

LA ROSE NOIRE®



EAGLES CAPPUCINO (for 25 units)

UI05.182 AOP Sweet Mini Sable Breton

Salty peanut and honey creamy

Cream	250 gr.
Mascarpone	200 gr.
Peanut pure paste	100 gr.
Honey	100 gr.
Salt	3 gr.
Coffee compound	10 gr.
SPI30 Gelatin sheets	1.5 unit.

Mix honey, coffee, salt and 50 gr. of cream and bring to boil. Remove from the heat and add the bloomed gelatin. Pour on the remaining cream and mascarpone and mix until combined. Add the peanut pure paste and mix again. Let to set into the fridge. Put in a piping bag with a regular nozzle and use.

Coffee glaze

Espresso coffee	450 gr.
Simple syrup	50 gr.
Sosa Vegetable gel	25 gr.

Mix all Ingredients together and bring to boil. Remove from the heat and use immediately.

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Milk frost sphere

Milk	350 gr
Honey	60 gr.
SPI30 Gelatin sheets	4 unit (8 gr.)

Take 50gr. of milk and heat with the honey. Remove from the heat and melt in the gelatin bloomed. Put the remaining milk into the freezer in order to get the mixture very cold (but not frozen). Mix both preparations and whip using the Kitchen Aid until you get a stable and dense frost. Put in a small Silikomart lolly pop sphere molds and freeze.

Finishing

Pipe the salty peanut and honey creamy on the sable Breton 1 cm thick. Freeze and then dip the creamy into the coffee glaze still hot and liquid. Put the chocolate square on top (prior to this make a small round hole in the middle). Then place the milk frost sphere on top of the chocolate square and dust with cocoa powder.

