



Country Park

Composition

- La Rose Noire Multi Grain Tart Shells
- Hazelnut Baked Cream
- Tonka Chocolate Whipped Ganache
- Caramelized Nuts

Hazelnut Almond Cream

Ingredients

Almond powder	40 gr
Hazelnut powder	80 gr
Icing sugar	120 gr
Butter	100 gr
Whole egg	100 gr

Method

Mix the hazelnut, almond powder, icing sugar and butter together. Fold in the egg gradually. Bake at 180°C for 15 mins, spread at 1cm thickness.



Milk Chocolate Tonka Whipped Ganache

Ingredients

Cream	140 gr
Tonka bean	20 gr
Glucose	16 gr
Invert sugar	16 gr
Milk chocolate	180 gr
Cream 2	345 gr

Method

Boil the cream, infuse the tonka bean in the hot cream for 10 mins, then boil with glucose and invert sugar. Make a ganache with milk chocolate. Fold in the cold cream. Set in the fridge for few hours.

Caramelized Hazelnut

Ingredients

Hazelnut	150 gr
Water	140 gr
Sugar	160 gr

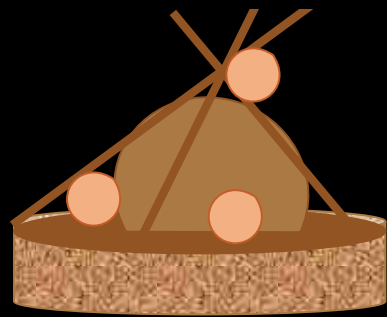
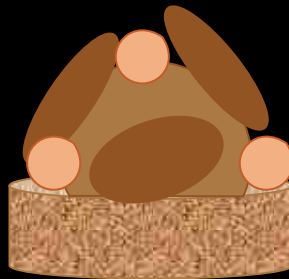
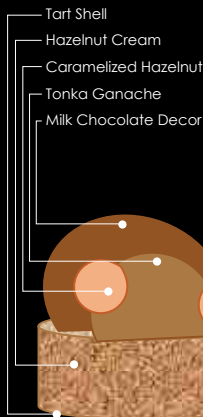
Method

Boil the water and sugar and pour on the hazelnut. Rest in fridge for 1h, soak and bake at 170°C for 10min.

Décor

Ingredients

Milk chocolate	75 gr
Tonka bean powder	75 gr



Multi Grain 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



Multi Grain 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



Multi Grain 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