



Rozy Love

Composition

- La Rose Noire Fruity Tart Shells - Strawberry
- Vanilla Diplomate
- Fresh Strawberry
- Rose Water jelly

Diplomate Vanilla Cream

Ingredients

| | |
|----------------|--------|
| Milk | 270 gr |
| Vanilla pods | 2 pcs |
| Egg yolk | 40 gr |
| Sugar | 55 gr |
| Custard powder | 20 gr |
| Cake flour | 5 gr |
| Butter | 8 gr |
| Gelatin | 5 gr |
| Cream | 200 gr |



Method

Whip the cream. Heat the milk with the vanilla. Whisk the egg yolk with the sugar and add the starch. Pour the milk in the egg mix and put it back in the pan then bring to a boil and fold in the butter. Add the soaked gelatin. Then cool down to 25°C and fold in the whipped cream.

Strawberry Juice

Ingredients

| | |
|---------------------|--------|
| Frozen strawberries | 500 gr |
| Water | 250 gr |
| Sugar | 90 gr |

Method

Cook in a bain-marie till well cooked. Strain out the juice with cheese clothes.

Strawberry Dehydrated

Ingredients

| | |
|------------------|--------|
| Strawberry puree | 100 gr |
| Sugar | 50 gr |

Method

Cook the strawberry puree with the sugar to a boil. Spread on silicon mat and dry on dehydrator for 2 days. Cut in small pieces.

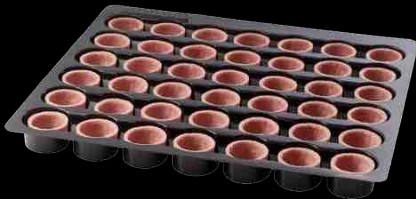
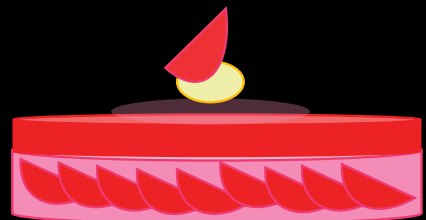
Rose Water Jelly

Ingredients

| | |
|------------------|--------|
| Strawberry juice | 250 gr |
| Rose water | 3 gr |
| Agar | 2.5 gr |

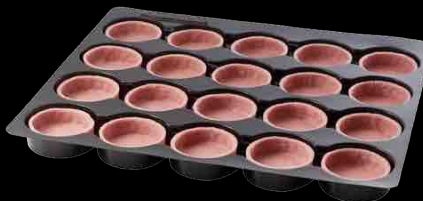
Method

Heat the strawberry juice with the rose water. Pour the agar and bring to a boil while mixing well. Pour the jelly on the transfer sheet at 5 mm thick.



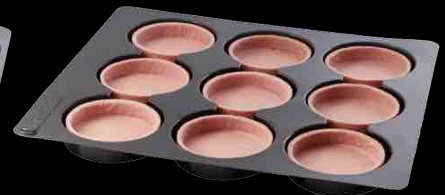
Strawberry Tart Shells Mini Round

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



Strawberry 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



Strawberry 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