



Green Tea Tartlet with Moon & Comet

Composition

- La Rose Noire Fruity Tart Shell - Green Tea
- La Rose Noire Chocolate Universe - Moon
- La Rose Noire Dark Chocolate Comet
- Matcha Cream
- Yuzu Gelée
- Yuzu Curd
- Mascarpone Mousse
- Dry Meringue
- Green Glaze
- Chestnut Mousseline

Matcha Cream

Ingredients

Milk	250 gr
Sugar	64 gr
Pasteurized Egg Yolk	45 gr
Pastry Custard Powder	23 gr
Butter	30 gr
Matcha Powder	10 gr

Method

Heat the milk, then add the premixed sugar, egg yolk, custard powder and matcha powder. Return to cook as a crème anglaise. Cool down to 40°C. Add the butter and process with a hand blender.

Yuzu Gelée

Ingredients

Yuzu Juice	200 gr
Sugar	90 gr
Pectin NH	4 gr

Method

Bring the yuzu juice to a boil, then combine a previously mixed sugar and pectin to the yuzu juice while continuously whisking and cook for 2-3 minutes. Mix, strain and allow to set until firm.

Yuzu Curd

Ingredients

Yuzu Juice	200 gr
Pasteurized Egg Yolk	60 gr
Pasteurized Whole Egg	75 gr
Sugar	60 gr
Butter	75 gr
Gelatine Sheet	5 gr



Method

Combine the yuzu juice, egg yolk, whole egg, and sugar, then cook 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.

Mascarpone Mousse

Ingredients

Mascarpone Cheese	375 gr
Water	30 gr
Sugar	90 gr
Pasteurized Egg Yolk	100 gr
Semi-Whipped Cream	315 gr
Gelatine Sheet	7 gr

Method

Cook the sugar and water to 118°C and produce a Pâté à bombe with the egg yolk. Add the gelatine and mascarpone cheese. Combine with the semi-whipped cream.

Dry Meringue

Ingredients

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

Method

Combine the egg white and sugar, then cook to 40°C. Remove from heat, then whip using mixer until stiff. On a separate bowl, sift together the icing sugar and the vanilla powder, then gently fold into the previously cooked mixture. Spread on a baking pan and leave in the oven at 70°C until the meringue becomes dry. Store in an airtight container.

Green 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
Green Coloring	q.s.

Method

Combine water, sugar, and glucose, then cook 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 green coloring. Blend and set aside at 4°C.

Chestnut Mousseline

Ingredients

Butter Cream	
Butter	256 gr
Pasteurized Egg White	64 gr
Sugar	56 gr
Butter Cream	350 gr
Chestnut Paste	900 gr
Milk	50 gr
Rum	50 gr

Method

Cream the butter using a mixer with a paddle attachment. Cook the sugar to 121°C and add to the whipped egg white as an Italian meringue. Mix the meringue with the butter to make a butter cream. Combine the chestnut puree, milk and rum, then fold-in with the previous mixture.



Chocolate Universe Large Moon

16 - 19 g / 0.56-0.67 oz./pc.
9 pcs/tray, 5 trays/box
H: 40 mm, 1.57 in
Ø: 80 mm, 3.15 in



Green Tea Tart Shells Large Round

23 - 24 g / 0.81 - 0.85 oz./pc.
9 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 80mm, 3.15 in



Dark Chocolate Comet

11 - 15 g / 0.39-0.53 oz./pc.
32 pcs/set, 1 set/box
H: 100 mm, 3.94 in
Ø: 48 mm, 1.89 in



Green Tea Tart Shells Medium Round

10 - 11 g / 0.35 - 0.39 oz./pc.
20 pcs/tray, 5 trays/box
H: 17mm, 0.67 in
Ø: 55mm, 2.17 in