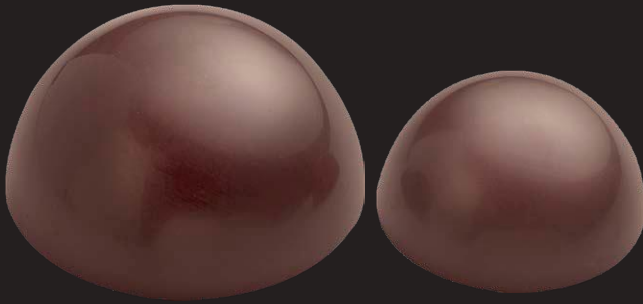


# Recipes



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



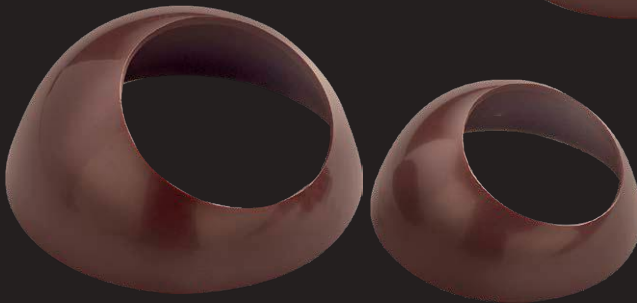
### Chocolate Universe - Globe

Small    Ø: 50 mm / 1.97 in, H: 25 mm / 0.98 in  
 Large    Ø: 80 mm / 3.15 in, H: 40 mm / 1.57 in



### Chocolate Universe - Galaxy

Small    Ø: 50 mm / 1.97 in, H: 25 mm / 0.98 in  
 Large    Ø: 80 mm / 3.15 in, H: 40 mm / 1.57 in



### Chocolate Universe - Moon

Small    Ø: 50 mm / 1.97 in, H: 25 mm / 0.98 in  
 Large    Ø: 80 mm / 3.15 in, H: 40 mm / 1.57 in



### Chocolate Universe - Crater

Small    Ø: 50 mm / 1.97 in, H: 25 mm / 0.98 in  
 Large    Ø: 80 mm / 3.15 in, H: 40 mm / 1.57 in



### Chocolate Discs

Ø: 44 mm, 1.73 in



Dark Chocolate



Pink Chocolate



White Chocolate



Orange Chocolate



Milk Chocolate



Green Chocolate



### Dark Chocolate Comet

H: 100 mm / 3.94 in  
Ø: 48 mm / 1.89 in

### Chocolate Shavings

300 - 320 g / 10.58 - 11.29 oz./tray



### Strawberry Tart Shells

Medium Ø: 55 mm / 2.17 in, H: 17 mm / 0.67 in  
Large Ø: 80 mm / 3.15 in, H: 17 mm / 0.67 in

### Green Tea Tart Shells

Medium Ø: 55 mm / 2.17 in, H: 17 mm / 0.67 in  
Large Ø: 80 mm / 3.15 in, H: 17 mm / 0.67 in



### Lemon Tart Shells

Medium Ø: 55 mm / 2.17 in, H: 17 mm / 0.67 in  
Large Ø: 80 mm / 3.15 in, H: 17 mm / 0.67 in



# Green Tea Tartlet with Moon & Comet

## Composition

- La Rose Noire Fruity Tart Shell - Green Tea
- La Rose Noire Chocolate Universe - Moon
- La Rose Noire Dark Chocolate Comet
- Matcha Cream
- Yuzu Gelée
- Yuzu Curd
- Mascarpone Mousse
- Dry Meringue
- Green Glaze
- Chestnut Mousseline

## Matcha Cream

### Ingredients

|                       |        |
|-----------------------|--------|
| Milk                  | 250 gr |
| Sugar                 | 64 gr  |
| Pasteurized Egg Yolk  | 45 gr  |
| Pastry Custard Powder | 23 gr  |
| Butter                | 30 gr  |
| Matcha Powder         | 10 gr  |

## Method

Heat the milk, then add the premixed sugar, egg yolk, custard powder and matcha powder. Return to cook as a crème anglaise. Cool down to 40°C. Add the butter and process with a hand blender.

## Yuzu Gelée

### Ingredients

|            |        |
|------------|--------|
| Yuzu Juice | 200 gr |
| Sugar      | 90 gr  |
| Pectin NH  | 4 gr   |

## Method

Bring the yuzu juice to a boil, then combine a previously mixed sugar and pectin to the yuzu juice while continuously whisking and cook for 2-3 minutes. Mix, strain and allow to set until firm.

## Yuzu Curd

### Ingredients

|                       |        |
|-----------------------|--------|
| Yuzu Juice            | 200 gr |
| Pasteurized Egg Yolk  | 60 gr  |
| Pasteurized Whole Egg | 75 gr  |
| Sugar                 | 60 gr  |
| Butter                | 75 gr  |
| Gelatine Sheet        | 5 gr   |



## Method

Combine the yuzu juice, egg yolk, whole egg, and sugar, then cook to 82°C. Remove from heat, stir-in gelatine to dissolve and cool down to 40°C. Add the butter and process using a hand blender.

## Mascarpone Mousse

### Ingredients

|                      |        |
|----------------------|--------|
| Mascarpone Cheese    | 375 gr |
| Water                | 30 gr  |
| Sugar                | 90 gr  |
| Pasteurized Egg Yolk | 100 gr |
| Semi-Whipped Cream   | 315 gr |
| Gelatine Sheet       | 7 gr   |

### Method

Cook the sugar and water to 118°C and produce a Pâté à bombe with the egg yolk. Add the gelatine and mascarpone cheese. Combine with the semi-whipped cream.

## Dry Meringue

### Ingredients

|                |        |
|----------------|--------|
| Egg White      | 100 gr |
| Sugar          | 100 gr |
| Icing Sugar    | 100 gr |
| Vanilla Powder | 1 gr   |

### Method

Combine the egg white and sugar, then cook to 40°C. Remove from heat, then whip using mixer until stiff. On a separate bowl, sift together the icing sugar and the vanilla powder, then gently fold into the previously cooked mixture. Spread on a baking pan and leave in the oven at 70°C until the meringue becomes dry. Store in an airtight container.

## Green Glaze

### Ingredients

|                     |        |
|---------------------|--------|
| Sugar               | 285 gr |
| Water               | 72 gr  |
| Glucose             | 100 gr |
| Cream 35%           | 310 gr |
| Skimmed Milk Powder | 72 gr  |
| Gelatine Sheet      | 10 gr  |
| Neutral Glaze       | 50 gr  |
| Green Coloring      | q.s.   |

### Method

Combine water, sugar, and glucose, then cook to 110°C. On the side, heat the cream and skimmed milk powder. Pour hot syrup over the cream mixture and boil again. Cool down to 60°C and add gelatine, neutral glaze and green coloring. Blend and set aside at 4°C.

## Chestnut Mousseline

### Ingredients

|                       |        |
|-----------------------|--------|
| Butter Cream          |        |
| Butter                | 256 gr |
| Pasteurized Egg White | 64 gr  |
| Sugar                 | 56 gr  |
| Butter Cream          | 350 gr |
| Chestnut Paste        | 900 gr |
| Milk                  | 50 gr  |
| Rum                   | 50 gr  |

### Method

Cream the butter using a mixer with a paddle attachment. Cook the sugar to 121°C and add to the whipped egg white as an Italian meringue. Mix the meringue with the butter to make a butter cream. Combine the chestnut puree, milk and rum, then fold-in with the previous mixture.



**Chocolate Universe Large Moon**

16 - 19 g / 0.56-0.67 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 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



**Dark Chocolate Comet**

11 - 15 g / 0.39-0.53 oz./pc.  
32 pcs/set, 1 set/box  
H: 100 mm, 3.94 in  
Ø: 48 mm, 1.89 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, 2.17 in



# Strawberry Tartlet with Crater & Comet

## Composition

- La Rose Noire Fruity Tart Shell - Strawberry
- La Rose Noire Chocolate Universe - Crater
- La Rose Noire Dark Chocolate Comet
- Pistachio Ganache
- Strawberry Compote
- Strawberry Mousse
- Pistachio Almond Sponge Cake
- Red Glaze

## Strawberry Compote

### Ingredients

|                   |        |
|-------------------|--------|
| Strawberry Puree  | 129 gr |
| Frozen Strawberry | 51 gr  |
| Inverted Sugar    | 39 gr  |
| Pectin NH         | 3 gr   |
| Sugar             | 10 gr  |
| Gelatine Sheet    | 3 gr   |
| Yuzu Juice        | 3 gr   |

## Pistachio Ganache

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Cream 35%                         | 100 gr |
| Glucose                           | 20 gr  |
| Ivoire White Chocolate, 35% cocoa | 125 gr |
| Pistachio Paste                   | 25 gr  |

### Method

Bring the cream and glucose to a boil. Gradually pour on the melted chocolate, stirring in the center with a rubber spatula to create a smooth and elastic core of emulsion. Add the pistachio paste and mix using a hand blender.

### Method

Heat the strawberry puree, frozen strawberry, and inverted sugar to 40°C. Add the mixed sugar and pectin. Bring the mixture to a boil and add the gelatine and yuzu juice.



## Strawberry Mousse

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Strawberry Puree                  | 140 gr |
| Raspberry Puree                   | 60 gr  |
| Gelatine Sheet                    | 6 gr   |
| Ivoire White Chocolate, 35% cocoa | 100 gr |
| Semi-Whipped Cream                | 180 gr |

### Method

Heat the puree to 40°C. Add the gelatine and mix. Pour the mixture into the melted chocolate (45°C). Mix using hand blender until smooth. Combine into the semi-whipped cream.

## Pistachio Almond Sponge Cake

### Ingredients

|                 |        |
|-----------------|--------|
| Icing Sugar     | 147 gr |
| Almond Powder   | 147 gr |
| Whole Egg       | 74 gr  |
| Egg Yolk        | 79 gr  |
| Egg White       | 270 gr |
| Sugar           | 99 gr  |
| Cake Flour      | 118 gr |
| Pistachio Paste | 99 gr  |

### Method

Mix the icing sugar, almond powder, whole egg, egg yolk and slowly add-in the pistachio paste. On a separate bowl, whisk the egg white and sugar until firm. Combine both mixture together carefully and mix until smooth. Finally, add the sifted flour, portion by portion, into the mixture. Bake on a silicone mat at 210°C for approximately 7 minutes.

## Red Glaze

### Ingredients

|                     |        |
|---------------------|--------|
| Sugar               | 285 gr |
| Water               | 72 gr  |
| Glucose             | 100 gr |
| Cream 35%           | 310 gr |
| Skimmed Milk Powder | 72 gr  |
| Gelatine Sheet      | 10 gr  |
| Neutral Glaze       | 50 gr  |
| Red Coloring        | q.s.   |

### Method

Cook water, sugar, and glucose to 110°C. On the side, heat the cream and skimmed milk powder. Pour hot syrup over the cream mixture and boil again. Cool down to 60°C and add gelatine, neutral glaze and red coloring. Blend and set aside at 4°C.



**Chocolate Universe Large Crater**

12 - 15 g / 0.42-0.53 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 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



**Dark Chocolate Comet**

11 - 15 g / 0.39-0.53 oz./pc.  
32 pcs/set, 1 set/box  
H: 100 mm, 3.94 in  
Ø: 48 mm, 1.89 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, 2.17 in



# Lemon Tartlet with Galaxy & Comet

## Composition

- La Rose Noire Fruity Tart Shell - Lemon
- La Rose Noire Chocolate Universe - Galaxy
- La Rose Noire Dark Chocolate Comet
- Vanilla Ganache
- Lemon Gelée
- Vanilla & Lemon Cream
- Yellow Glaze

## Vanilla Ganache

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Ivoire White Chocolate, 35% cocoa | 380 gr |
| Cream 35%                         | 375 gr |
| Glucose                           | 10 gr  |
| Milk                              | 188 gr |
| Vanilla Pod                       | 1 u    |
| Gelatine Sheet                    | 2 gr   |

## Method

Bring the milk and scraped vanilla pod to a boil. Remove from heat, and infuse for approximately 2 hours, then sift. Add glucose into the mixture, and heat up. Add the gelatine and pour into the melted chocolate. Emulsify with a hand blender and add the liquid cream, then mix again.

## Lemon Gelée

### Ingredients

|             |        |
|-------------|--------|
| Lemon Juice | 200 gr |
| Sugar       | 90 gr  |
| Pectin NH   | 4 gr   |

## Method

Bring lemon juice to a boil. On the side, mix the sugar and pectin together, then whisk into boiling liquid and cook for 2-3 minutes. Mix, strain and allow to set until firm.





## Vanilla & Lemon Cream

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Milk                              | 210 gr |
| Cream 35%                         | 105 gr |
| Lemon Zest                        | 1 u    |
| Vanilla Pod                       | 1 u    |
| Pasteurized Egg Yolk              | 60 gr  |
| Sugar                             | 75 gr  |
| Corn Starch                       | 15 gr  |
| Ivoire White Chocolate, 35% cocoa | 40 gr  |
| Gelatine Sheet                    | 10 gr  |
| Semi-Whipped Cream                | 210 gr |

### Method

Bring the milk to a boil together with the scraped vanilla pod and lemon zest. Infuse the vanilla pod and zest for approximately half an hour. Sift and pour the infused milk with cream into the premixed sugar, egg yolk and corn starch combination. Return to cook as a crême anglaise. Add gelatine and pour the warm mixture over the melted chocolate to make an emulsion. Combine with the semi-whipped cream.

## Yellow Glaze

### Ingredients

|                     |        |
|---------------------|--------|
| Sugar               | 285 gr |
| Water               | 72 gr  |
| Glucose             | 100 gr |
| Cream 35%           | 310 gr |
| Skimmed Milk Powder | 72 gr  |
| Gelatine Sheet      | 10 gr  |
| Neutral Glaze       | 50 gr  |
| Yellow Coloring     | q.s.   |

### Method

Cook water, sugar, and glucose to 110°C. On the side, heat the cream and skimmed milk powder. Pour hot syrup over the cream mixture and boil again. Cool down to 60°C and add gelatine, neutral glaze and yellow coloring. Blend and set aside at 4°C.



**Chocolate Universe  
Large Galaxy**

13 - 16 g / 0.46 - 0.56 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 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



**Dark Chocolate Comet**

11 - 15 g / 0.39 - 0.53 oz./pc.  
32 pcs/set, 1 set/box  
H: 100 mm, 3.94 in  
Ø: 48 mm, 1.89 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, 2.17 in



# Moon & Globe

## Composition

- La Rose Noire Chocolate Universe - Moon & Globe
- Pineapple Compote
- Light Coconut Cream
- Cocoa Crumble
- White Glaze

## Pineapple Compote

### Ingredients

|                      |        |
|----------------------|--------|
| Pineapple Puree      | 200 gr |
| Sugar                | 25 gr  |
| Pectin NH            | 4 gr   |
| Lemon Juice          | 5 gr   |
| Lime Zest            | 1/2 u  |
| Fresh Pineapple Cube | 150 gr |
| Vanilla Pod          | 1 u    |
| St. James Rum        | 12 gr  |

### Method

Heat the pineapple puree, lemon juice, lime zest, fresh pineapple cube and vanilla pod to 40°C. Add the mixed sugar and pectin and cook for approximately 3 minutes. Remove from heat and add the St. James Rum.

## Light Coconut Cream

### Ingredients

|                    |        |
|--------------------|--------|
| Coconut Puree      | 500 gr |
| Sugar              | 50 gr  |
| Gelatine Sheet     | 12 gr  |
| Semi-Whipped Cream | 320 gr |



## Method

Bring 200 gr of coconut puree and sugar to a boil. Add the gelatine and remaining coconut puree. Cool down to 35°C and fold in the semi-whipped cream.

## Cocoa Crumble

### Ingredients

|                                    |        |
|------------------------------------|--------|
| Butter                             | 125 gr |
| Sugar                              | 125 gr |
| Almond Powder                      | 125 gr |
| Cocoa Powder                       | 12 gr  |
| Cake Flour                         | 100 gr |
| Sea Salt                           | 3 gr   |
| Caraiibe Dark Chocolate, 66% cocoa | 210 gr |

### Method

Beat the butter and sugar using a mixer with paddle attachment. Sift the cake flour, cocoa powder, almond powder and sea salt together, then add it on the mixture. Make 10mm cubes and scatter on the silicone mat. Bake at 160°C for approximately 20 minutes. Coat with tempered chocolate and spread on a baking sheet. Store in an airtight container.

## White Glaze

### Ingredients

|                     |        |
|---------------------|--------|
| Sugar               | 285 gr |
| Water               | 72 gr  |
| Glucose             | 100 gr |
| Cream 35%           | 310 gr |
| Skimmed Milk Powder | 72 gr  |
| Gelatine Sheet      | 10 gr  |
| Neutral Glaze       | 50 gr  |
| Titanium Dioxide    | 2 gr   |

### Method

Cook water, sugar, and glucose to 110°C. On the side, heat the cream and skimmed milk powder. Pour hot syrup over the cream mixture and boil again. Cool down to 60°C and add gelatine, neutral glaze and titanium dioxide. Blend and set aside at 4°C.



**Chocolate Universe  
Small Moon**

4-6 g / 0.14 - 0.21 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**Chocolate Universe  
Small Globe**

6-8 g / 0.21 - 0.28 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**Chocolate Universe  
Large Moon**

16-19 g / 0.56 - 0.67 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



**Chocolate Universe  
Large Globe**

20-23 g / 0.71 - 0.81 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



# Galaxy & Globe

## Composition

- La Rose Noire Chocolate Universe - Galaxy & Globe
- Mango & Banana Compote
- Passion Fruit Curd
- Passion Fruit Mousse
- Passion Fruit Crisp
- Yellow Glaze
- Cocoa Crumble
- Dry Meringue

## Mango & Banana Compote

### Ingredients

|                  |        |
|------------------|--------|
| Fresh Mango Cube | 100 gr |
| Mango Puree      | 30 gr  |
| Banana Puree     | 12 gr  |
| Brown Sugar      | 10 gr  |
| Pectin NH        | 3 gr   |

### Method

Heat the fresh mango cube, mango puree, and banana puree and add the mixed sugar and pectin and cook for approximately 2 minutes.

## Passion Fruit Curd

### Ingredients

|                       |        |
|-----------------------|--------|
| Passion Fruit Puree   | 200 gr |
| Pasteurized Egg Yolk  | 60 gr  |
| Pasteurized Whole Egg | 75 gr  |
| Sugar                 | 60 gr  |
| Butter                | 75 gr  |
| Gelatine Sheet        | 5 gr   |

### Method

Cook the passion fruit puree, egg yolk, whole egg, and sugar to 82°C. Remove from heat, stir in gelatine to dissolve and cool down to 40°C. Add the butter and process using a hand blender.

## Passion Fruit Mousse

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Passion Fruit Puree               | 140 gr |
| Mango Puree                       | 60 gr  |
| Gelatine Sheet                    | 8 gr   |
| Ivoire White Chocolate, 35% cocoa | 100 gr |
| Semi-Whipped Cream                | 180 gr |



## Method

Heat the puree to 40°C. Add the gelatine and mix. Pour the mixture into the melted chocolate (45°C). Mix using hand blender until smooth. Combine into the semi-whipped cream.

## Passion Fruit Crisp

### Ingredients

|                     |        |
|---------------------|--------|
| Passion Fruit Puree | 150 gr |
| Mango Puree         | 50 gr  |
| Glucose             | 50 gr  |
| Sugar               | 20 gr  |
| Pectin NH           | 5 gr   |

### Method

Mix the sugar and pectin. Cook the passion fruit puree, mango puree, and glucose to 60°C. Add the sugar-pectin mixture and bring to a boil for approximately 2 minutes. Leave in the convection oven at 90°C for approximately 2 hours.

## Yellow Glaze

### Ingredients

|                     |        |
|---------------------|--------|
| Sugar               | 285 gr |
| Water               | 72 gr  |
| Glucose             | 100 gr |
| Cream 35%           | 310 gr |
| Skimmed Milk Powder | 72 gr  |
| Gelatine Sheet      | 10 gr  |
| Neutral Glaze       | 50 gr  |
| Yellow Coloring     | q.s.   |

### Method

Cook water, sugar, and glucose to 110°C. On the side, heat the cream and skimmed milk powder. Pour hot syrup over the cream mixture and boil again. Cool down to 60°C and add gelatine, neutral glaze and yellow coloring. Blend and set aside at 4°C.

## Cocoa Crumble

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Butter                            | 125 gr |
| Sugar                             | 125 gr |
| Almond Powder                     | 125 gr |
| Cocoa Powder                      | 12 gr  |
| Cake Flour                        | 100 gr |
| Sea Salt                          | 3 gr   |
| Caraibe Dark Chocolate, 66% cocoa | 210 gr |

### Method

Beat the butter and sugar in the bowl of a mixer with a paddle. Sift the cake flour, cocoa powder, almond powder, and sea salt together, then add it on the mixture. Make 10mm cubes and scatter on the silicone mat. Bake at 160°C for approximately 20 minutes. Coat with tempered chocolate and spread on a baking sheet. Store in an airtight container.

## Dry Meringue

### Ingredients

|                |        |
|----------------|--------|
| Egg White      | 100 gr |
| Sugar          | 100 gr |
| Icing Sugar    | 100 gr |
| Vanilla Powder | 1 gr   |

### Method

Mix the egg white and sugar together and cook to 40°C. Whip in the bowl of a mixer until stiff. Sift together the icing sugar and the vanilla powder, and gently fold into the whipped egg white. Leave in the oven at 70°C until the meringue becomes dry. Store in an airtight container.



**Chocolate Universe  
Small Galaxy**

4 - 6 g / 0.14 - 0.21 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**Chocolate Universe  
Small Globe**

6 - 8 g / 0.21 - 0.28 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**Chocolate Universe  
Large Galaxy**

13 - 16 g / 0.46 - 0.56 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



**Chocolate Universe  
Large Globe**

20 - 23 g / 0.71 - 0.81 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



# Crater & Globe

## Composition

- La Rose Noire Chocolate Universe - Crater & Globe
- Raspberry Compote
- Raspberry Curd
- Raspberry Mousse
- Raspberry Gelée
- Microwave Pistachio Sponge

## Raspberry Compote

### Ingredients

|                    |        |
|--------------------|--------|
| Raspberry Puree    | 215 gr |
| Frozen Raspberries | 85 gr  |
| Inverted Sugar     | 65 gr  |
| Pectin NH          | 5 gr   |
| Sugar              | 20 gr  |
| Gelatine Sheet     | 5 gr   |
| Lemon Juice        | 5 gr   |

## Method

Cook the puree with the frozen raspberries and inverted sugar to 60°C. Add the mixed sugar and pectin, and bring to a boil up to 102°C. Add the gelatine and lemon juice.

## Raspberry Curd

### Ingredients

|                       |        |
|-----------------------|--------|
| Raspberry Puree       | 200 gr |
| Pasteurized Whole Egg | 75 gr  |
| Pasteurized Egg Yolk  | 60 gr  |
| Sugar                 | 60 gr  |
| Butter                | 75 gr  |
| Gelatine Sheet        | 5 gr   |

## Method

Cook the raspberry puree, egg yolk, whole egg, and sugar to 82°C. Remove from heat, stir in gelatine to dissolve and cool down to 40°C. Add the butter and process using a hand blender.



## Raspberry Mousse

### Ingredients

|                      |        |
|----------------------|--------|
| Raspberry Puree      | 500 gr |
| Frozen Raspberries   | 20 gr  |
| Pasteurized Egg Yolk | 90 gr  |
| Sugar                | 90 gr  |
| Gelatine Sheet       | 12 gr  |
| Semi-Whipped Cream   | 470 gr |

### Method

Whisk together the sugar and egg yolk. Cook the puree and frozen raspberries, and add into the mixed sugar and egg yolk. Cook until the temperature reaches 82°C, then add the gelatine. Cool down to 40°C and fold in the semi-whipped cream.

## Raspberry Gelée

### Ingredients

|                 |        |
|-----------------|--------|
| Raspberry Puree | 300 gr |
| Sugar           | 50 gr  |
| Pectin NH       | 6 gr   |

### Method

Mix the sugar and pectin. Cook the raspberry puree to 60°C. Add the sugar-pectin mixture to a boil until 102°C.

## Microwave Pistachio Sponge

### Ingredients

|                       |        |
|-----------------------|--------|
| Pistachio Paste       | 160 gr |
| Cake Flour            | 50 gr  |
| Sugar                 | 160 gr |
| Pasteurized Whole Egg | 400 gr |
| Salt                  | 2 gr   |

### Method

Mix all ingredients together and fill 3/4 of a 1L siphon charged with 3 gas cartridges. With a knife, make a small hole at the bottom of each paper cup. Fill up the cups halfway. Bake in the microwave for about 40 seconds at maximum power. Leave to cool placing the cups upside down.



**Chocolate Universe  
Small Crater**

4 - 6 g / 0.14 - 0.21 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**Chocolate Universe  
Small Globe**

6 - 8 g / 0.21 - 0.28 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**Chocolate Universe  
Large Crater**

12 - 15 g / 0.42 - 0.53 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



**Chocolate Universe  
Large Globe**

20 - 23 g / 0.71 - 0.81 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



# Chocolate Shavings & Globe

## Composition

- La Rose Noire Chocolate Shavings
- La Rose Noire Chocolate Universe - Globe
- Manjari Chocolate Cream
- Cocoa Puff Pasty





## Manjari Chocolate Cream

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Cream 35%                         | 600 gr |
| Milk                              | 600 gr |
| Pasteurized Egg Yolk              | 245 gr |
| Sugar                             | 122 gr |
| Manjari Dark Chocolate, 64% cocoa | 580 gr |
| Vanilla Pod                       | 1 u    |

### Method

Mix the cream and milk with the scraped vanilla pod together. Add the egg yolk and sugar, and cook to 82°C. Pour the hot crème anglaise over the melted chocolate and make an emulsion until smooth.

## Cocoa Puff Pastry

### Ingredients

|                  |         |
|------------------|---------|
| Cake Flour       | 975 gr  |
| Butter           | 250 gr  |
| Bread Flour      | 400 gr  |
| Salt             | 25 gr   |
| White Vingar     | 11.5 gr |
| Water            | 763 gr  |
| Cocoa Powder     | 165 gr  |
| Extra Dry Butter | 800 gr  |

### Method

Make a dough with the first 7 ingredients and let rest 4 hours in the refrigerator. Sheet the dough and put the butter on top and then laminate. Make a two times double fold allowing to rest for 4 hours in the refrigerator again, and finally a single fold. Bake in the oven at 200°C for 10 minutes, vents closed. After 3 minutes, remove the steel stencils. After 10 minutes, turn the puff pastry over and finish baking for another 7 minutes at 180°C, vents open.



### Chocolate Universe Large Globe

20 - 23 g / 0.71 - 0.81 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in



### Dark Chocolate Shavings

300 - 320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Pink Chocolate Shavings

300-320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### White Chocolate Shavings

300 - 320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Orange Chocolate Shavings

300-320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Milk Chocolate Shavings

300 - 320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Green Chocolate Shavings

300-320 g / 10.58 - 11.29 oz./tray  
4 trays/box



# Latte with Chocolate Discs

## Composition

- La Rose Noire Chocolate Discs
- Pistachio Latte
- Caramel Latte
- Raspberry Latte

## Pistachio Latte with Chocolate Disc

### Ingredients

|                                   |         |
|-----------------------------------|---------|
| Cream 35%                         | 1800 gr |
| Milk                              | 1800 gr |
| Pistachio Paste                   | 375 gr  |
| Opalys White Chocolate, 33% cocoa | 240 gr  |

### Method

Bring the cream and milk to a boil. Gradually pour in the melted chocolate while stirring in the center using a rubber spatula to create a smooth and elastic core of emulsion. Then add the pistachio paste and mix using a hand blender.

## Caramel Latte with Chocolate Disc

### Ingredients

|           |        |
|-----------|--------|
| Sugar     | 300 gr |
| Cream 35% | 628 gr |
| Milk      | 920 gr |
| Butter    | 100 gr |

### Method

Heat the cream and milk together. Caramelize the sugar, then add the hot cream and milk. Return to cook, then add the butter and mix using a hand blender.

## Raspberry Latte with Chocolate Disc

### Ingredients

|                                   |        |
|-----------------------------------|--------|
| Cream 35%                         | 720 gr |
| Milk                              | 480 gr |
| Raspberry Puree                   | 450 gr |
| Opalys White Chocolate, 33% cocoa | 120 gr |

### Method

Bring the cream and milk to a boil. Gradually pour in the melted chocolate while stirring in the center using a rubber spatula to create a smooth and elastic core of emulsion. Add the raspberry puree and mix using a hand blender.



**Chocolate Discs**

2 - 3 g / 0.07 - 0.11 oz./pc.  
36 pcs/tray, 12 trays/box  
Ø: 44 mm, 1.73 in

# Chocolat Chaud with Chocolate Discs

## Composition

- La Rose Noire Chocolate Discs
- Chocolat Chaud

## Chocolat Chaud with Chocolate Disc

### Ingredients

|                                   |         |
|-----------------------------------|---------|
| Milk                              | 1000 gr |
| Cream 35%                         | 1000 gr |
| Guanaja Dark Chocolate, 70% cocoa | 800 gr  |

### Method

Bring the cream and milk to a boil. Gradually pour in the melted chocolate while stirring in the center using a rubber spatula to create a smooth and elastic core of emulsion.



### Chocolate Discs

2 - 3 g / 0.07 - 0.11 oz./pc.  
36 pcs/tray, 12 trays/box  
Ø: 44 mm, 1.73 in



# Smoothie with Chocolate Discs

## Composition

- La Rose Noire Chocolate Discs
- Mango Smoothie
- Double Berries Smoothie
- Green Apple & Avocado Smoothie

## Mango Smoothie with Chocolate Disc

### Ingredients

|              |        |
|--------------|--------|
| Fresh Mango  | 100 gr |
| Mango Puree  | 50 gr  |
| Milk         | 150 gr |
| Greek Yogurt | 60 gr  |

### Method

Mix together all the ingredients using a blender until smooth.

## Double Berries Smoothie with Chocolate Disc

### Ingredients

|                   |        |
|-------------------|--------|
| Fresh Strawberry  | 100 gr |
| Blackberry Puree  | 300 gr |
| Milk              | 375 gr |
| Vanilla Ice cream | 80 gr  |
| Fresh Lime Juice  | 8 gr   |

### Method

Mix together all the ingredients using a blender until smooth.

## Green Apple & Avocado Smoothie with Chocolate Disc

### Ingredients

|                   |        |
|-------------------|--------|
| Apple Juice       | 430 gr |
| Green Apple Puree | 220 gr |
| Avocado           | 200 gr |
| Fresh Lime Juice  | 16 gr  |

### Method

Mix together all the ingredients using a blender until smooth.



### Chocolate Discs

2 - 3 g / 0.07 - 0.11 oz./pc.  
36 pcs/tray, 12 trays/box  
Ø: 44 mm, 1.73 in







Artistic creations by  
Chef Jeff Chiu





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