



Connection

Composition

- La Rose Noire Small Round
- Chocolate Shell
- Choux pastry with a crunchy top
- Roasted sesame crumble
- Lemon and ginger compote
- Banana cream

Decoration

- Icing sugar
- Gold leaf

Choux pastry

Ingredients

Milk	200g
Water	200g
Salt	8g
Sugar	16g
Butter	180g
Cake flour	250g
Eggs	400g

Method

Heat milk, water, sugar, salt and butter until boiling point. Add the flour in and stir until get an smooth mixture. Cook for one minute stirring constantly in order to remove excess water from the dough. Remove from the pan and put into the kitchen aid bowl. Add mixed eggs little by little and mix using the paddle until get a very shiny and smooth dough.

Craquelin

Ingredients

Butter	150g
Brown sugar	180g
Cake flour	180g

Method

Mix all ingredients together and roll the mixture between 2 parchment paper sheets. Freeze and cut in desired shapes. Place onto the choux and bake.



Roasted sesame crumble

Ingredients

Plain flour	150g
Roasted sesame	70g
Butter	100g
Icing sugar	65g
Cocoa butter melted	100g

Method

Mix flour and roasted sesame seeds and mix them using a blender until get a fine powder. Mix with other ingredients until get a crumble texture. Bake at 160°C until golden brown. Let to cool and then mix with the melted cocoa butter in order to keep the crumble wet proof.

Lemon and ginger compote

Ingredients

Blanched lemon	300g
Mint leaves	4g
Caster sugar	240g
Honey	60g
Yellow pectin	2g
Ginger root finely grated	5g

Method

Dice the blanched lemons into very small pieces and cook together with the sugar, pectin and honey until get like a confiture/jam (5 minutes aprox). Remove from the heat and add the ginger grated. Mix and keep overnight into the fridge.

Banana cream

Ingredients

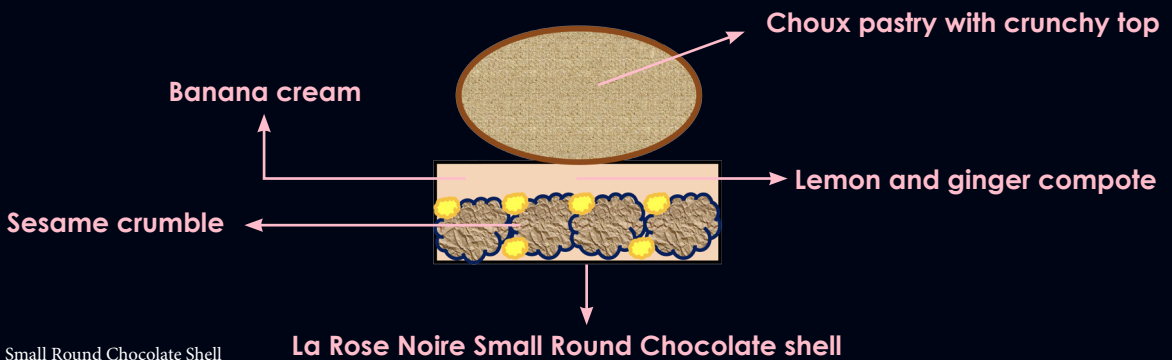
Banana purée	200g
Milk	135g
Whole egg	90g
Egg yolk	90g
Sugar	65g
Butter	100g
Gelatin sheets	5,5g(3pc)

Method

Make a "crème anglaise" with purées, eggs and sugar by cooking until 85°C stirring constantly. Add the soaked gelatin sheets. Cool down the mixture to 35°C and add the butter. Emulsify and use.

Finishing

Place some crumble on the bottom of the chocolate shell. Pour some lemon and ginger compote on top and cover with the banana cream. Fill the choux paste with the banana cream. Place the choux on top of the tartlet previously dusted with snow sugar.



Small Round Chocolate Shell

7-8 g/ 0.25-0.28 oz/pc
25 pcs/tray
H: 19 mm, 0.75 in
Ø: 48 mm, 1.89 in

