



Sensation

Composition

- La Rose Noire Mini Round
Chocolate Shell
- Shortbread pastry dough
- Crunchy raspberry praliné
- Soy sauce caramel
- Blackcurrant (cassis) ganache
- Copper crumble

Shortbread pastry

Ingredients

Cake flour	720g
Icing sugar	300g
Ground almonds	120g
Salt	6g
Butter	420g
Whole eggs	140g

Method

Combine the butter and all the powdered ingredients including the salt until the mixture resembles fine bread crumbs, add the eggs and combine until it forms a dough refrigerate. Roll the dough out to a thickness of 2 mm then cut slightly smaller than the mini round chocolate shell. Leave to rest. Bake in a fan oven at 160°C until light golden brown.

Raspberry crunchy praliné

Ingredients

Praliné	125g
Milk chocolate	45g
Butter	15g
Cocoa butter	20g
Salt	2g
Freeze dried raspberry	25g



Method

Mix melted chocolate and praliné. Then add the cocoa butter melted, regular butter melted and salt. Temper all these ingredients together at 24°C. Add the freeze dried raspberry chunks and mix to combine. Use straight away.

Soya sauce caramel

Ingredients

Cream 35% M.G.	80g
Vanilla pod	1/2pc
Sugar	187g
Glucose syrup 60DE	30g
Butter (at room temperature)	150g
Soya sauce	38g

Method

Cut the vanilla pod in half and scrape out the seeds. Put the seeds and the pod into the cream and heat until boiling point. Let infuse. Caramelize the sugar until golden brown (185°C) remove from the heat and add the glucose and then the hot cream little by little. Let to cool at 35°C add the butter and then the soya sauce. Let to cool down completely.

Cassis ganache

Ingredients

Cassis fruit purée	138g
Crystallised sorbitol	20g
Dextrose	29g
Glucose syrup DE60	29g
Milk chocolate 35%	192g
Dry butter (anhydrous butter)	58g

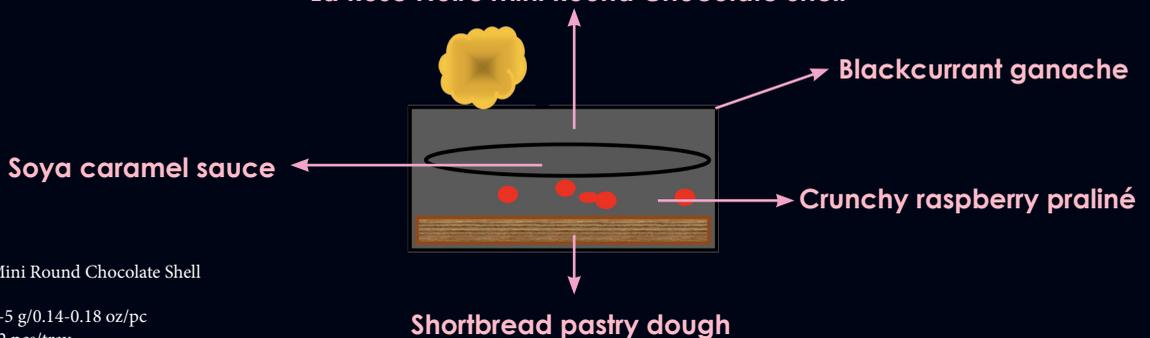
Method

Mix fruit purée, sorbitol and dextrose and heat to 32°C. Melt the chocolate at 40°C. Put the chocolate into the mixer (robot coupé or thermomix) and keep at 35°C. Add the purée mixture and the remaining ingredients on to the chocolate and mix carefully at 32°C.

Finishing

Place the shortbread at the bottom of the chocolate shell. Then pour the 2 mm of crunchy raspberry praliné on top and let to set. Then place 3 mm of soya caramel on top and let to set. Place the blackcurrant ganache on top until 1 mm from the edge. Let to crystallise. Cover the shell with tempered chocolate.

La Rose Noire Mini Round Chocolate Shell



Mini Round Chocolate Shell

4-5 g/0.14-0.18 oz/pc
42 pcs/tray
H: 19 mm, 0.75 in
Ø: 33 mm, 1.30 in

