method

Whip the cream. Heat the milk with the vanilla. Whisk the egg yolk with the sugar and add the starch. Pour the milk in the egg mix and put it back in the pan then bring to a boil and fold in the butter. Add the soaked gelatin. Then cool down to 25°C and fold in the whipped cream.

Strawberry Juice

Ingredients

Frozen strawberries	500 gr
Water	250 gr
Sugar	90 gr

Method

Cook in a bain-marie till well cooked. Strain out the juice with cheese clothes.

Strawberry Dehydrated

Ingredients

Strawberry puree	100 gr
Sugar	50 gr

Method

Cook the strawberry puree with the sugar to a boil. Spread on silicon mat and dry on dehydrator for 2 days. Cut in small pieces.

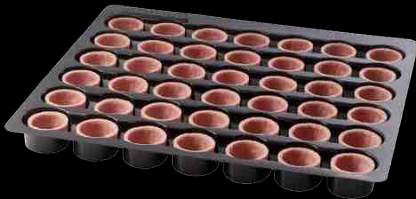
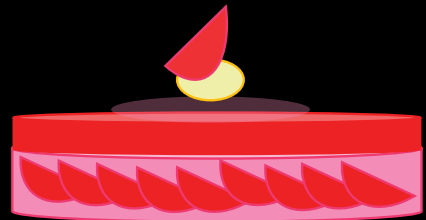
Rose Water Jelly

Ingredients

Strawberry juice	250 gr
Rose water	3 gr
Agar	2.5 gr

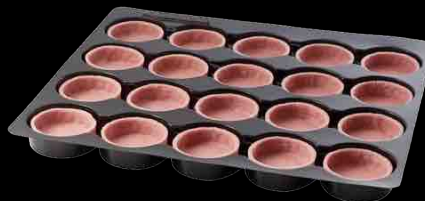
Method

Heat the strawberry juice with the rose water. Pour the agar and bring to a boil while mixing well. Pour the jelly on the transfer sheet at 5 mm thick.



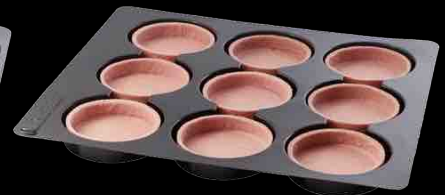
Strawberry Tart Shells Mini Round

5-6 g / 0.18-0.21 oz./pc.
42 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 35mm, 1.38 in



Strawberry Tart Shells Medium Round

10-11 g / 0.35-0.39 oz./pc.
20 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 55mm, 2.16 in



Strawberry Tart Shells Large Round

23-24 g / 0.81-0.85 oz./pc.
9 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 80mm, 3.15 in



Key Pie

Composition

- La Rose Noire Fruity Tart Shells - Lemon
- Yuzu Curd
- Coconut Marshmallow
- Lemon Moelleux
- Lemon Confit

Method

Heat the lemon juice. Separately, mix well the eggs with the sugar. Pour the boiling lemon juice on the egg mixture, mix well and put it back in the sauce pan. Cook at 82°C while mixing well. Cool down to 45°C and add the soft butter with a blender.

Yuzu Curd

Ingredients

Lemon juice	30 gr
Yuzu juice	60 gr
Egg white	65 gr
Egg yolk	45 gr
Sugar	135 gr
Butter	165 gr



Coconut Light Marshmallow

Ingredients

Egg white	85 gr
Sugar	50 gr
Glucose	42 gr
Inverted sugar	50 gr
Gelatin	7 gr
Shredded coconut	30 gr

Method

Heat the invert sugar and glucose to 45°C. Add the bloomed gelatin. Whip the egg white. When whipped, pour the hot sugar on top, followed by the coconut.

Lemon Confit

Ingredients

Lemon	2 pcs
Sugar	50 gr
Water	100 gr

Method

Skin off the lemon. Place them in a saucepan with cold water. Bring to boil, strain out and repeat 5 times. Then make a syrup with sugar and water and boil till the lemon skins are soft.

Biscuit Moelleux Lemon

Ingredients

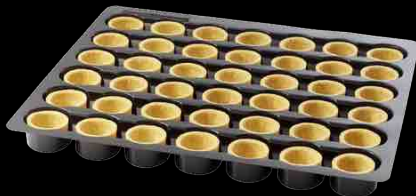
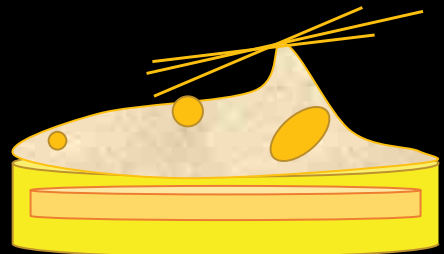
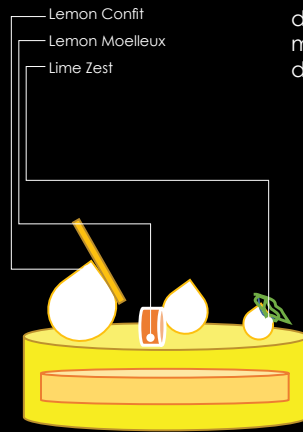
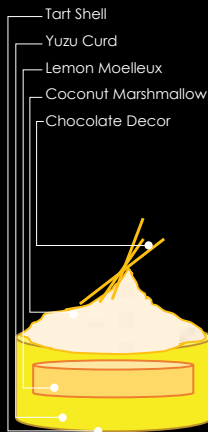
Almond paste	180 gr
Yolk	35 gr
Egg white	55 gr
Lemon zest	5 gr
Potato starch	15 gr
Egg white	30 gr
Sugar	10 gr
Butter	60 gr

Method

Soften the almond paste with the egg. Add the starch and orange zest. Incorporate the whipped egg white strength with the sugar. Add the melted butter. Spread at 1cm and bake at 160°C for 10mins.

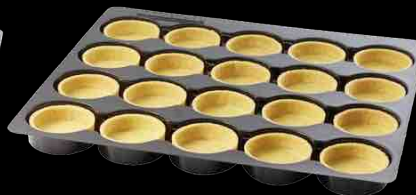
Finishing

Fill up the tart shell with the yuzu curd and place a disc of moelleux inside. Pipe the coconut marshmallow on top and decorate with chocolate décor, moelleux and lemon confit.



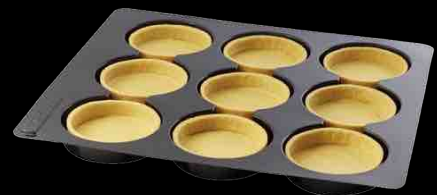
**Lemon Tart Shells
Mini Round**

5-6 g / 0.18-0.21 oz./pc.
42 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 35mm, 1.38 in



**Lemon Tart Shells
Medium Round**

10-11 g / 0.35-0.39 oz./pc.
20 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 55mm, 2.16 in



**Lemon Tart Shells
Large Round**

23-24 g / 0.81-0.85 oz./pc.
9 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 80mm, 3.15 in



Oriental

Composition

- La Rose Noire Fruity Tart Shells - Green Tea
- White Chocolate Whipped Ganache
- Cherry Jam
- Jasmin Ganache

White Chocolate Whipped Ganache

Ingredients

Cream	90 gr
Glucose syrup	8 gr
Invert sugar	8 gr
White chocolate	145 gr
Cream 2	240 gr



Method

Boil the cream with the glucose and invert sugar. Pour over the white chocolate and mix well. Add the cold cream 2 and mix. Rest in fridge for 2 hrs before whipping to use.

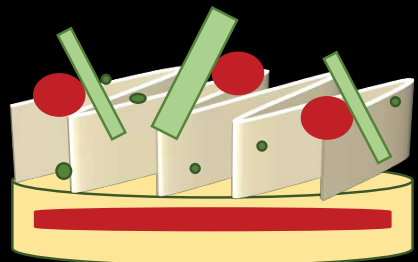
Cherry Jam

Ingredients

Cherry puree	215 gr
Invert sugar	30 gr
Sugar	10 gr
Pectin NH	5 gr

Method

Heat the cherry puree with the invert sugar. Mix the sugar and pectin together and pour over the puree while mixing and bring to a boil. Set in the fridge. When cold, blend the jam to give a smooth texture.



Vanilla Jasmin Ganache

Ingredients

Cream	150 gr
Vanilla	1 pc
Jasmin tea	20 gr
White chocolate	210 gr

Method

Infuse the jasmine tea with the cream for 5min. Strain out the cream and adjust to the original weight (150 g). Boil again and pour on the chocolate.

Décor

Green Tea powder	5 gr
Griottine cherry	5 pcs

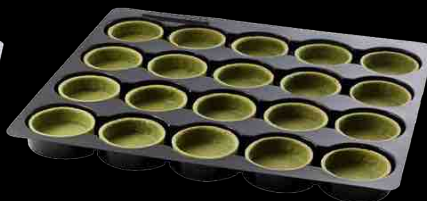
Finishing

Pipe some cherry jam in the tart shell and cover it with the jasmin ganache. Pipe the white chocolate whipped ganache on top and decorate with the griottine cherry, chocolate décor and green tea powder.



**Green Tea Tart Shells
Mini Round**

5-6 g / 0.18-0.21 oz./pc.
42 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 35mm, 1.38 in



**Green Tea Tart Shells
Medium Round**

10-11 g / 0.35-0.39 oz./pc.
20 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 55mm, 2.16 in



**Green Tea Tart Shells
Large Round**

23-24 g / 0.81-0.85 oz./pc.
9 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 80mm, 3.15 in



Provence

Composition

- La Rose Noire Multi Grain Tart Shells
- Anchovy Cream
- Tomato Confit
- Iceberg Lettuce
- Black Olive Muffin

Anchovy Cream

Ingredients

Cream cheese	100 gr
Anchovy paste	20 gr
Chives	10 gr
Parsley	10 gr
Lemon juice	5 gr



Method

Slice the herbs and add the cream cheese and lemon juice. Slice the anchovies and add to the cream.

Black Olive Muffin

Ingredients

Cake flour	90 gr
Baking powder	6 gr
Whole egg	75 gr
Olive oil	60 gr
Milk	50 gr
Black olive puree	75 gr

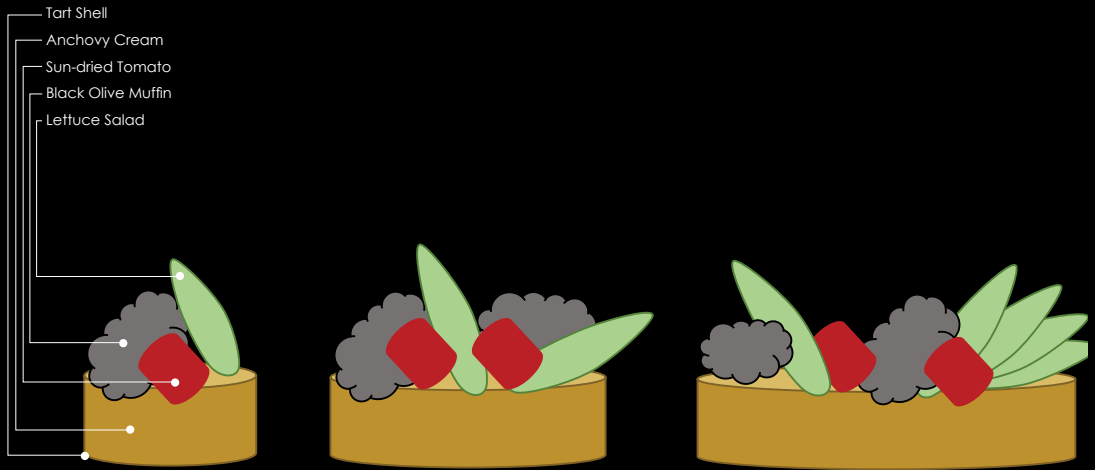
Method

Sift the flour and baking powder. Mix the egg with the olive oil, milk and black olive puree. Mix with the flour. Rest for 30 mins in fridge before use. Bake at 160°C for 10mins in a silicon mold.

Décor

Ingredients

Sun-dried tomato	10 gr
Iceberg lettuce	20 gr



- Tart Shell
- Anchovy Cream
- Sun-dried Tomato
- Black Olive Muffin
- Lettuce Salad



**Multi Grain Tart Shells
Mini Round**

5-6 g / 0.18-0.21 oz./pc.
42 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 35mm, 1.38 in



**Multi Grain Tart Shells
Medium Round**

10-11 g / 0.35-0.39 oz./pc.
20 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 55mm, 2.16 in



**Multi Grain Tart Shells
Large Round**

23-24 g / 0.81-0.85 oz./pc.
9 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 80mm, 3.15 in



Caribbean Dream

Composition

- La Rose Noire Vanilla Savarin Tart Shells
- Exotic Mousse
- Poached Pineapple
- Crispy Coconut
- Mango Gel
- Lime Chantilly

Exotic Mousse

Ingredients

Milk	15 gr
Mango puree	50 gr
Passion fruit puree	84 gr
Lime zest	1 pc
Sugar	45 gr
Egg yolk	60 gr
Gelatin	7,5 gr
Whipped cream	380 gr

Method

Heat the milk with the fruit puree and lime zest. Mix the sugar and egg yolk. Pour the hot puree over the egg and mix well. Cook to 82°C, add the bloomed gelatin. Cool down to 25°C and fold in the whipped cream.

Caramelized Pineapple

Ingredients

Pineapple	100 gr
Sugar	50 gr
Vanilla	1 pc

Method

Cut the pineapple in 5mm dice and make a caramel with the sugar. Cook the pineapple with the vanilla in the caramel for few minutes.



Crispy Coconut

Ingredients

Shredded coconut	52 gr
Rice crispy	52 pcs
Brown sugar	20 gr
White chocolate	175 gr
Cocoa butter	22 gr
Lime zest	2 pcs

Method

Mix the coconut, rice crispy, lime zest and brown sugar. Melt the white chocolate and cocoa butter. Mix everything, roll at 3mm and set in the fridge.

Mango Gel

Ingredients

Mango puree	135 gr
Sugar	20 gr
Pectin NH	4 gr

Method

Heat the Mango puree. Mix the sugar and pectin and pour on the puree. Bring to boil. Set in the fridge and blend.

Lime Chantilly

Ingredients

Cream	250 gr
Icing sugar	25 gr
Lime zest	2 gr

Method

Whip the cream with the icing sugar and lime zest.

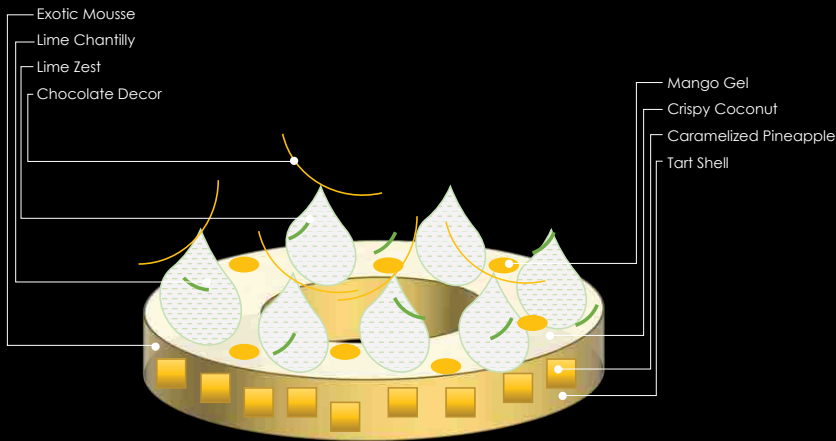
Décor

Ingredients

White chocolate	100 gr
Shredded coconut	25 gr
Lime zest	2 pcs

Finishing

Fill up the tart shell with the exotic mousse and place the pineapple dice inside. Place a disc of crispy coconut on top. Pipe the lime Chantilly around and decorate with lime zest, chocolate décor and fresh coconut slice.



Vanilla Savarin Tart Shells

24-25 g / 0.85-0.88 oz./pc.
9 pcs/tray, 6 trays/box
H: 1.4mm, 0.55 in
Ø: 80mm, 3.15 in





Country Park

Composition

- La Rose Noire Multi Grain Tart Shells
- Hazelnut Baked Cream
- Tonka Chocolate Whipped Ganache
- Caramelized Nuts

Hazelnut Almond Cream

Ingredients

Almond powder	40 gr
Hazelnut powder	80 gr
Icing sugar	120 gr
Butter	100 gr
Whole egg	100 gr

Method

Mix the hazelnut, almond powder, icing sugar and butter together. Fold in the egg gradually. Bake at 180°C for 15 mins, spread at 1cm thickness.



Milk Chocolate Tonka Whipped Ganache

Ingredients

Cream	140 gr
Tonka bean	20 gr
Glucose	16 gr
Invert sugar	16 gr
Milk chocolate	180 gr
Cream 2	345 gr

Method

Boil the cream, infuse the tonka bean in the hot cream for 10 mins, then boil with glucose and invert sugar. Make a ganache with milk chocolate. Fold in the cold cream. Set in the fridge for few hours.

Caramelized Hazelnut

Ingredients

Hazelnut	150 gr
Water	140 gr
Sugar	160 gr

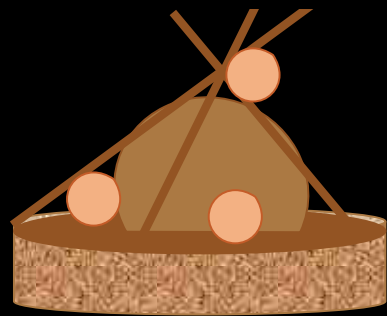
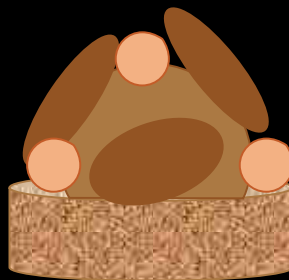
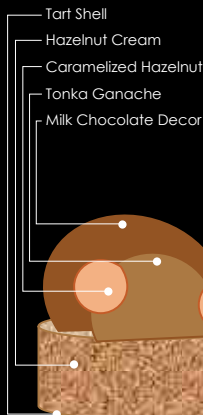
Method

Boil the water and sugar and pour on the hazelnut. Rest in fridge for 1h, soak and bake at 170°C for 10min.

Décor

Ingredients

Milk chocolate	75 gr
Tonka bean powder	75 gr



Multi Grain Tart Shells Mini Round

5-6 g / 0.18-0.21 oz./pc.
42 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 35mm, 1.38 in



Multi Grain Tart Shells Medium Round

10-11 g / 0.35-0.39 oz./pc.
20 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 55mm, 2.16 in



Multi Grain Tart Shells Large Round

23-24 g / 0.81-0.85 oz./pc.
9 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 80mm, 3.15 in



La Lorraine

Composition

- La Rose Noire Multi Grain Large Éclair Tart Shells
- Bacon
- Onion
- Creme Fraiche
- Curly Lettuce
- Emmental Cheese

Caramelized Onion

Ingredients

Onion	100 gr
Olive oil	20 gr
Butter	10 gr

Method

Peel off and slice the onion thinly. Heat the olive oil and butter. Cook the onion at low fire with the oil and butter for about 15min.



Quiche Mix

Ingredients

Cream	100 gr
Whole egg	35 gr
Egg Yolk	10 gr
Salt	5 gr
Black pepper	5 gr

Method

Mix everything together and set aside.

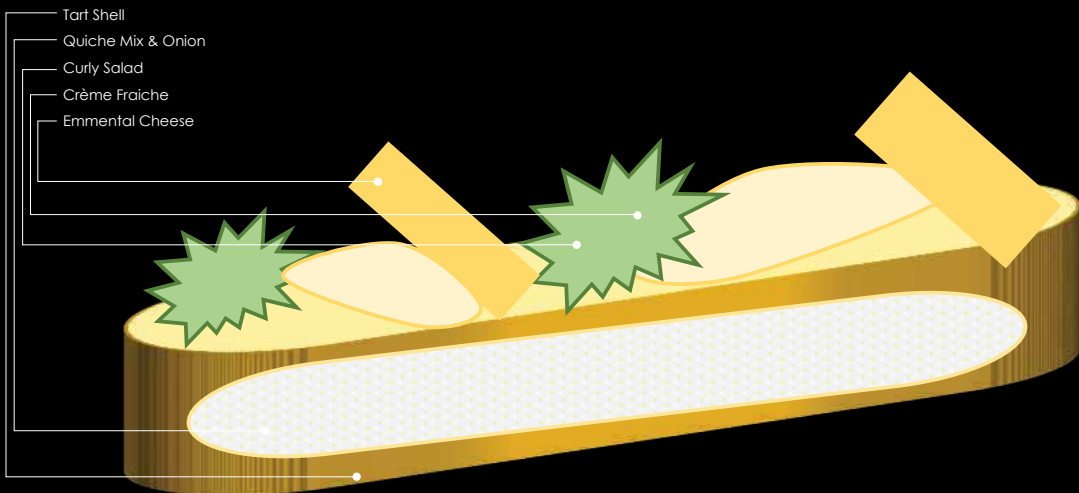
Décor

Ingredients

Bacon	50 gr
Crème fraîche	20 gr
Curly lettuce	30 gr
Emmental cheese	30 gr

Method

Slice the bacon in thin slice. Place the caramelized onion and bacon in the tart shell. Pour the quiche mix over and bake at 180°C for about 15min. When cold, make a quenelle of crème fraîche on top and decorate with the curly lettuce and emmental cheese.



Multi Grain Large Éclair Tart Shells

22-23 g / 0.78-0.81 oz./pc.
12 pcs/tray, 6 trays/box
L: 125 mm, 4.92 in
W: 37 mm, 1.46 in
H: 15 mm, 0.59 in





Le Breton

Composition

- La Rose Noire Vanilla Square Savarin
- Tart Shells
- Caramel Cremeux
- Caramel Sauce
- Vanilla Mousse
- Poached Pear

Caramel Cremeux

Ingredients

Cream	300 gr
Vanilla	1 pc
Sugar	80 gr
Yolk	42 gr
Sugar 2	20 gr
Gelatin	5 gr
Water	27 gr

Method

Heat the cream with the vanilla. Infuse for 3min and sieve. Caramelize the sugar and deglaze with the cream. Whip the yolk and sugar 2 and add to the cream. Cook to 85°C. Add the soaked gelatin and cool down to 25°C.

Poached Pear

Ingredients

Water	500 gr
Sugar	150 gr
Pear William	500 gr

Method

Boil the water and sugar. Cut the pear in 8pcs and soak them in the syrup. Cook at medium heat for 10mins.



Caramel Sauce

Ingredients

Sugar	60 gr
Glucose syrup	7 gr
Cream	80 gr
Vanilla pod	0,5 pc
Butter	12 gr

Method

Cook the sugar and glucose to a brown caramel. In the meantime, bring the cream and vanilla to boil. Pour the hot cream gradually in the caramel. Remove from the stove and add the butter.

Vanilla Mousse

Ingredients

Milk	270 gr
Vanilla pod	2 pcs
Egg yolk	40 gr
Sugar	55 gr
Custard powder	20 gr
Corn starch	5 gr
Butter	8 gr
Gelatin	4 gr
Cream	150 gr

Method

Whip the cream. Heat the milk with the vanilla. Whip the egg yolk with the sugar and add the starch. Pour the milk in the egg mix and put it back in the pan. Bring to a boil and fold in the butter. Add the soaked gelatin. Cool down to 25°C and fold in the whipped cream.

Opaline

Ingredients

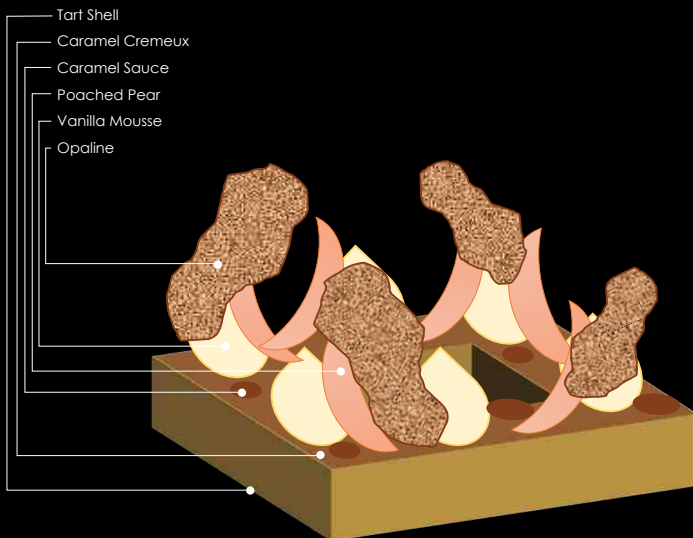
Fondant sugar	90 gr
Glucose syrup	40 gr
White chocolate	40 gr

Method

Cook the fondant and glucose to 160°C and add the white chocolate. Spread on a tray and cool down. Blend to make a powder and sprinkle back on silicon mat. Bake at 200°C for 7mins.

Finishing

Pipe the caramel cremeux in the tart shell. Pipe the vanilla mousse on top and display the poached pear. Pipe some dots of caramel sauce and decorate with the opaline.



Vanilla Square Savarin Tart Shells

24-25 g/ 0.85-0.88 oz/pc
12 pcs/tray , 6 trays/box
L: 68 mm , 2.68 in
W: 68 mm , 2.68 in
H: 14 mm , 0.55 in





Saint Honore

Composition

- La Rose Noire Les Milles-Feuilles Tartes
- Choux Pastry
- Dry Caramel
- Vanilla Chiboust
- Chantilly Cream

Pate a Choux

Ingredients

Water	90 gr
Milk	90 gr
Butter	90 gr
Sugar	4 gr
Salt	2 gr
Cake flour	90 gr
Whole egg	115 gr

Method

Bring the water, milk, butter, salt and sugar to boil. Remove the fire and fold the sifted flour. Mix with a spatula and put back on a low fire while mixing to dry out the paste. Place the paste in a mixing bowl and add the eggs gradually to smoothen the pate a choux. Pipe ball of 4cm and bake at 170°C for 30-35mins.



Vanilla Chiboust Cream

Ingredients

Milk	95 gr
Cream	190 gr
Vanilla	2 pcs
Egg yolk	150 gr
Sugar	40 gr
Custard powder	20 gr
Gelatin	4 gr
Butter	8 gr
Egg white	75 gr
Sugar 2	60 gr
Glucose	15 gr
Water	15 gr

Method

Heat the milk with the vanilla. Whisk the egg yolk with the sugar and add the starch. Pour the milk in the egg mixture and put it back on the pan. Bring to a boil and fold in the butter. Add the soaked gelatin.

Italian Meringue

Cook the sugar 2, glucose and water to 120°C. Fold on the whipping egg white and keep whipping.

Fold the Italian Meringue with the vanilla cream while both are still hot.

Dry Caramel

Ingredients

Isomalt	100 gr
Nougat Sec	10 gr

Method

Cook the isomalt sugar to 170°C (light brown color). Add the nougat sec and glaze the choux.

Vanilla Chantilly

Ingredients

Cream	250 gr
Icing sugar	25 gr
Vanilla	1 pc

Method

Whip the cream with the vanilla and icing sugar to firm texture.

Finishing

Pipe the chiboust cream on the tart shell to level. Fill the choux pastry as well. Glaze the choux with the dry caramel. Pipe the Chantilly cream with a st. honore nozzle all around the choux.



**Les Milles-Feuilles Tartes
Small Round**

6-7 g / 0.21-0.25 oz./pc.
20 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 48 mm, 1.89 in



**Les Milles-Feuilles Tartes
Large Round**

16-18 g / 0.56-0.63 oz./pc.
9 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 81 mm, 3.19 in



Toscany

Composition

- La Rose Noire Les Milles-Feuilles Tartes
- Ricotta Cheese Cream
- Cherry Tomato
- Parma Ham
- Basil

Ricotta Cheese Cream

Ingredients

Ricotta cheese	100 gr
Cream	20 gr
Black pepper	5 gr

Method

Mix the ricotta cheese with the cream and black pepper.



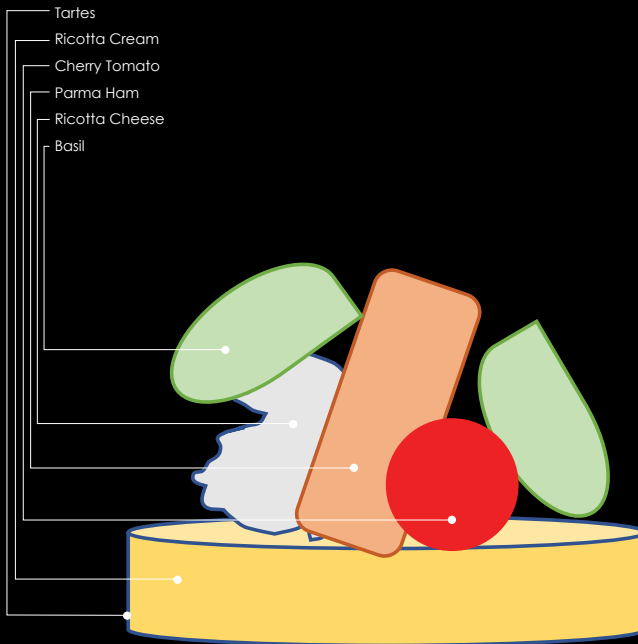
Topping

Ingredients

Ricotta cheese	20 gr
Cherry tomato	20 gr
Parma ham	20 gr
Basil	5 gr

Method

Pipe the ricotta cheese cream in the tartes. Display the cherry tomato, parma ham and basil on top.



Les Milles-Feuilles Tartes Small Round

6-7 g / 0.21-0.25 oz./pc.
20 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 48 mm, 1.89 in



Les Milles-Feuilles Tartes Large Round

16-18 g / 0.56-0.63 oz./pc.
9 pcs/tray, 5 trays/box
H: 19 mm, 0.75 in
Ø: 81 mm, 3.19 in



Africa

Composition

- La Rose Noire Vanilla Large Savarin Tart Shells
- Milk Chocolate Cremeux
- Dark Chocolate Mousse
- Chocolate Glaze
- Toasted Almond
- Chocolate Sponge Cake

Milk Chocolate Cremeux

Ingredients

Milk	100 gr
Cream	140 gr
Egg yolk	70 gr
Sugar	45 gr
Gelatin	2 gr
Milk chocolate jivara	125 gr

Method

Bring the milk and cream to boil. Whisk the egg yolk with the sugar. Pour the milk on the egg and mix well. Put it back on the stove and cook to 82°C. Add the bloomed gelatin and pour over the chocolate.

Flourless Chocolate Sponge

Ingredients

Sugar	110 gr
Cacao Powder	50 gr
Egg white	150 gr
Sugar 2	50 gr
Egg yolk	100 gr

Method

Mix the sugar with the cacao powder. Whisk the egg white and add the sugar 2 at the end. Gently fold the egg yolk in the white. Fold the mix cacao-sugar into the egg white gently. Spread at 1cm and bake at 165°C for about 10-12mins.



Chocolate Mousse

Ingredients

Milk	168 gr
Egg yolk	57 gr
Sugar	38 gr
70% dark chocolate	165 gr
Whipped cream	262 gr

Method

Mix the yolk and sugar. Fold in the hot milk. Cook to 85°C and pour on the chocolate. Cool down to 25°C and add the whipped cream.

Chocolate Mirroir Glaze

Ingredients

Cream	80 gr
Glucose	48 gr
Cocoa powder	36 gr
Water	50 gr
Sugar	130 gr
Gelatin	8 gr
Invert sugar	15 gr

Method

Warm the cream with the glucose, add the cocoa powder. Cook the sugar and water at 110°C. Add the cream mix and the bloomed gelatin. Blend a bit and add the invert sugar. Use at 30°C.

Fluffy Cocoa Sponge

Ingredients

Almond powder	10 gr
Cake flour	12 gr
Cocoa powder	20 gr
Sugar	100 gr
Egg white	150 gr
Egg yolk	100 gr

Method

Mix all together and sieve. Fill into siphon with 2 gas cartridges. Bake in paper cup on a microwave for about 25sec.

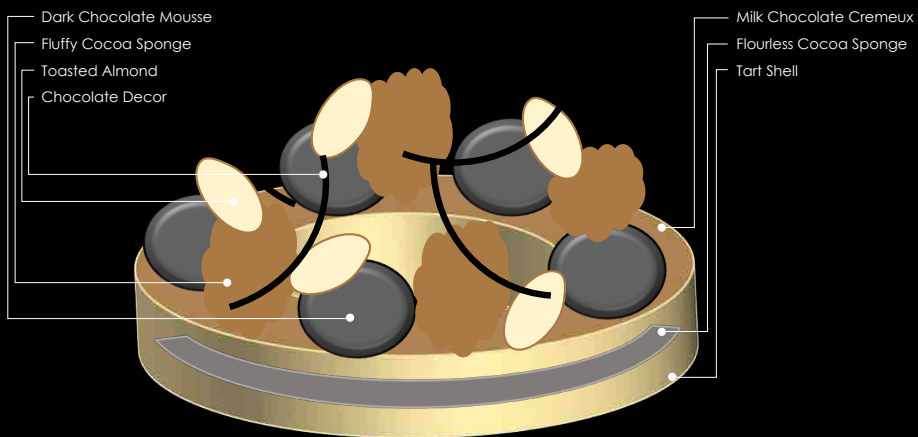
Décor

Ingredients

Toasted almond	50 gr
Dark chocolate décor	100 gr
Gold leaf	2 gr

Finishing

Place a disc of flourless sponge inside the tart shell and pour the milk chocolate cremeux. Pour the dark chocolate mousse in a 4cm ball mold and freeze, glaze the ball with the chocolate mirroir glaze. Display the ball on the tart and decorate with the fluffy cocoa sponge, toasted almond and chocolate décor.



Vanilla Large Savarin Tart Shells

115-125 g / 4.06-4.41 oz./ pc
3 pcs/tray, 5 trays/box
H: 22 mm, 0.87 in
Ø: 150 mm, 5.91 in





Spring Break

Composition

- La Rose Noire Vanilla Large Square Savarin Tart Shells
- Pistachio Custard
- Fresh Raspberry
- Mascarpone Cream
- Edible Pense Flower

Pistachio Custard Cream

Ingredients

Milk	300 gr
Pistachio paste	50 gr
Egg yolk	80 gr
Egg white	12 gr
Sugar	60 gr
Corn starch	25 gr

Method

Heat the milk. Whisk the pistachio paste with the eggs and sugar. Fold in the corn starch. Pour the milk on the egg mix and put it back in the pan. Bring to a boil and reserve.



Vanilla Mascarpone Cream

Ingredients

Cream	225 gr
Mascarpone	150 gr
Sugar	20 gr
Vanilla pod	1 pc

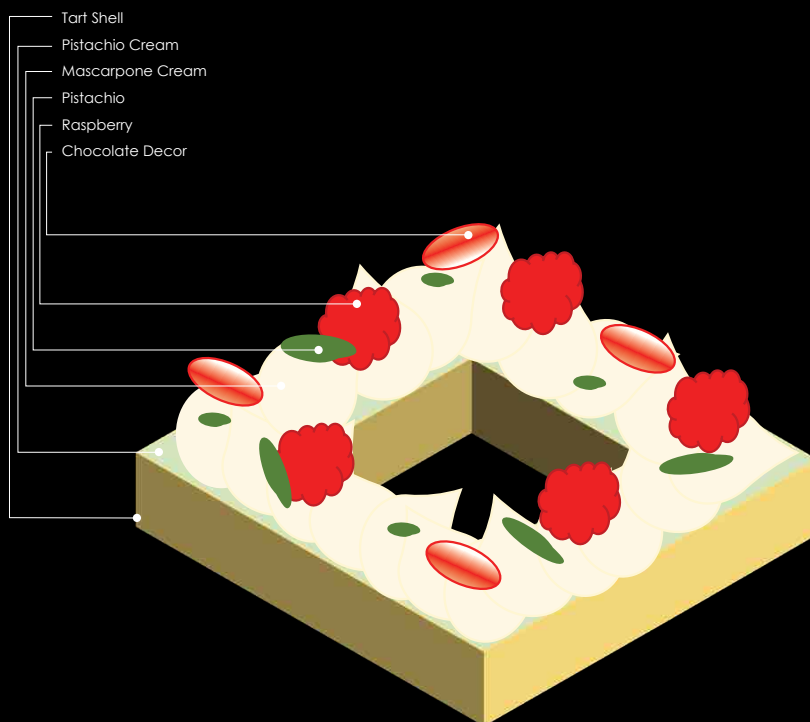
Method

Mix all ingredients together, blend and reserve in fridge. Whip to use.

Décor

Ingredients

Raspberry	10 pcs
White chocolate	100 gr
Pistachio	10 gr



Vanilla Large Square Savarin Tart Shells

115-125 g / 4.06-4.41oz./pc.
4 pcs/tray, 5 trays/box
L: 132 mm / 5.20 in
W: 132 mm / 5.20 in
H 22 mm / 0.87 in







Artistic creations by
Chef Mattieu Godard







