



Fruity Crown

Composition

- La Rose Noire Savarin Tart Shell
- Crunchy raspberry and macadamia praliné
- Lemon compote
- Coconut "cremeux"
- Rhubarb and pear jelly

Decoration

- Grated coconut
- Micro herbs

Crunchy raspberry and macadamia praliné

Ingredients

Macadamia praliné	500g
Salt	3g
Sosa glicemul	8g
Sosa freeze dried raspberry	30g

Method

Heat the macadamia praliné at 60°C together with the glicemul in order to get it completely melted into the praliné. Mix well to get it combined and then add the remaining ingredients. Use it straight away.

Lemon compote

Ingredients

Blanched lemon	300g
Caster sugar	240g
Honey	60g
Yellow pectin	2g



Method

Dice the blanched lemons and cook together with the sugar, pectin and honey until it becomes like confiture/jam. Blend the mixture once done until like a paste.

Coconut cremeux

Ingredients

Coconut purée	100g
Cream	360g
Sosa X-58 pectin	6g
Sugar	90g
Coconut paste (sosa)	25gç
Grated coconut	as needed

Method

Mix the coconut purée with the cream. Mix the sugar and pectin and then add to the previous mixture. Bring the mixture to boiling point. Remove from the heat and add the coconut paste.

Pour into round lollipop molds and freeze. Once frozen, unmold and roll in grated coconut. Keep frozen.

Rhubarb and pear jelly

Ingredients

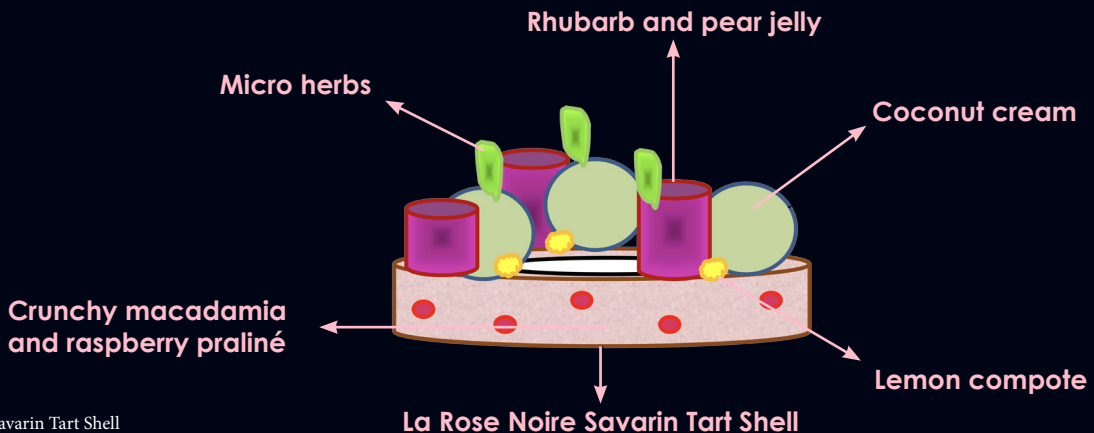
Rhubarb purée	300g
Pear purée	150g
Water	50g
Lemon juice	25g
Sosa vegetable gel	25g
Red color	as needed

Method

Mix all ingredients together and bring to boil. Place into a container 2 cm. High and let to set in the fridge. Once set, cut in square shapes and use.

Finishing

Fill the tartlet with the macadamia and raspberry praliné. Pour on top the compote. Then place some coconut cream balls and rhubarb jelly on top of the compote and decorate as desired.



Savarin Tart Shell

24-25 g/ 0.84-0.88 oz/pc

9 pcs/tray

H: 14 mm, 0.55 in

Φ: 80 mm, 3.15 in

