



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



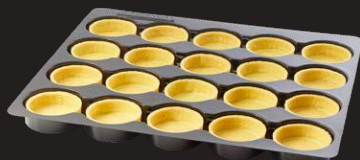
**Lemon Tart Shells
Large Round**

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