

LA ROSE NOIRE®

CHOCOLAMISSÚ (for 20 units)

U105.131 Medium Rectangle Chocolate

Creamy chocolate and coffee

250g	Cream
90g	Egg Yolk
240g	Couverture chocolate 66% Michel Cluizel Mokoya Organic Dark F06.20488
50g	Inverted sugar
20g	Coffee beans
250g	Milk

Mix the coffee beans with the milk and infuse for 10 minutes. Strain. Mix the infused milk with the cream and the inverted sugar and bring to boil. Add the egg yolks and cook to 85°C. Remove from the heat and pour over the previously melted chocolate. Emulsify and cool it down. Use at 28°C.

Coffee and Mascarpone Mousse

300g	Milk
60g	Egg yolk
60g	Sugar
185g	Mascarpone cheese
3 units	Gelatin leaves
150g	Semi-whipped cream
15g	Coffee Cream

Make a milk custard with egg yolks and sugar. Once cooked, add the gelatin leaves (previously soaked in cold water). Add this mixture into the mascarpone cheese and let cool. Add the semi-whipped cream gently. Put into molds and freeze.

Amaretto jelly

50g	Amaretto
200g	Water
40g	Sugar
3.5g	Kappa
1g	Carob gum

Heat the water and sugar, the Kappa and the Carob gum until boiling point.

Coffee tiles

25g	Flour
30g	Warm melted butter
30g	Milk
100g	Icing sugar
5g	Coffee powder

Mix all the ingredients and let stand a day in the fridge. Spread a small line of dough on a silpat mat and bake at 190°C for about 5 minutes. Once out of the oven, shape it as you like.

Cocoa sauce

150g	Water
150g	Cream
240g	Sugar
90g	Cocoa powder

Mix the ingredients together and cook gently, don't stop stirring until you reach 103°C. Cool it down and let in a bottle. Hold at ambient temperature during the service.

Finish

Cocoa powder for sprinkle

Fill the tart with chocolate and coffee cream. Leave to set in the fridge or the best would be the chiller. On the top, place the mascarpone and coffee mousse. Put the coffee tiles on the mousse and then sprinkle slightly with a little cocoa powder. At the base of the plate, put a line of cocoa sauce and Amaretto jelly noodles.



U105.103.1 Medium Rectangle Sweet Tart