

Recipes



LA ROSE NOIRETM

Gérard
Dubois

Le Citron

Lemon Crumble

290 g Cake Flour
220 g Butter
240 g Almond powder
240 g Sugar
5 u Lemon Zest

Bring the butter to room temperature and mix together with the sugar and lemon zest. Sift the cake flour and almond powder. Mix the sifted dry ingredients into the butter and sugar mixture. Chill the dough until it hardens. Bake in convection oven at 160°C until golden brown.

Lemon Marmalade

120 g Sugar
90 g Water
80 g Lemon
10 g Lemon Juice

Slice finely the lemon and then cut into small triangles. Combine water, lemon juice and sugar to a boil, add the lemon and slowly cook until this reaches a marmalade texture.

Lemon Cream

200 g Sugar
300 g Butter
225 g Pasteurized Whole Egg
180 g Lemon Juice
12 g Lemon Zest
4 g Gelatin Sheets

Mix briefly the eggs with the sugar, add the lemon juice and the zest, cook to 82°C. Add the hydrated gelatin. Pour on the butter and emulsify well.

White Chocolate Foam

100 g Valrhona Opalys 33%
100 g Pasteurized Egg White
50 g Cream 35%

Mix all ingredients, transfer to a siphon and charge with three cartridges.

Yellow Spray

250 g Cocoa Butter
250 g Valrhona Opalys 33%
4 g Yellow fat-soluble color powder

Separately melt the couverture and cocoa butter to 40-50°C. Combine.

Gold Spray

q.s. Kirsch
q.s. Gold Powder

Mix together and fill the airbrush.

Passion Fruit Crisp

150 g Passion Fruit Puree
50 g Mango Puree
50 g Glucose
20 g Sugar
5 g Pectin NH
q.s. Black Sesame

Mix the sugar and pectin. Cook the passion fruit puree, mango puree and glucose to 60°C. Add the sugar-pectin mixture to a boil for approx 2 minutes. Leave in the convection oven at 70°C overnight. Store in an airtight container.

Cocoa Crumble

50 g Butter
50 g Sugar
50 g Cake Flour
30 g Almond Powder
25 g Cocoa Powder

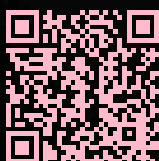
Beat the butter and sugar in the bowl of a mixer with a paddle. Add the cake flour, almond powder, cocoa powder, previously sifted together. Spread the crumble evenly on the silicone mat. Bake at 80°C for approx 4 hours. Remove from the oven and cool before reserving in an airtight container.

Products used:

Dark Nebula

20-23 g / 0.71-0.81 oz. /pc.
9 pcs. / tray, 5 trays / box
L: 115 mm, 4.53 in
W: 79 mm, 3.11 in
H: 39 mm, 1.54 in





Learn how to create this
artistic Nebula design
in this video.

Black & White Comet

Cocoa Shortbread

80 g Butter
50 g Icing Sugar
1 g Fine Salt
16 g Almond Powder
25 g Pasteurized Whole Egg
6 g Cocoa Powder
120 g Cake Flour

Combine the butter and all powdered ingredients including the salt until the mixture resembles fine breadcrumbs, add the egg. Refrigerate. Roll out the dough to a thickness of 2mm. Bake in the convection oven at 160°C for 15 minutes.

Red Currant Confit

136 g Red Currant Puree
60 g Raspberry Puree
50 g Glucose
50 g Sugar
6 g Pectin Yellow
8 g Citric Acid

Heat the puree with the glucose to 40°C, then add the mix of sugar, citric acid and pectin. Bring this to boil.

Vanilla Whipped Ganache

126 g Cream 35%
12 g Inverted Sugar
12 g Glucose
50 g Valrhona Opalys 33%
14 g Cocoa Butter
190 g Cream 35%
2 u Vanilla Pod

Infuse the vanilla pod with 190 g cream overnight. Bring the 126 g cream to boil with the inverted sugar and glucose. Add in the gelatin. Gradually pour the boiling hot mixture over the melted chocolate and cocoa butter. Emulsify with a hand blender and add the infused cream mixture, then mix again. Set aside in the refrigerator and allow to crystallize overnight.

Almond Streusel

100 g Butter
100 g Muscovado Sugar
100 g Cake Flour
100 g Almond Powder

Use an electric whisk to beat the powdered ingredients with the butter. Sieve the cold pastry dough through a 4mm wire rack to obtain evenly sized granules. Store in the fridge. Bake in a convection oven at 160°C until golden brown.

Vanilla & Dark Chocolate Cream

140 g Milk
160 g Cream 35%
1 u Vanilla Pod
30 g Glucose
360 g Valrhona Guanaja 70%
2 g Gelatin Sheets

Infuse the vanilla pod with 140 g milk overnight. Bring the infused mixture to boil with the cream and glucose. Add in the gelatin. Gradually pour the boiling hot mixture over the melted chocolate. Emulsify with a hand blender and mix until smooth.

Dark Chocolate Spray

250 g Cocoa Butter
250 g Valrhona Guanaja 70%
3 g Red fat-soluble color powder

Separately melt the couverture and cocoa butter to 40-50°C. Combine.

Products used:

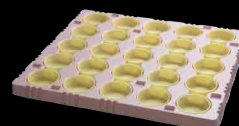
White Chocolate Comet

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



Small Round White Chocolate Shell

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





Each box of Chocolate Comet comes with a Blister Mold. Learn more in this video.

LA ROSE NOIRE

Love is . . .

Rose Cremeux

195 g Cream 35%
195 g Milk
75 g Pasteurized Egg Yolk
4 g Gelatin Sheets
340 g Valrhona Opalys 33%
7 g Rose Water
q.s. Pink Food Coloring

Combine milk and cream, and bring to a boil, then add the egg yolk and cook to 83°C. Add the hydrated gelatin. Pour the warm mixture into the melted chocolate. Add rose water and pink food coloring. Emulsify with a hand blender.

Raspberry Compote

215 g Raspberry Puree
85 g Frozen Raspberry
65 g Inverted Sugar
5 g Pectin NH
20 g Sugar
5 g Gelatin Sheets
5 g Lemon Juice

Mix the sugar and pectin. Cook the puree with the frozen raspberry and inverted sugar to 60°C. Add the sugar-pectin mixture to a boil until 102°C. Add the gelatin and lemon juice.

Lychee Mousse

78 g Sugar
7 g Gelatin Sheets
21 g Corn Starch
336 g Lychee Puree
330 g Whipped Cream 35%

Mix the sugar and corn starch. Cook the lychee puree to 60°C. Add the sugar-corn starch mixture to a boil. Add the hydrated gelatin. Cool to 40°C and fold in the semi-whipped cream.

Microwave Raspberry Sponge

180 g Pasteurized Whole Egg
75 g Sugar
15 g Almond Powder
30 g Cake Flour
12 g Raspberry Powder

Mix all ingredients together and fill until 3/4 of 1L siphon and add 3 gas cartridges.

White Glaze

285 g Sugar
72 g Water
100 g Glucose
310 g Cream 35%
72 g Skimmed Milk Powder
10 g Gelatin Sheets
50 g Neutral Glaze
2 g Titanium Dioxide

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 to 60°C and add gelatin, neutral glaze and titanium dioxide. Blend and set aside at 4°C.

Products used:

Large Pink Pattern Heart

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



8cm White Chocolate Shell

16-18 g / 0.56-0.63 oz. /pc.
9 pcs. / tray, 6 trays / box
H: 17 mm, 0.67 in
Ø: 80 mm, 3.15 in





LA ROSE NOIRE

The Ballerinas

Guanaja 70% Chocolate Cream

100 g Cream 35%
100 g Milk
34 g Pasteurized Egg Yolk
28 g Sugar
84 g Valrhona Guanaja 70%
5 g Rhum
5 g Bailey's
3 g Gelatin Sheets

Combine milk and cream, then bring to a boil. Add the egg yolk and sugar, then cook to 83°C. Add the hydrated gelatin. Pour the warm mixture into the melted chocolate. Emulsify with a hand blender and add the Rhum and Bailey's, then mix again.

Whipped Yuzu Ganache

212 g Cream 35%
56 g Valrhona Opalys 33%
4 g Gelatin Sheets
48 g Yuzu juice

Boil half the amount of cream and add the gelatin. Little by little, pour over the chocolate and emulsify. Add the remaining cream and finish with the yuzu juice. Mix until perfectly smooth and reserve in the refrigerator.

White Glaze

285 g Sugar
72 g Water
100 g Glucose
310 g Cream 35%
72 g Skimmed Milk Powder
10 g Gelatin Sheets
50 g Neutral Glaze
2 g Titanium Dioxide

Cook water, sugar, 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 to 60°C and add gelatin, neutral glaze and titanium dioxide. Blend and set aside at 4°C.

Yuzu Gelée

100 g Yuzu Juice
45 g Sugar
2 g Pectin NH

Bring Yuzu juice to a boil. Mix the sugar and pectin together. Whisk into boiling liquid, cook for 2-3 minutes. Mix, strain, and allow to set until firm.

Cocoa Caviar

250 g Water
50 g Sugar
2 g Agar Agar
30 g Cocoa Powder

Combine all the ingredients and bring to a boil while continuously stirring to prevent the cocoa from sticking to the bottom of the saucepan. Leave to cool to 80°C. Separately, half fill a container with the grapeseed oil. Fill a syringe with the cocoa base and drip the content into the oil.

Black Sugar

175 g Fondant
75 g Glucose
4 g Black Water-soluble Color

Cook the fondant and glucose to 160°C. Add the black coloring and mix well. Spread on a silicon mat and leave to cool. Heat small amount of caramel between two silicon mats in the oven at 180°C. Lamine with the help of a rolling pin and make the desired shape.

Products used:

Single Origin Chocolate Mini Cones

3-4 g / 0.11-0.14 oz. /pc.
70 pcs. / tray, 2 trays / box
H: 55 mm, 2.17 in
Ø : 26.4 mm, 1.04 in





Berries Delight

Bergamot Cremeux

135 g Bergamot Puree
38 g Pasteurized Egg Yolk
45 g Pasteurized Whole Egg
35 g Sugar
50 g Butter
3 g Gelatin Sheets

Cook the bergamot puree, pasteurized egg yolk, pasteurized egg and sugar to 82°C. Remove from heat, stir in gelatin to dissolve and cool to 40°C. Add the butter and process with the hand blender.

Pistachio & Lime Crunchy

105 g Pistachio
1 g Salt
39 g Feuilletine
10 g Lime Zest
120 g Valrhona Opalys 33%

Finely chop the pistachios. Combine with the feuilletine, zest and salt. Add the melted white chocolate.

Dry Meringue

100 g Egg White
100 g Sugar
100 g Icing Sugar
1 g Vanilla Powder

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

Products used:

Bronze Pulsar

14-17 g / 0.49-0.60 oz. /pc.
9 pcs. / tray, 5 trays / box
L: 115 mm, 4.53 in
W: 79 mm, 3.11 in
H: 39 mm, 1.54 in



Bronze Nebula

20-23 g / 0.71-0.81 oz. /pc.
9 pcs. / tray, 5 trays / box
L: 115 mm, 4.53 in
W: 79 mm, 3.11 in
H: 39 mm, 1.54 in





LA ROSE NOIRE

Red Lantern

Strawberry Gelée Insert

- 375 g Fresh Strawberries
- 15 g Lemon Juice
- 30 g Sugar
- 2 g Pectin NH
- 7.5 g Balsamic Vinegar
- 20 g Olive Oil 0.1% acidity
- 9 g Gelatin Sheets

Puree the strawberries with the lemon juice. Heat 100 g of this puree together with the sugar and pectin to 70-80°C. Add the gelatin sheets, previously bloomed. Add the remaining puree and mix in the olive oil and balsamic vinegar.

Greek Yogurt Cream

- 64 g Cream 35%
- 118 g Greek Yogurt
- 20 g Lemon Juice
- 160 g Valrhona Opalys 33%
- 4 g Gelatin Sheets
- 240 g Whipped Cream 35%

Melt the chocolate to 40°C. Heat the cream, yogurt and lemon juice to 35°C. Add the cream mixture into the melted chocolate. Emulsify with a hand blender and add the gelatin to a smooth. Combine with the semi-whipped cream.

Strawberry Crumble

- 30 g Strawberry Powder
- 20 g Beetroot Powder
- 50 g Sugar
- 50 g Cake Flour
- 50 g Butter

Beat the butter and sugar in the bowl of a mixer with a paddle. Add the cake flour, strawberry powder, beetroot powder, previously sifted together. Spread the crumble evenly on the silicone mat. Bake at 80°C for approx 4 hours. Remove from the oven and cool before reserving in an airtight container.

Strawberry Chip

- 100 g Strawberry Puree
- 50 g Sugar
- 1 g Agar Agar
- 5 g Pectin NH

Mix sugar, agar agar and NH pectin. Add the strawberry puree and blend. Bring the mixture to a boil. Spread out on silpat. Dry in an oven at 80°C overnight. Store in an airtight container.

Red Glaze

- 285 g Sugar
- 72 g Water
- 100 g Glucose
- 310 g Cream 35%
- 72 g Skimmed Milk Powder
- 10 g Gelatin Sheets
- 50 g Neutral Glaze
- q.s. Red Coloring

Cook water, sugar, 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 to 60°C and add gelatin, neutral glaze and red coloring. Blend and set aside at 4°C.

Products used:

Small White Pattern 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



Small White Pattern Mars

4-6 g / 0.14-0.21 oz. /pc.
20 pcs. / tray, 6 trays / box
H: 25 mm, 0.98 in
Ø: 0 mm, 1.97 in





Garden of Earthly Delight

Cassis Cream

200 g Valrhona Opalys 33%
160 g Cassis Puree
112 g Cream 35%
20 g Inverted Sugar
20 g Glucose
100 g Cream 35%

Heat the 112g cream and puree to 80°C. Pour on the chocolate and make an emulsion until smooth. On the side, heat the 100g cream, inverted sugar and glucose. Combine both mixtures together and mix until smooth.

Mango Coulis

80 g Mango Puree
20 g Passion Fruit Puree
20 g Icing Sugar
2 g Corn Starch
5 g Glucose

Heat the puree and glucose to 40°C. Stir in the sugar and corn starch. Bring to a boil.



Cassis Genoise

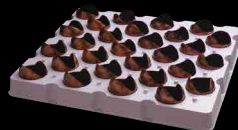
280 g Pasteurized Whole Egg
295 g Almond Paste 50%
92 g Butter
55 g Cake Flour
3 g Baking Powder
36 g Cassis Puree

Beat the egg and almond paste to a ribbon stage, then melt the butter to 45°C and add to the previous mixture. Sift the flour and baking powder over the mixture and finally add the cassis puree. Bake at 160°C for about 8-10 minutes.

Products used:

Mini La Rose Bronze

5-8 g / 0.18-0.28 oz. /pc.
28 pcs. / tray, 3 trays / box
Ø: 43 mm, 1.69 in



Medium Rectangle Vanilla Tart Shells

13-14 g / 0.46-0.49 oz. /pc.
21 pcs. / tray, 8 trays / box
L: 95 mm, 3.74 in
W: 25mm, 0.98 in
H: 14mm, 0.55 in





Mellow Yellow

Coconut & Lime Sponge

330 g Almond Paste 50%	30 g Coconut Powder
175 g Pasteurized Whole Egg	5 g Fresh Lime Zest
30 g Corn Starch	56 g Pasteurized Egg White
	125 g Butter(melted)
	17 g Sugar

Lighten the almond paste by gradually adding the whole egg, then add the coconut powder and lime zest. Beat in the melted butter and corn starch and fold in the previously whipped egg white and sugar. Bake at 165°C for 10-12 minutes.

Light Coconut Cream

500 g Coconut puree	50 g Sugar
12 g Gelatin Sheets	320 g Semi - Whipped Cream

Bring 200 g coconut puree with the sugar to a boil. Add the gelatin and remaining coconut puree. Cool to 35°C and fold in the semi-whipped cream.

Exotic Cream

200 g Exotic Puree	60 g Pasteurized Egg Yolk
75 g Pasteurized Whole Egg	60 g Sugar
5 g Gelatin Sheets	75 g Butter

Cook the exotic puree, egg yolk, whole egg and sugar to 82°C. Remove from heat, stir in gelatin to dissolve and cool to 40°C. Add the butter and process with the hand blender.

Yellow Glaze

285 g Sugar	72 g Water
100 g Glucose	310 g Cream 35%
72 g Skimmed Milk Powder	10 g Gelatin Sheets
50 g Neutral Glaze	q.s. Yellow Coloring

Cook water, sugar, 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 to 60°C and add gelatin, neutral glaze and yellow coloring. Blend and set aside at 4°C.

Coconut Chantilly

175 g Cream 35%	125 g Coconut Puree
30 g Valrhona Opalys 33%	6 g Gelatin Sheets
80 g Mascarpone	

Heat one third of the cream to 80°C, add the white couverture and the gelatin. Mix well. Add the remaining ingredients and mix with the help of a hand whisk. Leave to set for few hours.

Yellow Spray

250 g Cocoa Butter
250 g Valrhona Opalys 33%
5 g Yellow fat-soluble Color Powder

Separately melt the couverture and cocoa butter to 40-50°C. Combine.

Exotic Compote

66 g Exotic Puree	27 g Sugar
11 g Glucose	7 g Sugar
2 g Pectin NH	7 g Lime Juice

Mix the sugar and pectin. Heat the exotic puree to 40°C with glucose. Incorporate the sugar and pectin mix. Bring the mixture to a boil and add the lime juice.

Products used:

Large Round Gluten-Free Tart Shells

23-24 g / 0.81-0.85 oz. /pc.
9 pcs. / tray, 5 trays / box
H: 17 mm, 0.67 in
Ø: 75 mm, 2.95 in



Medium Round Gluten-Free Tart Shells

10-11 g / 0.35-0.39 oz / pc
20 pcs / tray, 5 trays / box
H: 17 mm, 0.67 in
Ø: 51 mm, 2.01 in



Mini Round Gluten-Free Tart Shells

5-6 g / 0.18-0.21 oz / pc
42 pcs / tray, 5 trays / box
H: 17 mm, 0.67 in
Ø: 32 mm, 1.26 in





Learn more about
Gluten-Free Tart Shells
in this video.

Bounty of Eden

Composition

Vegan Tart Shells
Alfalfa Sprout
Roasted Broccoli and Cauliflower
Sautéed Wild Mushrooms
Roasted Cherry Tomatoes
Deep-Fried Basil Leaves

Place alfalfa sprout salad over the vegan tart shell.
Place on top with roasted broccoli, cauliflower,
sautéed wild mushrooms, and cherry tomatoes.
Garnish with deep-fried basil leaves.

Products used:

Large Round Vegan Tart Shells

22-24g / 0.78-0.85 oz. / pc
9 pcs / tray, 5 trays / box
H: 16 mm, 0.63 in
Ø: 75 mm, 2.95 in



Medium Round Vegan Tart Shells

9-11 g / 0.32-0.39 oz / pc
20 pcs / tray, 5 trays / box
H: 16 mm, 0.63 in
Ø: 51 mm, 2.01 in



Mini Round Vegan Tart Shells

5-6 g / 0.18-0.21 oz / pc
42 pcs / tray, 5 trays / box
H: 16 mm, 0.63 in
Ø: 32 mm, 1.26 in





Learn more about
Vegan Tart Shells
in this video.

Trio of Fruits

Raspberry Compote

120 g Raspberry Puree 0% added Sugar
50 g Frozen Raspberry
65 g Demerara Sugar
2 g Agar Agar

Heat the puree and frozen raspberries to 40°C. Stir in the sugar and agar agar. Bring to a boil. Spread evenly into 6 cm half dome molds and freeze until ready for use.

Blueberry Compote

120 g Blueberry Puree 0% added Sugar
50 g Frozen Blueberry
50 g Demerara Sugar
2 g Agar Agar

Heat the puree and frozen blueberries to 40°C. Stir in the sugar and agar agar. Bring to a boil. Spread evenly into 6 cm half dome molds and freeze until ready for use.

Passion Fruit Compote

120 g Passion Fruit Puree 0% added Sugar
50 g Mango Puree 0% added Sugar
65 g Demerara Sugar
2 g Agar Agar

Heat the purees to 40°C. Stir in the sugar and agar agar. Bring to a boil.

Raspberry Cream

200 g Organic Vegan White Chocolate
w/ Raw Cocoa Nibs
160 g Raspberry Puree 0% added Sugar
100 g Almond Milk
20 g Demerara Sugar
20 g Maltose
90 g Almond Milk

Heat the 100 g almond milk and puree to 80°C. Pour on the chocolate and make an emulsion until smooth. On the side heat the 90 g almond milk, demerara sugar and maltose. Combine both mixtures together and mix until smooth.

Blueberry Cream

200 g Organic Vegan White Chocolate
w/ Raw Cacao Nibs
160 g Blueberry Puree 0% added Sugar
100 g Almond Milk
20 g Demerara Sugar
20 g Maltose
90 g Almond Milk

Heat the 100 g almond milk and puree to 80°C. Pour on the chocolate and make an emulsion until smooth. On the side, heat the 90 g almond milk, demerara sugar and maltose. Combine both mixtures together and mix until smooth.

Passion Fruit Cream

200 g Organic Vegan White Chocolate
w/ Raw Cacao Nibs
110 g Passion Fruit Puree 0% added Sugar
50 g Mango Puree 0% added Sugar
100 g Almond Milk
20 g Demerara Sugar
20 g Maltose
90 g Almond Milk

Heat the 100 g almond milk and puree to 80°C. Pour on the chocolate and make an emulsion until smooth. On the side, heat the 90 g almond milk, demerara sugar and maltose. Combine both mixtures together and mix until smooth.

Products used:

Large Round Vegan Tart Shells

22-24g / 0.78-0.85 oz. /pc
9 pcs / tray, 5 trays / box
H: 16 mm, 0.63 in
Ø: 75 mm, 2.95 in





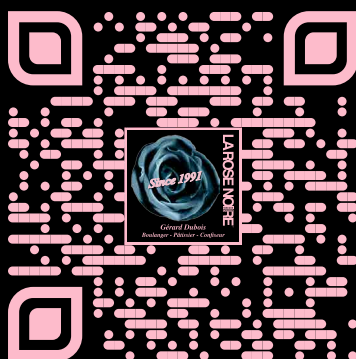
Learn more about
Vegan Tart Shells
in this video.



Artistic recipe creations by:
Chef Jeff Chiu



Learn how to make these
wonderful Chocolate Corals
in this video.



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