



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



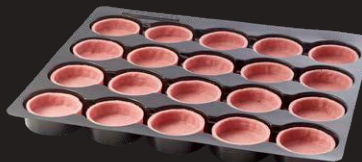
Strawberry Tart Shells Large Round

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