



# Tea Time

## Composition

- La Rose Noire Medium Round Chocolate Shell
- Green tea sponge
- Lemon and ginger compote
- Yuzu cream
- Green tea whipped ganache

## Decoration

- Fresh fruits
- Silver leaf
- Dried meringues

## Green tea sponge

### Ingredients

Butter	120g
Cake flour	120g
Strong flour	40g
Whole egg	250g
Egg yolk	205g
Milk	100g
Sugar	145g
Egg whites	360g
Lime zest grated	2pc
Green tea powder	15g

## Method

Put milk, grated lime zest and butter together in a pan. Heat until boiling point. Remove from the heat and add flour and mix. Stir with a spatula until get homogeneous dough. Add egg yolk and whole egg little by little stirring constantly until a smooth and shiny mixture. Whip egg whites and sugar and add to the previous mixture. Pour the mixture in a baking tray lined with parchment paper and bake at 180°C for 10 minutes. Remove from the oven and let cool down.

## Yuzu cream

### Ingredients

Yuzu purée	250g
Sugar	250g
Whole eggs	300g
Modified corn starch	25g
Gelatin sheets	2g

## Method

Mix all ingredients together (except the gelatin sheets) with a hand blender. Cook them until boiling point stirring constantly. Remove from the heat, add the soaked gelatin sheets, mix again with the hand blender and let to cool.



## Green tea whipped ganache

### Ingredients

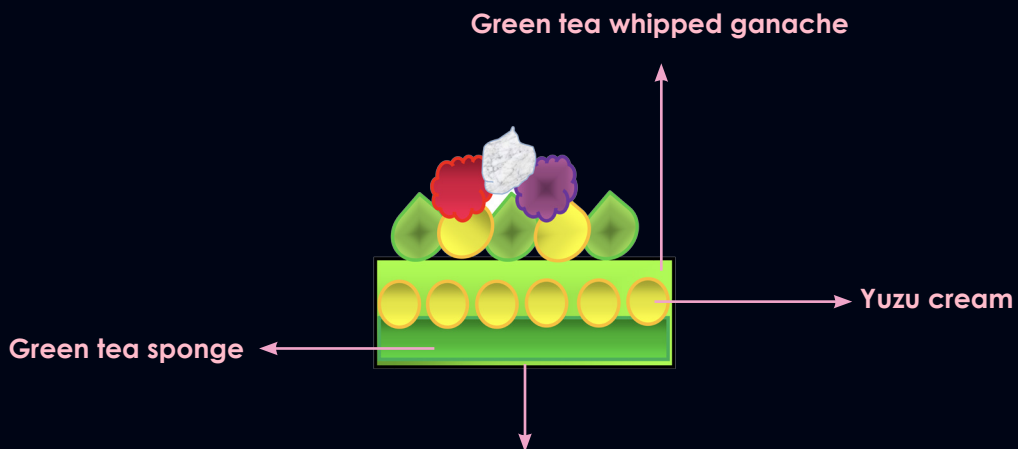
Cream 35%	300g
Glucose syrup	25g
White chocolate	67g
Green matcha tea powder	5g
Gelatin sheets	2pc gold(4g)

### Method

Mix cream, glucose, and green tea and bring to boil. Add the gelatin sheets and pour onto the melted chocolate. Emulsify. Leave in the fridge for 24 hours and then whip.

## Finishing

Cut the green tea sponge slightly smaller than the chocolate shell and place it on the bottom. Put some lemon and ginger compote on top. Pipe some yuzu cream on top to reach the edge of the chocolate shell. Make it flat and chill in the fridge for 2 hours. Using a piping bag, pipe the green tea whipped ganache on top and finish with some fresh fruits. Decorate.



### La Rose Noire Medium Round Chocolate Shell

Medium Round Chocolate Shell

9-10 g/ 0.32-0.35 oz/pc  
20 pcs/tray  
H: 16 mm, 0.63 in  
Ø: 57 mm, 2.24 in

