

Recipes



LA ROSE MORE

Gérard
Dubois

TM

Rustic Greens

Avocado Hummus

- 158 g Fresh Avocado
- 63 g Chickpeas in can
- 38 g Fruit Purée Lemon Capfruit
- 25 g Garlic
- 95 g Olive Oil
- 6 g Curry Powder
- q.s. Salt
- q.s. Pepper

Mix the avocado, chickpeas, lemon purée, and garlic. Add olive oil, followed by curry, salt, and pepper.

Baby Vegetable Assortment

- 160 g Carrots
- 160 g Asparagus
- 160 g Cherry Tomatoes with Tail
- 160 g Fennel
- 48 g Yellow Capsicum
- 48 g Red Capsicum
- 48 g Green Capsicum

Decoration

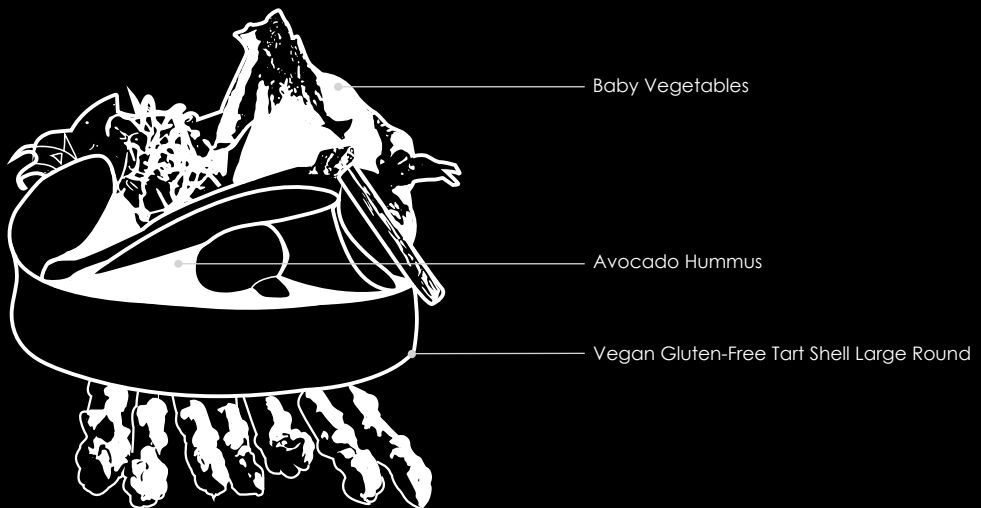
- 763 g Baby Vegetable Assortment
- 267 g Olive Oil
- q.s. Salt
- q.s. Pepper
- q.s. Thyme

Mix the baby vegetables with olive oil, salt, pepper, and thyme. Bake in the oven at 180°C for 30 minutes.

Products used:

Vegan Gluten-Free Tart Shells Large Round

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





Raspberry Opulence

Coconut Passion Fruit Caramel

103 g Sugar
69 g Glucose
86 g Fruit'Purée Coconut Capfruit
103 g Vegan Butter
103 g Fruit'Elite "Nuts" White Almond Purée Capfruit
52 g Fruit'Purée Passion fruit Capfruit

Make a dry caramel with sugar and glucose, adding the sugar portion by portion. Heat the coconut purée, passion fruit purée, and white almond purée to 40°C then add into the caramel and mix. Add the vegan butter and emulsify with a hand blender.

Earl Grey Aspic

280 g Water
3 g Earl Grey Tea
2 g Agar Agar
28 g Sugar

Boil the water and infuse the Earl Grey tea. The time of infusion will be according to your taste. Sieve and add the sugar and Agar Agar. Boil for 2 minutes.

Raspberry Dome

212 g Fresh Raspberries
303 g Earl Grey Aspic

Fill the mould with the Earl Grey aspic. Add the fresh raspberries, let it set, and fill again with the rest of the aspic. Keep in the fridge for 4 hours.

Dark Chocolate Raspberry Mousse

60 g Fruit'Purée Raspberry Capfruit (1)
101 g Dark Chocolate 64%
33 g Fruit'Purée Raspberry Capfruit (2)
64 g Whipped Vegetable Cream

Melt the dark chocolate. Warm up the Raspberry Purée (1) and pour into the melted dark chocolate. Mix and add the second part of Raspberry Purée (2). At 40°C, add the whipped cream.

Products used:

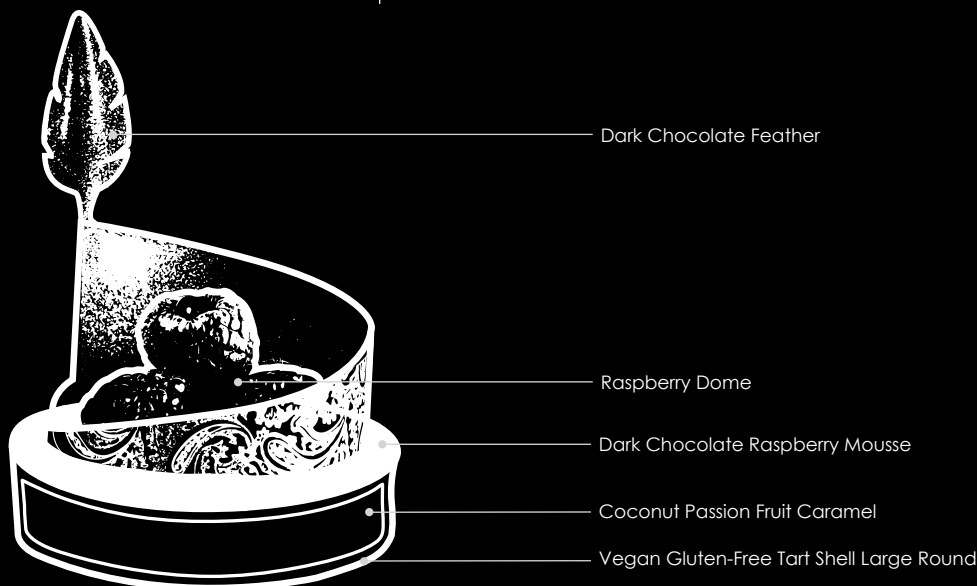
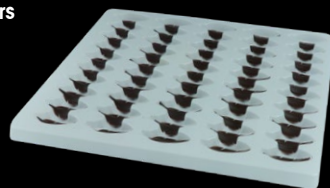
Vegan Gluten-Free Tart Shells Large Round

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



Dark Chocolate Feathers

0.5-1 g / 0.02-0.04 oz / pc
50 pcs / tray, 8 trays / box
L: 46 mm, 1.81 in
W: 19 mm, 0.75 in





Banana Spear

Chocolate Passion Fruit Cremeux

87 g Milk
58 g Sugar
58 g Egg Yolk
175 g Dark Chocolate 64%
136 g Fruit'Purée Passion fruit Capfruit

Mix the egg yolk and sugar. Boil the milk and pour into the egg yolk with sugar and cook to 81°C. Pour into the melted dark chocolate and add the Passion fruit purée. Emulsify with a hand blender.

Sliced Banana

309 g Fresh Bananas

Slice the bananas and line them on top of the chocolate passion fruit cremeux.

Banana Glaze

75 g Fruit'Purée Banana Capfruit
21 g Water
213 g Neutral Glaze (hot process)

Boil the Banana Purée, water, and hot process neutral glaze. Pour on top of the sliced bananas. Let it set.

Mascarpone Quenelle

181 g Mascarpone
15 g Icing Sugar
60 g Fruit'Purée Banana Capfruit
53 g Whipped Cream 35%

Mix all ingredients together. Keep in the fridge. Make a quenelle and put on top of the tart.

Products used:

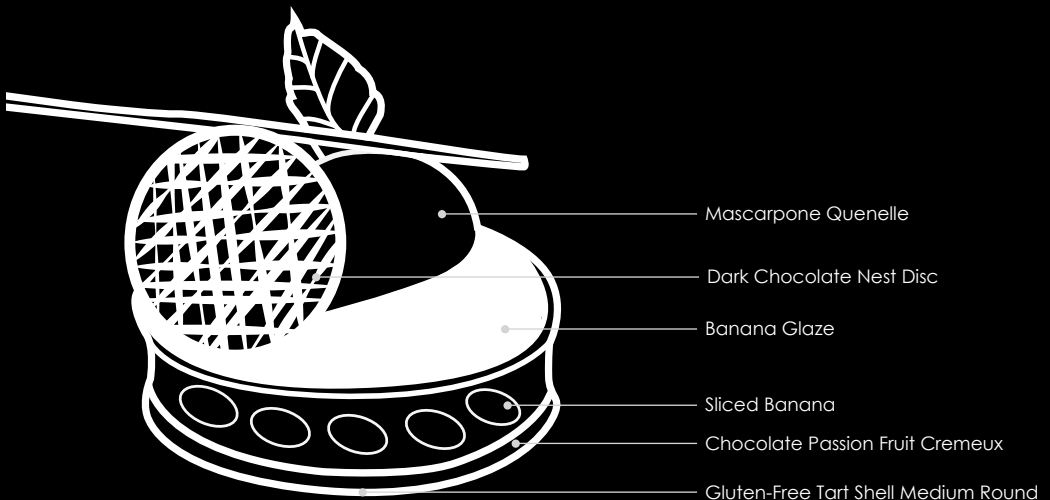
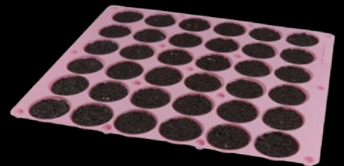
Gluten-Free Tart Shells Medium Round

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



Dark Chocolate Nest Discs

2-3 g / 0.07-0.11 oz / pc
36 pcs / tray, 12 trays / box
Ø: 42 mm, 1.65 in





Velvet Pear

Poached Pear in Red Wine

- 165 g Red Wine
- 66 g Water
- 82 g Sugar
- 1 g Orange Juice
- 1 g Lemon Juice
- 2 g Cinnamon Stick
- 1 g Vanilla Pod
- 198 g Fresh Pear

Peel and cut the pear in cubes. Boil the red wine, water, sugar, orange juice, lemon juice, cinnamon stick, and vanilla pod. Add the pear cubes in the hot wine. Boil again. Keep in the fridge overnight.

Almond Cream

- 55 g Sugar
- 111 g Fruit'Elite "Nuts" White Almond Purée Capfruit
- 83 g Almond Powder
- 8 g Rhum

Mix all the ingredients together and pipe into the vegan tart shell. Bake at 180°C with cube poached pear in red wine.

Pear Mousse

- 217 g Fruit'Purée Pear Williams Capfruit
- 16 g Sugar
- 2 g Agar Agar
- 152 g Vegetable Cream

Set aside half portion of the Pear Purée. Boil the remaining Pear Purée together with sugar and Agar Agar. Add the rest of the Pear Purée. At 30°C, add the whipped vegetable cream. Keep in the fridge.

Chocolate Spray

- 62 g White Chocolate
- 41 g Cacao Butter

Melt and mix.

Products used:

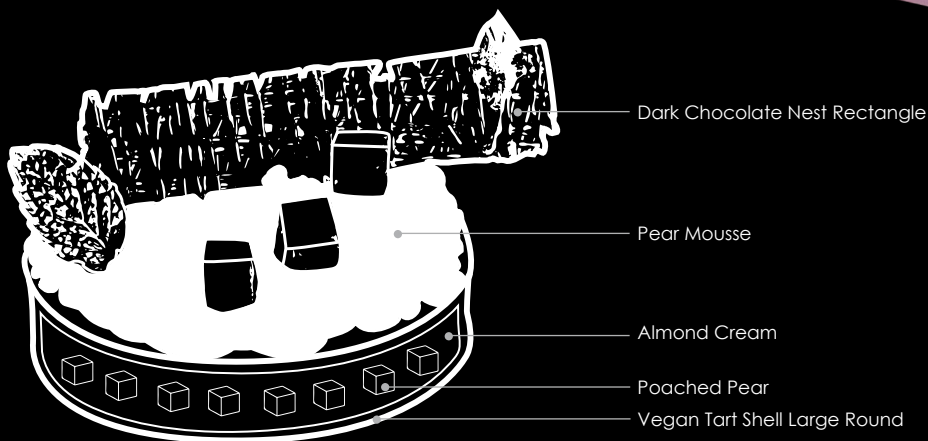
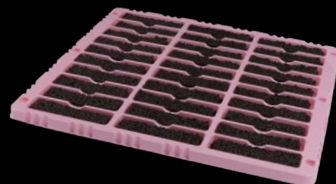
Vegan Tart Shells Large Round

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



Dark Chocolate Nest Rectangle

2-3 g / 0.07-0.11 oz / pc
90 pcs / tray, 3 trays / box
L: 84 mm, 3.31 in
W: 20 mm, 0.79 in





Bergamot Choushell

Hazelnut Crème Brûlée

- 83 g Cream 35%
- 83 g Milk
- 41 g Egg Yolk
- 19 g Sugar
- 41 g Opalys Chocolate
- 41 g Fruit'Elite "Nuts" Roasted Hazelnut Purée Capfruit
- 2 g Gelatin (200 Bloom)

Mix the egg yolk and sugar. Boil the milk and cream, then pour into the egg yolk with sugar and cook to 82°C. Add the previously soaked gelatin and mix. Pour into the chocolate and add the hazelnut purée. Emulsify with a hand blender. Keep in the fridge.

Poached Green Apple in Vanilla Syrup

- 108 g Fruit'IQF Green Apple Granny Smith Capfruit
- 81 g Water
- 27 g Sugar
- 1 g Vanilla Pod

Make syrup with water, sugar, and vanilla pod. Add the IQF Green Apple and boil again.

Bergamot Chantilly

- 262 g Cream 35%
- 61 g Sugar
- 6 g Gelatin (200 Bloom)
- 134 g Fruit'Purée Bergamot Capfruit
- 1 g Vanilla Pod

Heat the Bergamot Purée, sugar, and vanilla pod. Add the previously soaked gelatin, cream, and mix. Keep in the fridge for 24 hours and whip before piping into the Choushell.

Products used:

Choushells Mini

9-11 g / 0.32-0.39 oz. /pc.
42 pcs. / tray, 3 trays / box
H: 31 mm, 1.22 in
Ø: 32 mm, 1.26 in



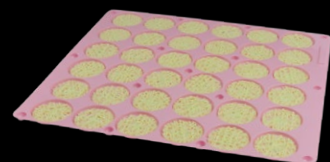
Choushells Medium

23-25 g / 0.81-0.88 oz. /pc.
20 pcs. / tray, 3 trays / box
H: 36 mm, 1.42 in
Ø: 51 mm, 2.01 in



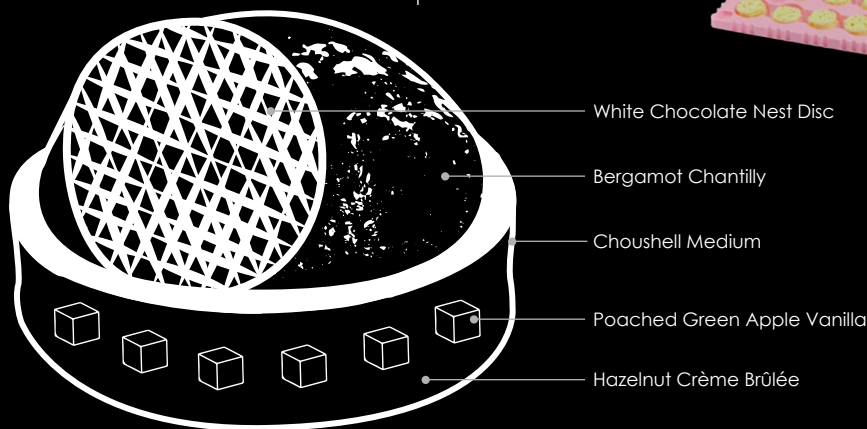
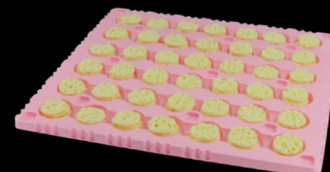
White Chocolate Nest Discs

2-3 g / 0.07-0.11 oz / pc
36 pcs / tray, 12 trays / box
Ø: 42 mm, 1.65 in



White Chocolate Nest Discs Mini

1-1.5 g / 0.04-0.05 oz / pc
168 pcs / tray, 3 trays / box
Ø: 29 mm, 1.14 in





Cherry Throne

Soft Chocolate Sponge

114 g Egg White(1)
47 g Sugar
27 g Icing Sugar
57 g Almond Powder
57 g Egg White(2)
19 g Bitter Chocolate
19 g Flour
19 g Cocoa Powder

Whip the egg white (1) then add sugar gradually, and set aside after mixing. Mix the almond powder and icing sugar. Add the egg white (2) and mix. Melt the bitter chocolate and add into the almond mixture. Add the whipped egg white mixture, flour, and cocoa powder. Mix gently. Line on the tray and bake at 180°C for 15 minutes.

Dark Red Cherry Confit

116 g Fruit'IQF Red Sour Cherry Capfruit
30 g Sugar (1)
3 g Pastry Cream Powder (hot process)
4 g Sugar (2)
1 g Yellow Pectin
1 g NH Pectin

Cook the IQF Red Sour Cherry at 40°C. Remove the juice and add the sugar (1) and pastry cream powder. At 60°C, add the sugar (2), yellow pectin and NH pectin. Boil for 2 minutes then keep in the fridge.

Mascarpone Vanilla

149 g Mascarpone
50 g Cream 35%
12 g Icing Sugar
1 g Vanilla Pod
45 g Whipped Cream

Infuse the cream with vanilla pod. Mix the mascarpone, icing sugar, and whipped cream.

Dark Red Cherry Meringue

228 g Fruit'Purée Red Sour Cherry Capfruit
44 g Gelatin Mass
37 g Sugar

Heat 20% of Red Sour Cherry Purée, then add the sugar and gelatin mass. Add the rest of the Red Sour Cherry Purée, and blend. Keep in the fridge for 12 hours. Whip prior to use.

Products used:

Dark 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



Dark Chocolate Shells Small Round

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



Dark Chocolate Curls

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



Dark Chocolate Universe Small Moon

Dark Red Cherry Meringue

Mascarpone Vanilla

Dark Red Cherry Confit

Soft Chocolate Sponge

Dark Chocolate Shell Small Round

Dark Chocolate Curls



Citrus Armour

Citrus Soft Jelly

- 179 g Fruit'Purée Blood Orange Capfruit
- 40 g Fruit'Purée Kumquat Capfruit
- 35 g Fruit'Purée Grapefruit Capfruit
- 37 g Sugar
- 11 g Potato Starch
- 8 g Gelatin (200 Bloom)

Heat the Blood Orange Purée, Kumquat Purée and Grapefruit Purée to 40°C. Add the sugar and potato starch. Bring to boil before adding the previously soaked gelatin. Keep in the fridge.

Almond Sponge

- 89 g Almond Powder
- 70 g Butter
- 124 g Eggs
- 67 g Icing Sugar
- 11 g Orange Zest

Roast the almond powder and cool down to room temperature. Mix with the icing sugar, eggs, melted butter, and orange zest. Pour into a tray and bake at 180°C for 10 minutes.

Vanilla Whipped Ganache

- 257 g Cream (1) 35%
- 11 g Glucose
- 11 g Inverted Sugar
- 139 g Opalys Chocolate
- 96 g Cream (2) 35%
- 1 g Vanilla Pod

Infuse the vanilla pod with cream (1). Heat the 50% of the infused cream with vanilla and add the inverted sugar and glucose. Homogenise with melted chocolate. Add the opalys chocolate and remaining infused cream with vanilla and cream (2). Keep in the fridge. Whip prior to use.

Blood Orange Jelly

- 198 g Fruit'Purée Blood Orange Capfruit
- 8 g Fruit'Zest Orange Capfruit
- 30 g Sugar
- 8 g Potato Starch
- 13 g Gelatin (200 Bloom)

Heat the Blood Orange Purée up to 40°C, then add the sugar and potato starch. Boil and add the previously soaked gelatin and orange zest. Pour into the mould and freeze.

Products used:

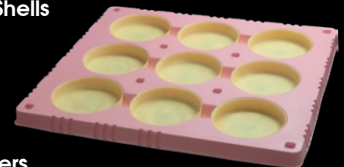
White Chocolate Universe Large Galaxy

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



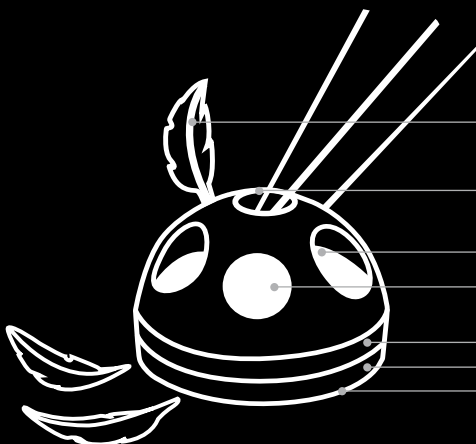
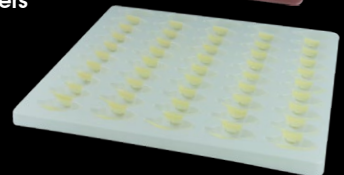
8cm White Chocolate Shells

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



White Chocolate Feathers

0.5-1 g / 0.02-0.04 oz / pc
50 pcs / tray, 8 trays / box
L: 46 mm, 1.81 in
W: 19 mm, 0.75 in



White Chocolate Feather

White Chocolate Universe Large Galaxy

Blood Orange Jelly

Vanilla Whipped Ganache

Almond Sponge

Citrus Soft Jelly

8cm White Chocolate Shell



LA ROSE NOIRE

Knight's Berry

Almond Sponge

- 86 g Almond Powder
- 67 g Butter
- 119 g Eggs
- 64 g Icing Sugar
- 25 g Fruit'Zest Orange Capfruit

Roast the almond powder and cool down to room temperature. Mix with the icing sugar, eggs, melted butter, and orange zest. Pour into a tray and bake at 180°C for 10 minutes.

Rhubarb Confit

- 173 g Fruit'IQF Green Rhubarb Capfruit
- 60 g Fruit'Purée Strawberry Capfruit
- 61 g Sugar (1)
- 4 g Pastry Cream Powder (hot process)
- 9 g Sugar (2)
- 2 g Yellow Pectin
- 1 g NH Pectin
- q.s. Water

Heat IQF Green Rhubarb with water and sugar (1). Add the strawberry purée, sugar (2), pastry cream powder, yellow pectin, and NH pectin. Boil for 2 minutes. Keep in the fridge.

Cheesecake

- 47 g Sugar
- 15 g Water
- 30 g Egg Yolk
- 118 g Cream Cheese
- 148 g Whipped Cream 35%
- 3 g Gelatin (200 Bloom)

Cook the sugar and water up to 121°C, then pour into the egg yolk. Soften the cream cheese separately. Heat a part of the whipped cream to melt gelatin and mix with cream cheese. Add the whipped cream and egg yolk mixture. Mix gently.

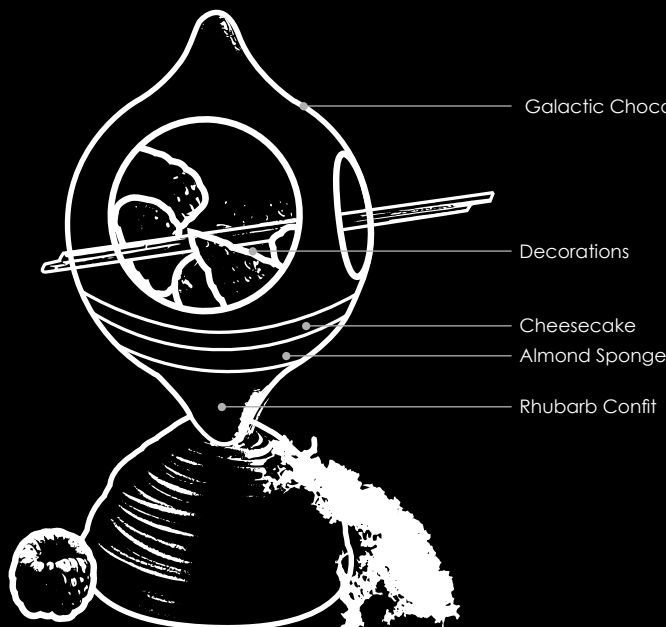
Decoration

- 23 g Raspberries
- 23 g Strawberries
- 5 g Micro Herbs

Products used:

Galactic Chocolate Universe 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



Galactic Chocolate Universe Bronze Pulsar

Decorations

Cheesecake

Almond Sponge

Rhubarb Confit



Rose of Versailles

Lychee Raspberry Rose Glaze

142 g Fruit'Elite Purée "Seasonal Flavours" Lychee and Raspberry with Rose Capfruit
14 g Water
50 g Neutral Glaze (hot process)

Boil the water, neutral glaze, and Lychee and Raspberry with Rose purée. Keep in the fridge. Blend before use.

Lychee Raspberry Rose Chantily

176 g Cream 35%
38 g Sugar
4 g Gelatin (200 Bloom)
91 g Fruit'Elite Purée "Seasonal Flavours" Lychee and Raspberry with Rose Capfruit

Heat the Lychee and Raspberry with Rose purée and sugar. Add the previously soaked gelatin and cream. Keep in the fridge for 24 hours and whip. Pipe in the mould and freeze.

Filling

52 g Fruit'IQF Raspberry Willamette Capfruit
52 g Lychee in can

Decoration

103 g Red and White Rose Petals
Fresh Raspberries

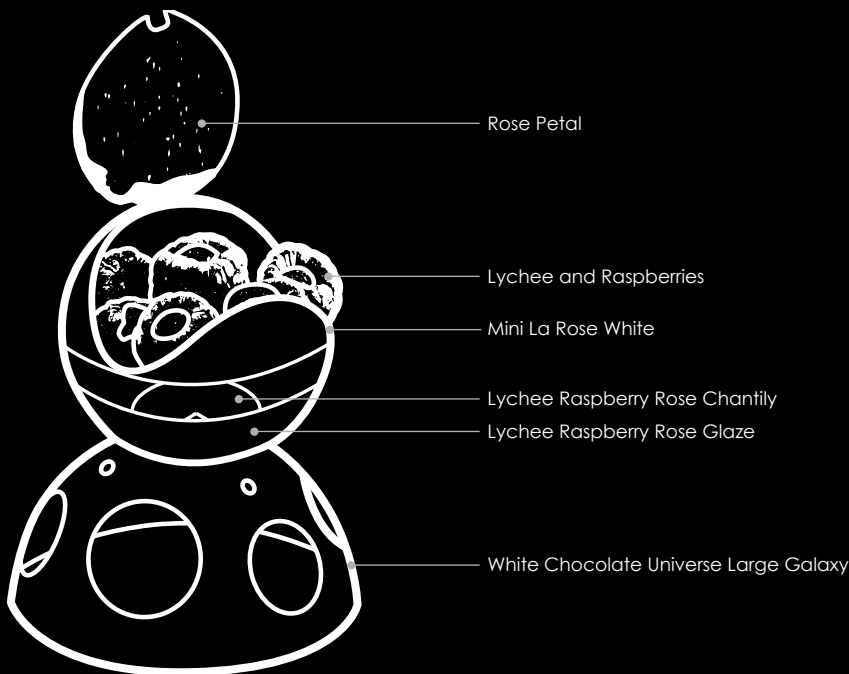
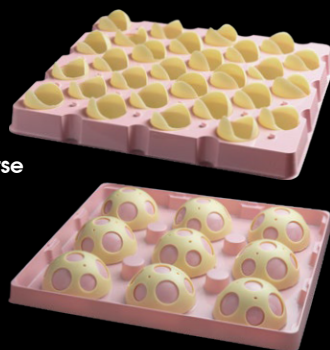
Products used:

Mini La Rose White

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

White 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





LA ROSE NOIRE

Soldier's Home

White Chocolate Sudachi Cremeux

- 95 g Cream 35%
- 95 g Fruit'Purée Sudachi CapFruit
- 38 g Egg Yolk
- 23 g Sugar
- 110 g Opalys Chocolate
- 1 g Gelatin (200 Bloom)

Beat the egg yolk and sugar until the color becomes pale and texture is creamy. Boil the cream. Pour into the egg yolk mixture and cook to 85°C. Pour into previously melted chocolate and add the previously soaked gelatin. Mix and add Sudachi Purée. Emulsify with a hand blender. Keep in the fridge.

Milk Chocolate Ginger Cremeux

- 95 g Cream 35%
- 95 g Milk
- 19 g Fruit'Purée Ginger CapFruit
- 38 g Egg Yolk
- 19 g Sugar
- 95 g Jivara Chocolate
- 1 g Gelatin (200 Bloom)

Beat the egg yolk and sugar until the color becomes pale and texture is creamy. Boil the cream. Pour into the egg yolk mixture and cook up to 85°C. Pour into previously melted chocolate and add the previously soaked gelatin. Mix and add Ginger Purée. Hand blend. Keep in the fridge.

Dark Chocolate Raspberry Cremeux

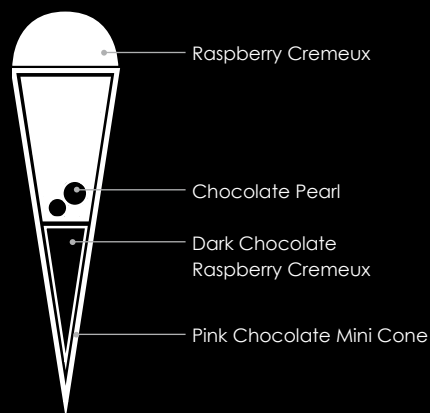
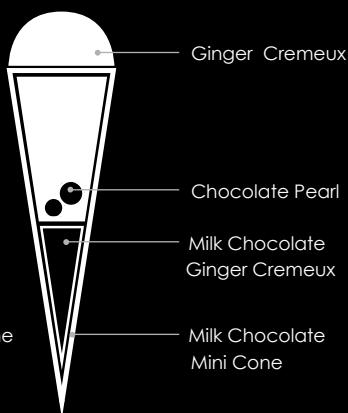
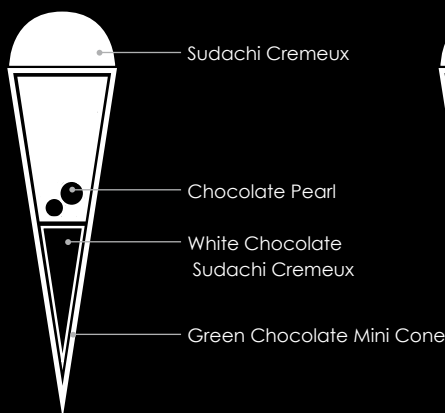
- 105 g Cream 35%
- 105 g Fruit'Purée Raspberry CapFruit
- 42 g Egg Yolk
- 21 g Sugar
- 87 g Manjari

Beat the egg yolk and sugar until the color becomes pale and texture is creamy. Boil the cream. Pour into the egg yolk mixture and cook up to 85°C. Pour into previously melted chocolate. Mix and add Raspberry Purée. Emulsify with a hand blender. Keep in the fridge.

Sudachi Cremeux

- 99 g Fruit'Purée Sudachi CapFruit
- 65 g Egg Yolk
- 114 g Sugar
- 79 g Croissant Butter
- 3 g NH Pectin

Heat the Sudachi Purée up to 40°C. Add sugar and NH pectin. Boil, then pour into the egg yolk, and cook until 85°C. Cool down to 40°C and add the butter. Emulsify with a hand blender. Keep in the fridge.



Ginger Cremeux

235 g Cream 35%
9 g Fruit Purée Ginger CapFruit
47 g Egg Yolk
16 g Sugar
52 g Opalys Chocolate
2 g Gelatin (200 Bloom)

Heat the Ginger Purée up to 40°C. Add sugar and NH pectin. Boil, then pour into the egg yolk, and cook until 85°C. Add the previously soaked gelatin and pour into the melted chocolate. Emulsify with a hand blender. Keep in the fridge.

Raspberry Cremeux

294 g Fruit Purée Raspberry CapFruit
19 g Sugar
4 g Pectin NH
43 g Butter 82% MG

Heat the Raspberry Purée up to 40°C. Add the sugar and NH pectin. Cool down to 40°C and add the butter. Emulsify with a hand blender. Keep in the fridge.

Insert

130 g Dark Chocolate Pearl

Products used:

Dark 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



Dark 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 Shells Small Round

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



Assorted 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





Artistic recipe creations by:
Chef David Ducamp



LA ROSE NOIRE

LA ROSE NOIRE



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