

LA ROSE NOIRE®

SACHER "TARTLET VERSION"

U105.60 Large Round Chocolate Tart Shell

U105.124 Small Round Chocolate Tart Shell

Dark chocolate ganache

200g Chocolate 70%
300g Cream
50g Invert Sugar (Trimoline)

Heat the cream and invert sugar to 50°C. Melt the chocolate to 50°C. Mix cream mixture slowly into the melted chocolate to make a good emulsion, using a hand blender or Thermomix. Cool and use.

Apricot compote

300g Apricot puree
60g Sugar
4g Yellow pectin

Mix the pectin and sugar. Heat the puree with pectin sugar mixture, stirring until boiling point. Keep cooking for 2 minutes on low heat. Remove and use.

Light chocolate mousse

250g Milk
500g Cream
350g Chocolate 63%
Michel Cluizel Vanuari
Noir F06.20047
2units Gelatine leaves (4g)

Boil the milk, add the gelatin previously soaked in cold water. Pour little by little on the chocolate and mix with hand blender until smooth. Let it cool down to 30°C. Add the semi-whipped cream. Use acetate to make a circle form the same size as the tartlet used and pipe the mousse in doing peaks.

Dark chocolate mix for spray gun

250g Dark chocolate
200g Cocoa butter

Melt the ingredients and mix. Put the mixture into the spray gun and use at a temperature of 40°C on the frozen preparation.

Finish

Chocolate decorations

Pour a layer of 0.4 mm ganache in the bottom of the tartlet, and let set in the fridge or freezer.
Fill with apricot compote and refrigerate.
Make a circle of the size of the tart with the plastic and fill with 2 cm of thick chocolate mousse light forming peaks. Freeze.
Once frozen, remove the plastic and spray the mousse still frozen with spray gun to give a velvet finishing. Place the chocolate mousse still frozen on the top of the tart.
Thaw in the refrigerator and serve.



U105.85 Small Round Sweet Tart



U105.05 Large Round Sweet Tart

