



# Moon & Globe

## Composition

- La Rose Noire Chocolate Universe - Moon & Globe
- Pineapple Compote
- Light Coconut Cream
- Cocoa Crumble
- White Glaze

## Pineapple Compote

### Ingredients

Pineapple Puree	200 gr
Sugar	25 gr
Pectin NH	4 gr
Lemon Juice	5 gr
Lime Zest	1/2 u
Fresh Pineapple Cube	150 gr
Vanilla Pod	1 u
St. James Rum	12 gr

### Method

Heat the pineapple puree, lemon juice, lime zest, fresh pineapple cube and vanilla pod to 40°C. Add the mixed sugar and pectin and cook for approximately 3 minutes. Remove from heat and add the St. James Rum.

## Light Coconut Cream

### Ingredients

Coconut Puree	500 gr
Sugar	50 gr
Gelatine Sheet	12 gr
Semi-Whipped Cream	320 gr



## Method

Bring 200 gr of coconut puree and sugar to a boil. Add the gelatine and remaining coconut puree. Cool down to 35°C and fold in the semi-whipped cream.

## Cocoa Crumble

### Ingredients

Butter	125 gr
Sugar	125 gr
Almond Powder	125 gr
Cocoa Powder	12 gr
Cake Flour	100 gr
Sea Salt	3 gr
Caraiibe Dark Chocolate, 66% cocoa	210 gr

### Method

Beat the butter and sugar using a mixer with paddle attachment. Sift the cake flour, cocoa powder, almond powder and sea salt together, then add it on the mixture. Make 10mm cubes and scatter on the silicone mat. Bake at 160°C for approximately 20 minutes. Coat with tempered chocolate and spread on a baking sheet. Store in an airtight container.

## White 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
Titanium Dioxide	2 gr

### Method

Cook water, sugar, and glucose 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 titanium dioxide. Blend and set aside at 4°C.



**Chocolate Universe  
Small Moon**

4-6 g / 0.14 - 0.21 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**Chocolate Universe  
Small Globe**

6-8 g / 0.21 - 0.28 oz./pc.  
20 pcs/tray, 6 trays/box  
H: 25 mm, 0.98 in  
Ø: 50 mm, 1.97 in



**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



**Chocolate Universe  
Large Globe**

20-23 g / 0.71 - 0.81 oz./pc.  
9 pcs/tray, 5 trays/box  
H: 40 mm, 1.57 in  
Ø: 80 mm, 3.15 in