



# Oriental

## Composition

- La Rose Noire Fruity Tart Shells - Green Tea
- White Chocolate Whipped Ganache
- Cherry Jam
- Jasmin Ganache

## White Chocolate Whipped Ganache

### Ingredients

Cream	90 gr
Glucose syrup	8 gr
Invert sugar	8 gr
White chocolate	145 gr
Cream 2	240 gr



## Method

Boil the cream with the glucose and invert sugar. Pour over the white chocolate and mix well. Add the cold cream 2 and mix. Rest in fridge for 2 hrs before whipping to use.

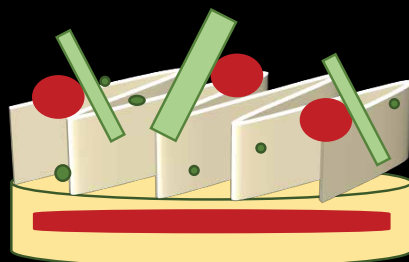
## Cherry Jam

### Ingredients

Cherry puree	215 gr
Invert sugar	30 gr
Sugar	10 gr
Pectin NH	5 gr

### Method

Heat the cherry puree with the invert sugar. Mix the sugar and pectin together and pour over the puree while mixing and bring to a boil. Set in the fridge. When cold, blend the jam to give a smooth texture.



## Vanilla Jasmin Ganache

### Ingredients

Cream	150 gr
Vanilla	1 pc
Jasmin tea	20 gr
White chocolate	210 gr

### Method

Infuse the jasmine tea with the cream for 5min. Strain out the cream and adjust to the original weight (150 g). Boil again and pour on the chocolate.

## Décor

Green Tea powder	5 gr
Griottine cherry	5 pcs

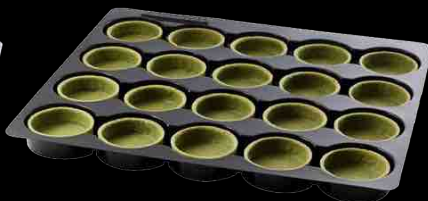
### Finishing

Pipe some cherry jam in the tart shell and cover it with the jasmin ganache. Pipe the white chocolate whipped ganache on top and decorate with the griottine cherry, chocolate décor and green tea powder.



**Green Tea Tart Shells  
Mini Round**

5-6 g / 0.18-0.21 oz./pc.  
42 pcs/tray, 5 trays/box  
H: 17mm, 0.67 in  
Ø: 35mm, 1.38 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, 2.16 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