



# Galaxy & Globe

## Composition

- La Rose Noire Chocolate Universe - Galaxy & Globe
- Mango & Banana Compote
- Passion Fruit Curd
- Passion Fruit Mousse
- Passion Fruit Crisp
- Yellow Glaze
- Cocoa Crumble
- Dry Meringue

## Mango & Banana Compote

### Ingredients

Fresh Mango Cube	100 gr
Mango Puree	30 gr
Banana Puree	12 gr
Brown Sugar	10 gr
Pectin NH	3 gr

### Method

Heat the fresh mango cube, mango puree, and banana puree and add the mixed sugar and pectin and cook for approximately 2 minutes.

## Passion Fruit Curd

### Ingredients

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

### Method

Cook the passion fruit 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.

## Passion Fruit Mousse

### Ingredients

Passion Fruit Puree	140 gr
Mango Puree	60 gr
Gelatine Sheet	8 gr
Ivoire White Chocolate, 35% cocoa	100 gr
Semi-Whipped Cream	180 gr



## Method

Heat the puree to 40°C. Add the gelatine and mix. Pour the mixture into the melted chocolate (45°C). Mix using hand blender until smooth. Combine into the semi-whipped cream.

## Passion Fruit Crisp

### Ingredients

Passion Fruit Puree	150 gr
Mango Puree	50 gr
Glucose	50 gr
Sugar	20 gr
Pectin NH	5 gr

### Method

Mix the sugar and pectin. Cook the passion fruit puree, mango puree, and glucose to 60°C. Add the sugar-pectin mixture and bring to a boil for approximately 2 minutes. Leave in the convection oven at 90°C for approximately 2 hours.

## Yellow Glaze

### Ingredients

Sugar	285 gr
Water	72 gr
Glucose	100 gr
Cream 35%	310 gr
Skimmed Milk Powder	72 gr
Gelatine Sheet	10 gr
Neutral Glaze	50 gr
Yellow Coloring	q.s.

### Method

Cook water, sugar, and glucose to 110°C. On the side, heat the cream and skimmed milk powder. Pour hot syrup over the cream mixture and boil again. Cool down to 60°C and add gelatine, neutral glaze and yellow coloring. Blend and set aside at 4°C.

## Cocoa Crumble

### Ingredients

Butter	125 gr
Sugar	125 gr
Almond Powder	125 gr
Cocoa Powder	12 gr
Cake Flour	100 gr
Sea Salt	3 gr
Caraibe Dark Chocolate, 66% cocoa	210 gr

### Method

Beat the butter and sugar in the bowl of a mixer with a paddle. Sift the cake flour, cocoa powder, almond powder, and sea salt together, then add it on the mixture. Make 10mm cubes and scatter on the silicone mat. Bake at 160°C for approximately 20 minutes. Coat with tempered chocolate and spread on a baking sheet. Store in an airtight container.

## Dry Meringue

### Ingredients

Egg White	100 gr
Sugar	100 gr
Icing Sugar	100 gr
Vanilla Powder	1 gr

### Method

Mix the egg white and sugar together and cook to 40°C. Whip in the bowl of a mixer until stiff. Sift together the icing sugar and the vanilla powder, and gently fold into the whipped egg white. Leave in the oven at 70°C until the meringue becomes dry. Store in an airtight container.



**Chocolate Universe  
Small Galaxy**

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 Galaxy**

13 - 16 g / 0.46 - 0.56 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