



U105.04 Large Square Sweet Tart



U105.86 Medium Square Sweet Tart

LA ROSE NOIRE®

SUMMER PASSION

U105.03 Mini Square Sweet Tart Shell

Passion cream

250g	Passion Fruit Puree
100g	Cream
140g	Egg Yolk
160g	Whole egg
175g	Sugar
150g	Butter
2.5 units	Gelatine leaves (5g)

Mix the puree with cream, whole egg, egg yolks and sugar. Bring to boil stirring constantly. Remove from heat and add the gelatin previously soaked in cold water. Let it cool down to 40°C. Add the butter and mix well with a mixer. Use.

White chocolate ganache

617g	White Chocolate
221g	Cream 35%
39g	Liquid glucose
27g	Cocoa butter
58g	Butter

Melt the white chocolate and cocoa butter together. Heat the cream and liquid glucose until 40°C, then pour into the white chocolate, mix and emulsify little by little. Add the butter and mix with an immersion blender until combined.

Raspberry Jelly

400g	Raspberry puree
100g	Syrup (50g water+50g sugar)
50g	Lemon juice
3g	Agar agar

Mix the ingredients and bring to the boiling point. Pour the raspberry jelly on a tray 0.3 cm thick and cut to the size of the tart shell.

Finishing

Raspberries
Blueberries
Mint leaves
Chocolate decorations

Fill the tart with passion fruit cream and freeze. Cut the square of raspberry jelly and place on top. Make "Quenelles" with white chocolate ganache and place them also on top of the tart. Decorate with fruit, mint leaves and other decorations.

