



Crater & Globe

Composition

- La Rose Noire Chocolate Universe - Crater & Globe
- Raspberry Compote
- Raspberry Curd
- Raspberry Mousse
- Raspberry Gelée
- Microwave Pistachio Sponge

Raspberry Compote

Ingredients

Raspberry Puree	215 gr
Frozen Raspberries	85 gr
Inverted Sugar	65 gr
Pectin NH	5 gr
Sugar	20 gr
Gelatine Sheet	5 gr
Lemon Juice	5 gr

Method

Cook the puree with the frozen raspberries and inverted sugar to 60°C. Add the mixed sugar and pectin, and bring to a boil up to 102°C. Add the gelatine and lemon juice.

Raspberry Curd

Ingredients

Raspberry Puree	200 gr
Pasteurized Whole Egg	75 gr
Pasteurized Egg Yolk	60 gr
Sugar	60 gr
Butter	75 gr
Gelatine Sheet	5 gr

Method

Cook the raspberry puree, egg yolk, whole egg, and sugar to 82°C. Remove from heat, stir in gelatine to dissolve and cool down to 40°C. Add the butter and process using a hand blender.



Raspberry Mousse

Ingredients

Raspberry Puree	500 gr
Frozen Raspberries	20 gr
Pasteurized Egg Yolk	90 gr
Sugar	90 gr
Gelatine Sheet	12 gr
Semi-Whipped Cream	470 gr

Method

Whisk together the sugar and egg yolk. Cook the puree and frozen raspberries, and add into the mixed sugar and egg yolk. Cook until the temperature reaches 82°C, then add the gelatine. Cool down to 40°C and fold in the semi-whipped cream.

Raspberry Gelée

Ingredients

Raspberry Puree	300 gr
Sugar	50 gr
Pectin NH	6 gr

Method

Mix the sugar and pectin. Cook the raspberry puree to 60°C. Add the sugar-pectin mixture to a boil until 102°C.

Microwave Pistachio Sponge

Ingredients

Pistachio Paste	160 gr
Cake Flour	50 gr
Sugar	160 gr
Pasteurized Whole Egg	400 gr
Salt	2 gr

Method

Mix all ingredients together and fill 3/4 of a 1L siphon charged with 3 gas cartridges. With a knife, make a small hole at the bottom of each paper cup. Fill up the cups halfway. Bake in the microwave for about 40 seconds at maximum power. Leave to cool placing the cups upside down.



**Chocolate Universe
Small Crater**

4 - 6 g / 0.14 - 0.21 oz./pc.
20 pcs/tray, 6 trays/box
H: 25 mm, 0.98 in
Ø: 50 mm, 1.97 in



**Chocolate Universe
Small Globe**

6 - 8 g / 0.21 - 0.28 oz./pc.
20 pcs/tray, 6 trays/box
H: 25 mm, 0.98 in
Ø: 50 mm, 1.97 in



**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



**Chocolate Universe
Large Globe**

20 - 23 g / 0.71 - 0.81 oz./pc.
9 pcs/tray, 5 trays/box
H: 40 mm, 1.57 in
Ø: 80 mm, 3.15 in