



# Chocolate Shavings & Globe

## Composition

- La Rose Noire Chocolate Shavings
- La Rose Noire Chocolate Universe - Globe
- Manjari Chocolate Cream
- Cocoa Puff Pasty



## Manjari Chocolate Cream

### Ingredients

Cream 35%	600 gr
Milk	600 gr
Pasteurized Egg Yolk	245 gr
Sugar	122 gr
Manjari Dark Chocolate, 64% cocoa	580 gr
Vanilla Pod	1 u

### Method

Mix the cream and milk with the scraped vanilla pod together. Add the egg yolk and sugar, and cook to 82°C. Pour the hot crème anglaise over the melted chocolate and make an emulsion until smooth.

## Cocoa Puff Pastry

### Ingredients

Cake Flour	975 gr
Butter	250 gr
Bread Flour	400 gr
Salt	25 gr
White Vingar	11.5 gr
Water	763 gr
Cocoa Powder	165 gr
Extra Dry Butter	800 gr

### Method

Make a dough with the first 7 ingredients and let rest 4 hours in the refrigerator. Sheet the dough and put the butter on top and then laminate. Make a two times double fold allowing to rest for 4 hours in the refrigerator again, and finally a single fold. Bake in the oven at 200°C for 10 minutes, vents closed. After 3 minutes, remove the steel stencils. After 10 minutes, turn the puff pastry over and finish baking for another 7 minutes at 180°C, vents open.



### 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



### Dark Chocolate Shavings

300 - 320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Pink Chocolate Shavings

300-320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### White Chocolate Shavings

300 - 320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Orange Chocolate Shavings

300-320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Milk Chocolate Shavings

300 - 320 g / 10.58 - 11.29 oz./tray  
4 trays/box



### Green Chocolate Shavings

300-320 g / 10.58 - 11.29 oz./tray  
4 trays/box