

# Provence

## Composition

- La Rose Noire Multi Grain Tart Shells
- Anchovy Cream
- Tomato Confit
- Iceberg Lettuce
- Black Olive Muffin

## Anchovy Cream

### Ingredients

Cream cheese	100 gr
Anchovy paste	20 gr
Chives	10 gr
Parsley	10 gr
Lemon juice	5 gr



## Method

Slice the herbs and add the cream cheese and lemon juice. Slice the anchovies and add to the cream.

## Black Olive Muffin

### Ingredients

Cake flour	90 gr
Baking powder	6 gr
Whole egg	75 gr
Olive oil	60 gr
Milk	50 gr
Black olive puree	75 gr

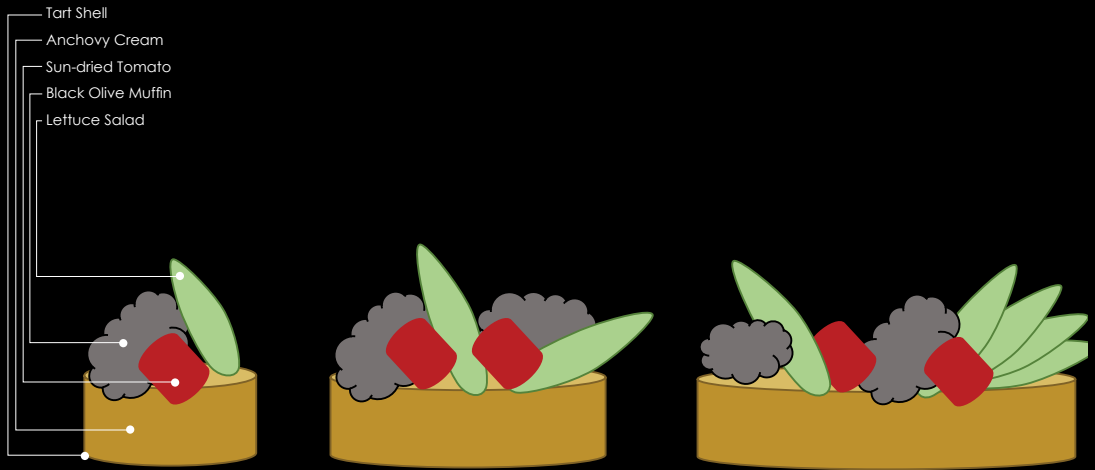
## Method

Sift the flour and baking powder. Mix the egg with the olive oil, milk and black olive puree. Mix with the flour. Rest for 30 mins in fridge before use. Bake at 160°C for 10mins in a silicon mold.

## Décor

### Ingredients

Sun-dried tomato	10 gr
Iceberg lettuce	20 gr



- Tart Shell
- Anchovy Cream
- Sun-dried Tomato
- Black Olive Muffin
- Lettuce Salad



### Multi Grain Tart Shells Mini Round

5-6 g / 0.18-0.21 oz./pc.  
42 pcs/tray, 5 trays/box  
H: 17mm, 0.67 in  
Ø: 35mm, 1.38 in



### Multi Grain 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, 2.16 in



### Multi Grain 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