

LA ROSE NOIRE™

Gérard
Dubois



LA ROSE NOIRE

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LAROSE NOIRE™

And The Man Behind It **Gérard Dubois**

In 1991, Gérard Dubois opened the first La Rose Noire Pâtisserie in the most prestigious shopping mall on Hong Kong Island. In over 2 decades, that one simple operation, a 30 seats restaurant and cake shop, has turned into a reputable enterprise. This encouraging achievement is beyond his wildest expectation. From an initial selection of 28 items, La Rose Noire now has over 500 varieties in its product brochure, fulfilling the needs of all sectors in the market. Today, La Rose Noire employs 250 staff members in Hong Kong working around the clock at its original production centre in Kowloon Bay.

In 2004, Gérard and the team took a giant leap by opening a 60,000 square foot HACCP/ISO certified state-of-the-art factory in Dongguan, South China with over 600 employees working to meet the popular demands of Greater China and over 42 countries in four continents. In 2012, the company opened a HACCP standard factory in Clark Free Port, The Philippines. This new production centre has 600 staff members and the capacity and capability to cope with the continuously expanding overseas market.

In 2012 and 2014, Gérard and his team opened their latest venture "Passion. by Gérard Dubois" Boulangerie - Pâtisserie - Confiserie in Hong Kong.

Over the course of his career, Gérard has won numerous distinguished awards at some of the most esteemed culinary competitions worldwide and is a regular panel judge at renowned international competitions.

Gérard is not unfamiliar to culinary publications. He is the co-author of "The Cutting Edge: Innovation of East-West Cuisine of the Twenty First Century" (1993); and the author of "My Recent Journey" (2003), "Passion." (2006), which gained a special "Award of the Jury 2006" honored by World Cookbook Awards, and "Crafted Passion" (2011), awarded for "Best Dessert Book in the World" by the 17th GOURMAND AWARDS in Paris in 2012.

In recognition of his successful entrepreneurship and contribution to the development of entrepreneurs, Gérard has been recently awarded an Honorary Doctorate by the European University, Switzerland.

He is happily married to his wife Janita. They have two delightful adults kids, Caroline and Dominic.

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AOP French Butter Almond Tart Shells & Sablés Bretons Hand Crafted

At La Rose Noire, only the best is just good enough for our valuable customers, therefore we created this wonderful new line of AOP French butter Sablés Bretons and Tart Shells with roasted California Almonds.

AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.



AOP FRENCH BUTTER ALMOND TART SHELLS



AOPMRSW192
AOP French Butter
Almond Tart Shell, Mini Round
Φ. 3 cm - H. 1.7 cm
4-5 g/pc - 64 pcs x 3 trays/box



AOP FRENCH BUTTER ALMOND TART SHELLS



18



AOPMRSW075
AOP French Butter
Almond Tart Shell, Medium Round
Φ. 5 cm - H. 1.7 cm
10 - 11 g/pc - 25 pcs x 3 trays/box



AOPLRSW027
AOP French Butter
Almond Tart Shell, Large Round
Φ. 8 cm - H. 1.7 cm
25 - 26 g/pc - 9 pcs x 3 trays/box

19



AOP FRENCH BUTTER SABLÉS BRETONS



AOPSBW196
AOP French Butter
Sweet Sablé Breton, Mini Round
Φ. 3.5 cm - H. 0.8 cm
4 - 5 g/pc - 49 pcs x 4 trays/box



AOPSBW080
AOP French Butter
Sweet Sablé Breton, Medium Round
Φ. 5.5 cm - H. 1 cm
10 - 11 g/pc - 20 pcs x 4 trays/box

AOP French Butter “Slim” Tart Shells Hand Crafted



At La Rose Noire, we stay innovative and think forward to offer this edgy and avant-garde line of “Slim” Tart Shells made with AOP French butter.

AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.



AOP FRENCH BUTTER “SLIM” TART SHELLS



AOPSTMRSW210
AOP French Butter
Vanilla "Slim" Tart Shell
Mini Round
Φ. 3.5 cm - H. 1 cm
4 - 5 g/pc - 42 pcs x 5 tray/box



AOPSTMRSW100
AOP French Butter
Vanilla "Slim" Tart Shell
Medium Round
Φ. 5.5 cm - H. 1 cm
8 - 9 g/pc - 20 pcs x 5 tray/box



AOPSTLRSW055
AOP French Butter
Vanilla "Slim" Tart Shell
Large Round
Φ. 8 cm - H. 1 cm
18 - 19 g/pc - 11 pcs x 5 tray/box



AOP FRENCH BUTTER "SLIM" TART SHELLS



AOPSTMSSW210
AOP French Butter
Vanilla "Slim" Tart Shell, Mini Square
3.3 x 3.3 cm - H. 1 cm
5 g/pc - 42 pcs x 5 tray/box



AOPSTMRSW250
AOP French Butter
Vanilla "Slim" Tart Shell, Mini Rectangle
4.5 x 2.2 cm - H. 1 cm
5 g/pc - 50 pcs x 5 tray/box



Premium Graham Cracker Tart Shells Hand Crafted



At La Rose Noire, we stay innovative and we always want to offer something different to our valuable customers.

We created a new generation of tart shells using bran flour, which is the cheese-cake base in USA. That create a new dimension, axed on the cereal flavors and texture as well. All those tart shells are of course handmade and finger coated with milk chocolate.

This new recipe suits perfectly for ingredients such as cream cheese, mascarpone mousse ...



GRAHAM CRACKER TART SHELLS



GC210
Graham Cracker Tart Shell
Mini Round
Φ. 3.5 cm - H. 1.7 cm
5 - 6 g/pc - 42 pcs x 5 tray/box



GC100
Graham Cracker Tart Shell
Medium Round
Φ. 5.5 cm - H. 1.7 cm
10 - 11 g/pc - 20 pcs x 5 tray/box



GC45
Graham Cracker Tart Shell
Large Round
Φ. 8 cm - H. 1.7 cm
23 - 24 g/pc - 9 pcs x 5 tray/box



Premium Tart Shells Hand Crafted

The Sweet Tart Shells:

You would like to serve premium pastry to your customers, but you don't have the time to make each creation by hand... It is now possible! Thanks to "La Rose Noire", a leading global producer of fine bakery and pastry products for the premium market.

Advantages:

1. Shells are handmade and 100% straight-edged, both inside and outside
2. Shells are the finest available in the market, very thin crust with excellent texture and taste delicious
3. Shells are handmade and hand coated
4. They are made with pure butter with natural vanilla extract or cocoa
5. Durable and easy to use in a custom-made plastic tray
6. Vacuum packed with injection of nitrogen to ensure freshness
7. Supports additional baking
8. No preservatives, no artificial flavors or colors
9. Free of GMOs and trans fat free
10. Wide variety of sizes



SWEET LINE MICRO TART SHELLS



EMRSW224
Micro Round - Vanilla
Φ 2.7 cm - H.1.4 cm
4g/pc - 224pcs/cs - 4tys



EMRCH224
Micro Round - Chocolate
Φ 2.7 cm - H.1.4 cm
4g/pc - 224pcs/cs - 4tys

SWEET LINE TART SHELLS



MRSW210
Mini Round - Vanilla
 ϕ 3.3 cm - H.1.9 cm
7g/pc - 210pcs/cs - 5tys



SRSW100
Small Round - Vanilla
 ϕ 4.8 cm - H.1.9 cm
11g/pc - 100pcs/cs - 5tys

SWEET LINE TART SHELLS



SRCH100
Small Round - Chocolate
 ϕ 4.8 cm - H.1.9 cm
11g/pc - 100pcs/cs - 5tys



MRCH210
Mini Round - Chocolate
 ϕ 3.3 cm - H.1.9 cm
7g/pc - 210pcs/cs - 5tys

SWEET LINE TART SHELLS



64



MRSW096
Medium Round - Vanilla
 Φ 5.7 cm - H.1.6 cm
12g/pc - 96pcs/cs - 6tys



LRSW045
Large Round - Vanilla
 Φ 8.1 cm - H.1.9 cm
29g/pc - 45pcs/cs - 5tys

65

SWEET LINE TART SHELLS



MRCH096
Medium Round - Chocolate
 Φ 5.7 cm - H.1.6 cm
12g/pc - 96pcs/cs - 6tys



LRCH045
Large Round - Chocolate
 Φ 8.1 cm - H.1.9 cm
29g/pc - 45pcs/cs - 5tys

SWEET LINE TART SHELLS

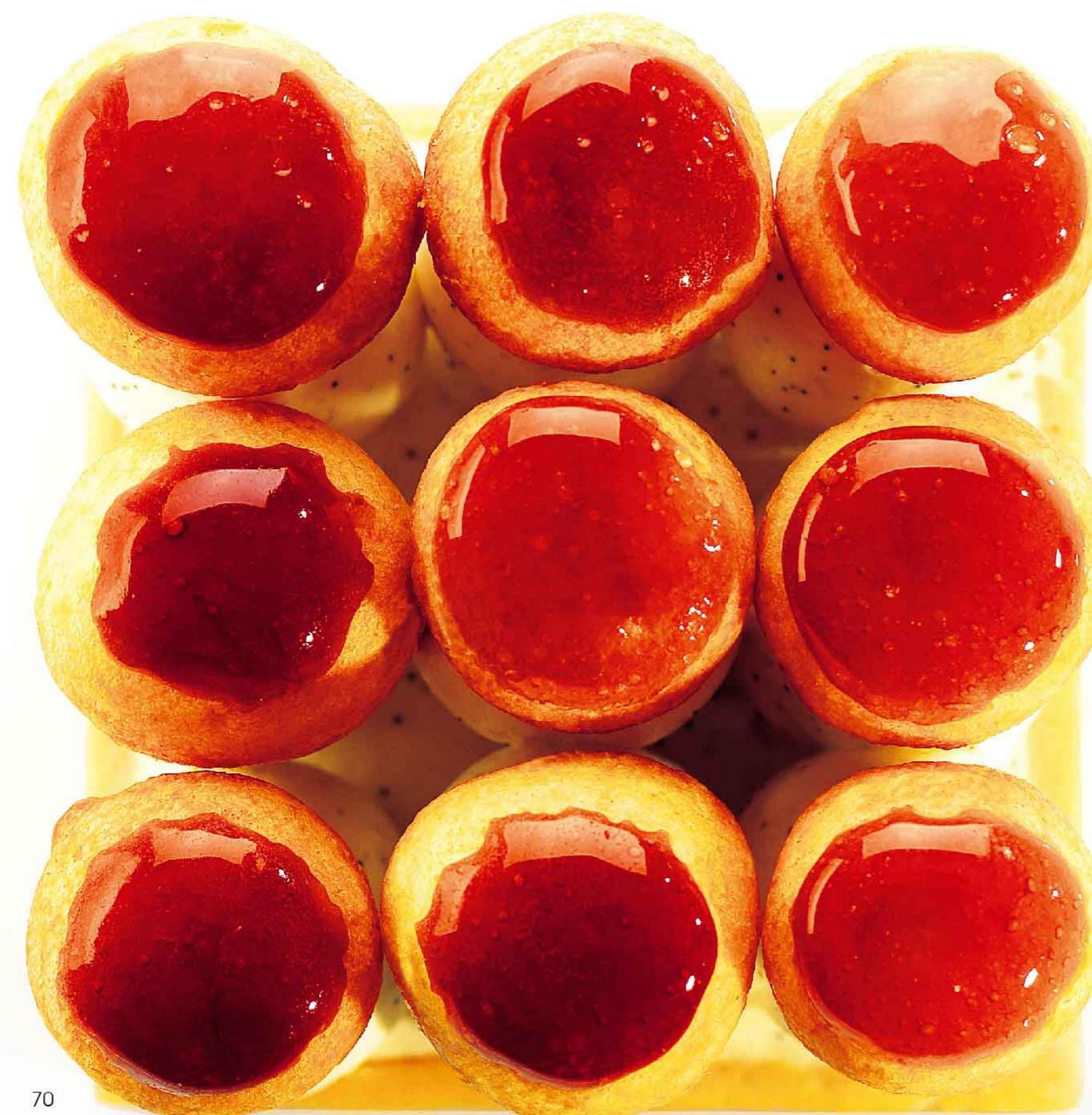


MSCH216
Mini Square - Chocolate
3.3 x 3.3 cm - H.1.5 cm
7g/pc - 216pcs/cs - 6tys

SWEET LINE TART SHELLS



MSSW216
Mini Square - Vanilla
3.3 x 3.3 cm - H.1.5 cm
7g/pc - 216pcs/cs - 6tys



SWEET LINE TART SHELLS



MSSW096
Medium Square - Vanilla
5.6 x 5.6 cm - H.1.5 cm
14g/pc - 96pcs/cs - 6tys



LSSW045
Large Square - Vanilla
7.1 x 7.1 cm - H.1.8 cm
29g/pc - 45pcs/cs - 5tys



SWEET LINE TART SHELLS



LSCH045

Large Square - Chocolate
7.1 x 7.1 cm - H.1.8 cm
29g/pc - 45pcs/cs - 5tys

SWEET LINE TART SHELLS



MRSW192
Mini Rectangle - Vanilla
2.4 x 5.3 cm - H.1.6 cm
9g/pc - 192pcs/cs - 6tys

SWEET LINE TART SHELLS



76



MRCH192
Mini Rectangle - Chocolate
2.4 x 5.3 cm - H.1.6 cm
9g/pc - 192pcs/cs - 6tys



77

SWEET LINE TART SHELLS



MRSW084
Medium Rectangle - Vanilla
9.5 x 2.5 cm - H.1.4 cm
13g/pc - 84pcs/cs - 4tys





SWEET LINE TART SHELLS



MRCH084
Medium Rectangle - Chocolate
9.5 x 2.5 cm - H.1.4 cm
13g/pc - 84pcs/cs - 4tys





SWEET LINE TART SHELLS



LRSW070
Large Rectangle - Vanilla
3.7 x 10 cm - H.1.8 cm
25g/pc - 70pcs/cs - 5tys

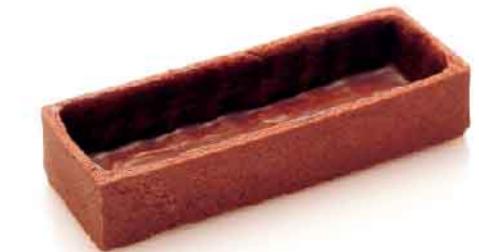




SWEET LINE TART SHELLS



LRCH070
Large Rectangle - Chocolate
3.7 x 10 cm - H.1.8 cm
25g/pc - 70pcs/cs - 5tys





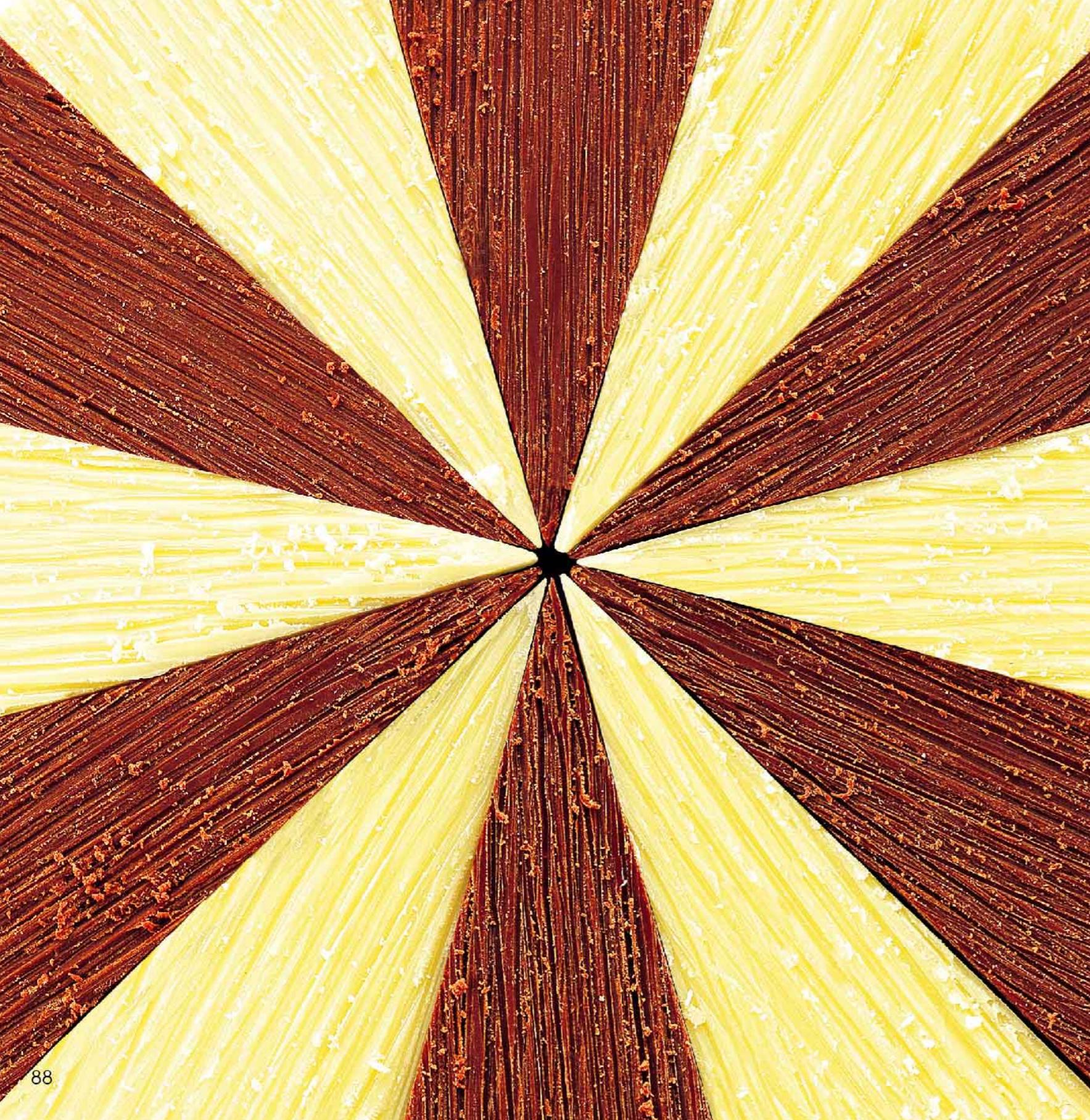
SWEET LINE 3D TART SHELLS



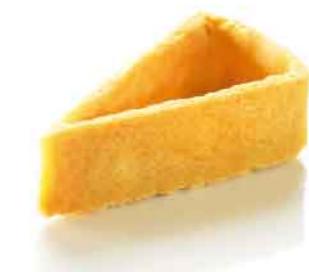
3DMRSW180
3D Round - Vanilla
 Φ 2.7 cm - H.1.1/3.4 cm
6g/pc - 180pcs/cs - 3tys



3DMRCH180
3D Round - Chocolate
 Φ 2.7 cm - H.1.1/3.4 cm
6g/pc - 180pcs/cs - 3tys



SWEET LINE CAKE TART SHELLS



MPTSW200
12cm CakeTart Shell - Vanilla
5.7 x 2.9 cm - H.1.8 cm
8g/pc - 200pcs/cs - 5tys



MPTCH200
12cm Cake Tart Shell - Chocolate
5.7 x 2.9 cm - H.1.8 cm
8g/pc - 200pcs/cs - 5tys

SWEET LINE CAKE TART SHELLS



PTSW060
24cm Cake Tart Shell - Vanilla
5.7 x 11.3 cm - H.1.8 cm
25g/pc - 60pcs/cs - 5tys



PTCH060
24cm Cake Tart Shell - Chocolate
5.7 x 11.3 cm - H.1.8 cm
25g/pc - 60pcs/cs - 5tys



Premium Cones

Sweet Cones

The concept of cones, mini cones and cones on stick offers a unique originality to your buffet and to the product presentation. "La Rose Noire" offers a variety of sweet flavors (vanilla, chocolate, green tea, lemon and strawberry) and a wide range of displays for the "mise en place" and the service to guests.

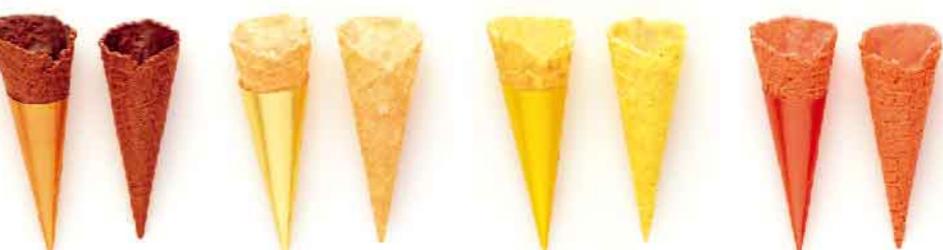
What makes the difference?

1. Very thin waffle with excellent taste
2. The cones are finger coated
3. Wide variety of flavors available in two sizes
4. No preservatives, no artificial flavors or colors
5. Free of GMOs and trans fat free
6. Innovative and easy to use thanks to its convenient packaging
7. Vacuum packed with injection of nitrogen to ensure freshness
8. Original and elegant displays available

SWEET LINE MINI CONE



MCCH140
Chocolate Mini Cone Coated
Φ 2.5 cm - H.6.5 cm
3g/pc - 140pcs/cs - 2tys



MCVA140
Vanilla Mini Cone Coated
Φ 2.5 cm - H.6.5 cm
3g/pc - 140pcs/cs - 2tys

MCLE140
Lemon Mini Cone Coated
Φ 2.5 cm - H.6.5 cm
3g/pc - 140pcs/cs - 2tys

MCST140
Strawberry Mini Cone Coated
Φ 2.5 cm - H.6.5 cm
3g/pc - 140pcs/cs - 2tys

SWEET LINE CONE



CGT83
Green Tea Cone Coated
Φ. 3 cm - H. 8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

CCH83
Chocolate Cone Coated
Φ. 3 cm - H. 8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

CSW83
Vanilla Cone Coated
Φ. 3 cm - H. 8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

SWEET LINE PASSION CONE



White Cone with
Red Flakes

White Cone with
Yellow Flakes

White Cone with
Dark Flakes

White Cone with
Red Marbling

White Cone with
Dark Marbling

White Cone with
Yellow Marbling

CSTW83
Vanilla Passion Cone
 ϕ 2.5 cm
H. cones 6.5 cm - stick:10 cm
83pcs/cs - 2tys



SWEET LINE PASSION CONE



Dark Cone
with Red Flakes

Dark Cone
with Yellow Flakes

Dark Cone
with White Flakes

Dark Cone
with White Marbling

Dark Cone
with Yellow Marbling

Dark Cone
with Red Marbling

CSTD83
Dark Passion Cone
 ϕ 2.5 cm
H. cones 6.5 cm - stick:10 cm
83pcs/cs - 2tys





Premium Baskets Hand Crafted

Sweet Baskets

One of Gérard Dubois' creations is the baskets and the mini baskets which complete the sweet range with a new shape to diversify your cocktails and buffets constantly. "La Rose Noire" offers a variety of sweet flavors (vanilla, chocolate, orange and strawberry) and a wide range of displays for the "mise en place" and the service to guests.

What makes the difference?

1. Very thin waffle with excellent texture
2. Baskets are handmade and finger coated
3. Wide variety of flavors available in two sizes
4. No preservatives, no artificial flavors or colors
5. Free of GMOs and trans fat free
6. Innovative and easy to use, thanks to its convenient packaging
7. Vacuum packed with injection of nitrogen to ensure freshness
8. Original and elegant displays available

SWEET LINE MINI BASKET



POR120
Orange Basket Coated
Φ 4 cm - H. 2.5 cm
4g/pc - 120pcs/cs - 4tys
(Available On Request)



PCH120
Chocolate Basket Coated
Φ 4 cm - H. 2.5 cm
4g/pc - 120pcs/cs - 4tys



PSW120
Vanilla Basket Coated
Φ 4 cm - H. 2.5 cm
4g/pc - 120pcs/cs - 4tys



AOP French Butter Sablés Bretons - Savory Hand Crafted

At La Rose Noire, only the best is just good enough for our valuable customers, therefore we created this wonderful new line of AOP French Butter Sablés Bretons - Savory.



AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.



AOP FRENCH BUTTER SABLÉS BRETONS



AOPSBSA196
AOP French Butter
Savory Sablé Breton, Mini Round
Φ 3.5 cm - H. 0.8 cm
4 - 5 g/pc - 49 pcs x 4 trays/box





AOP French Butter “Slim” Tart Shells - Savory Hand Crafted

At La Rose Noire, we stay innovative and think forward to offer this edgy and avant-garde line of “Slim” Tart Shells made with AOP French butter.



AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.



AOP FRENCH BUTTER “SLIM” TART SHELLS



AOPSTMRTO210
AOP French Butter
Tomato "Slim" Tart Shell
Mini Round
Φ. 3.5 cm - H. 1 cm
4 - 5 g/pc - 42 pcs x 5 tray/box



AOPSTMRA210
AOP French Butter
Basil "Slim" Tart Shell
Mini Round
Φ. 3.5 cm - H. 1 cm
4 - 5 g/pc - 42 pcs x 5 tray/box



AOPSTMRA210
AOP French Butter
Plain Savory "Slim" Tart Shell
Mini Round
Φ. 3.5 cm - H. 1 cm
4 - 5 g/pc - 42 pcs x 5 tray/box



Premium Tart Shells Hand Crafted

The Savory Tart Shells

You would like to serve premium tarts to your customers, but you don't have the time to make each creation by hand ... It is now possible! Thanks to "La Rose Noire", a leading global producer of fine bakery and pastry products for the premium market.

What makes the difference?

1. Shells are handmade and 100% straight-edged, both inside and outside
 2. Shells are the finest available in the market, tasty paste with herbs in excellent texture
 3. A savory herbs base with egg coating
 4. Durable and easy to use in a custom-made plastic tray
 5. Vacuum packed with injection of nitrogen to ensure freshness
 6. Support additional baking
 7. No preservatives, no artificial flavors or colors
 8. Free of GMOs and trans fat free
 9. Wide variety of sizes and flavors
-



SAVORY LINE MICRO TART SHELLS



EMRSA224
Micro Round - Savory
Φ 2.7 cm - H.1.4 cm
4g/pc - 224pcs/cs - 4tys





SAVORY LINE TART SHELLS



MRSA210
Mini Round - Savory
 ϕ 3.3 cm - H.1.8 cm
7g/pc - 210pcs/cs - 5tys



SAVORY LINE TART SHELLS



SRSA100
Small Round - Savory
 Φ 4.6 cm - H.1.7 cm
11g/pc - 100pcs/cs - 5tys



MRSA096
Medium Round - Savory
 Φ 5.7 cm - H.1.4 cm
12g/pc - 96pcs/cs - 6tys





SAVORY LINE TART SHELLS



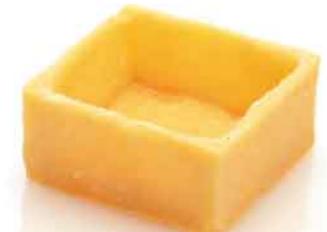
LRSA036
Large Round - Savory
 ϕ 8.1 cm - H.2.5 cm
29g/pc - 36pcs/cs - 4tys



SAVORY LINE TART SHELLS



MSSA216
Mini Square - Savory
3.2x3.2 cm - H.1.4 cm
6g/pc - 216pcs/cs - 6tys

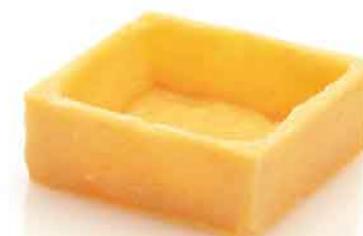




SAVORY LINE TART SHELLS



MSSA096
Small Square - Savory
5.4 x 5.4 cm - H.14 cm
14g/pc - 96pcs/cs - 6tys
(Available On Request)



LSSA036
Large Square - Savory
7.1 x 7.1 cm - H.2.5 cm
36g/pc - 36pcs/cs - 4tys



SAVORY LINE TART SHELLS



MRSA192
Mini Rectangle - Savory
2.3 x 5 cm - H.1.4 cm
6g/pc - 192pcs/cs - 6tys





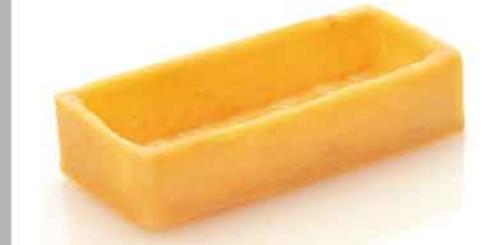
SAVORY LINE TART SHELLS



MRSA084
Medium Rectangle - Savory
9.5 x 2.5 cm - H.1.4 cm
13g/pc - 84pcs/cs - 4tys



LRSA070
Large Rectangle - Savory
3.7 x 10 cm - H.1.8 cm
25g/pc - 70pcs/cs - 5tys



SAVORY LINE 3D TART SHELLS



136



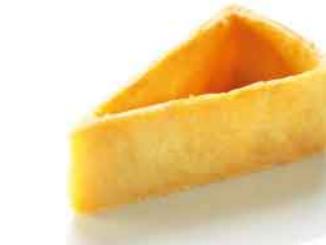
3DMRSA180
3D Mini Round - Savory
 ϕ 2.7 cm - H.1.1/3.4 cm
6g/pc - 180pcs/cs - 3tys



137



SAVORY LINE CAKE TART SHELLS



MPTSA200
12cm Cake Tart Shell - Savory
2.9 x 5.7 cm - H.1.8 cm
8g/pc - 200pcs/cs - 5tys



PTSA060
24cm Cake Tart Shell - Savory
5.9 x 11.3 cm - H.1.8 cm
23g/pc - 60pcs/cs - 5tys



Premium Cones

Savory Cones

The concept of cones, mini cones and cones on stick offers a unique originality to your buffet and to the product presentation. "La Rose Noire" cone series offers a wide variety of savory flavors (black sesame, tomato, curry, bamboo, spinach, pesto and soy) and a wide range of displays for the "mise en place" and the service to guests.

What makes the difference?

1. Very thin waffle with excellent texture
2. Cones are finger coated
3. Wide variety of flavors available in two sizes
4. No preservatives, no artificial flavors or colors
5. Free of GMOs and trans fat free
6. Innovative and easy to use, thanks to its convenient packaging
7. Vacuum packed with injection of nitrogen to ensure freshness
8. Original and elegant displays available for all cones

SAVORY LINE MINI CONE



MCSA140
Black Sesame Mini Cone Coated
Φ 2.5 cm - H.6.5 cm
3g/pc - 140pcs/cs - 2tys



MCSY140
Soya Mini Cone Coated
Φ 2.5 cm - H.6.5 cm
3g/pc - 140pcs/cs - 2tys
* Available on Request

SAVORY LINE MINI CONE



MCPE140
Italian Pesto Mini Cone Coated
Φ 2.5 cm - H.6.5 cm
3g/pc - 140pcs/cs - 2tys

SAVORY LINE CONE



CTO83

Tomato Cone Coated
Φ 3 cm - H.8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

CBC83

Bamboo Charcoal Cone Coated
Φ 3 cm - H.8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

CCU83

Curry Cone Coated
Φ 3 cm - H.8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

CSA83

Sesame Cone Coated
Φ 3 cm - H.8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

CSP83

Spinach Cone Coated
Φ 3 cm - H.8 cm
6g/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

SAVORY LINE PASSION CONE



CSTS83
Savory Passion Cone
Φ 2.5 cm
H.6.5 cm - Stick:10cm
83pcs/cs - 2tys





Premium Baskets Hand Crafted

Savory Baskets

One of Gérard Dubois' creations is the baskets and the mini baskets which complete the savory range with a new shape to diversify your cocktails and buffets constantly. "La Rose Noire" offers a wide variety of savory flavors (black sesame, beetroot, cheese Basilica, tomato and curry) and a wide range of displays for the "mise en place" and the service to guests.

What makes the difference?

1. Very thin waffle with excellent texture
 2. Baskets are handmade and finger coated
 3. Wide variety of flavors available in two sizes
 4. No preservatives, no artificial flavors or colors
 5. Free of GMOs and trans fat free
 6. Innovative and easy to use, thanks to its convenient packaging
 7. Vacuum packed with injection of nitrogen to ensure freshness
 8. Original and elegant displays available
-



150



SAVORY LINE MINI BASKET

MPTO168
Tomato Mini Basket Coated
Φ 3.6 cm - H. 2 cm
3g/pc - 168pcs/cs - 7tys



151

SAVORY LINE MINI BASKET



152



153



SAVORY LINE MINI BASKET



MPCU168
Curry Mini Basket Coated
Φ 3.6 cm - H.2 cm
3g/pc - 168pcs/cs - 7tys



SAVORY LINE BASKET



PSA120
Black Sesame Basket Coated
Φ 4 cm - H.2.5 cm
4g/pc - 120pcs/cs - 4tys

156

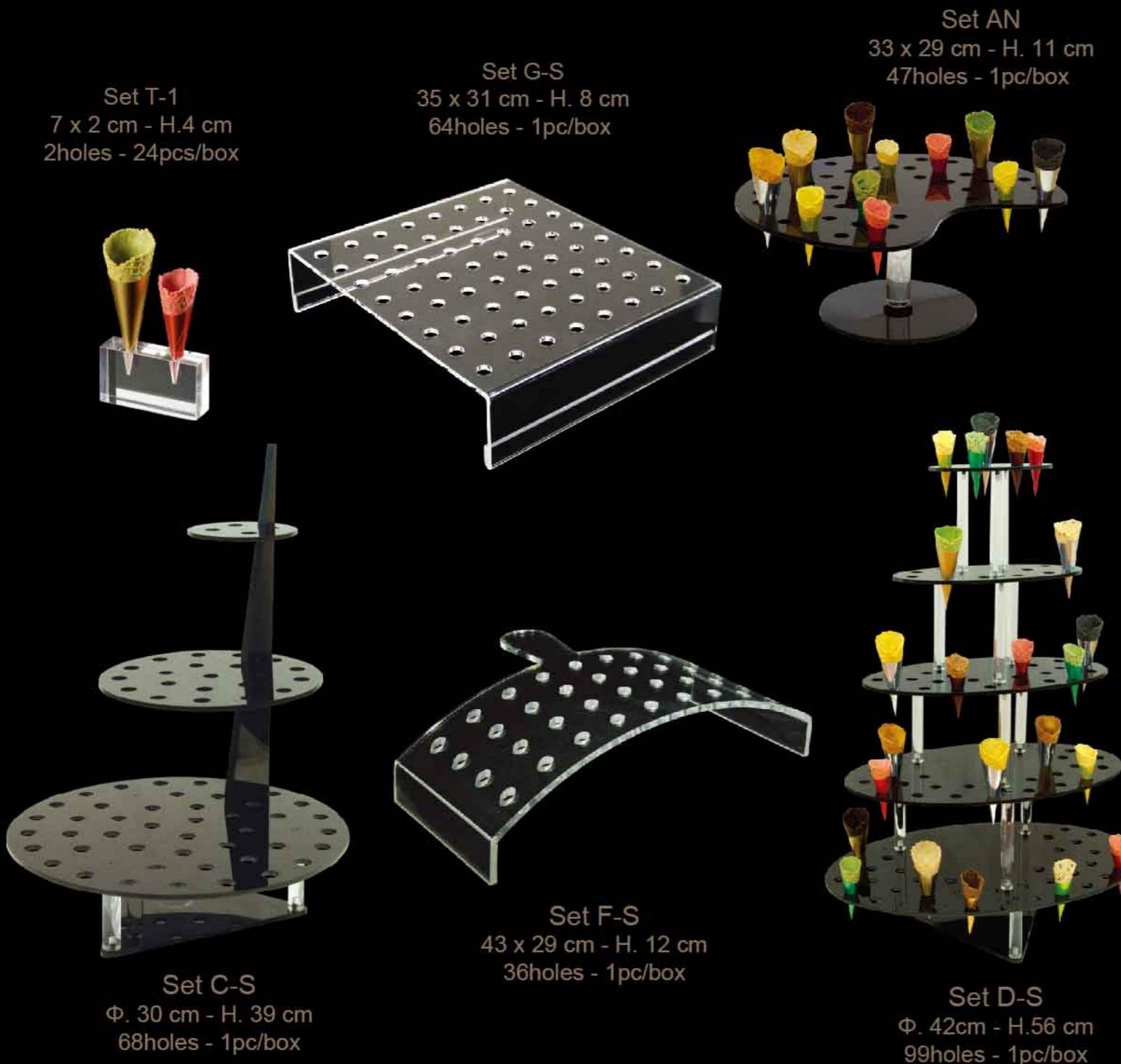
SAVORY LINE BASKET



PBT120
Beetroot Basket Coated
Φ 4 cm - H.2.5 cm
4g/pc - 120pcs/cs - 4tys
* Available on Request

157

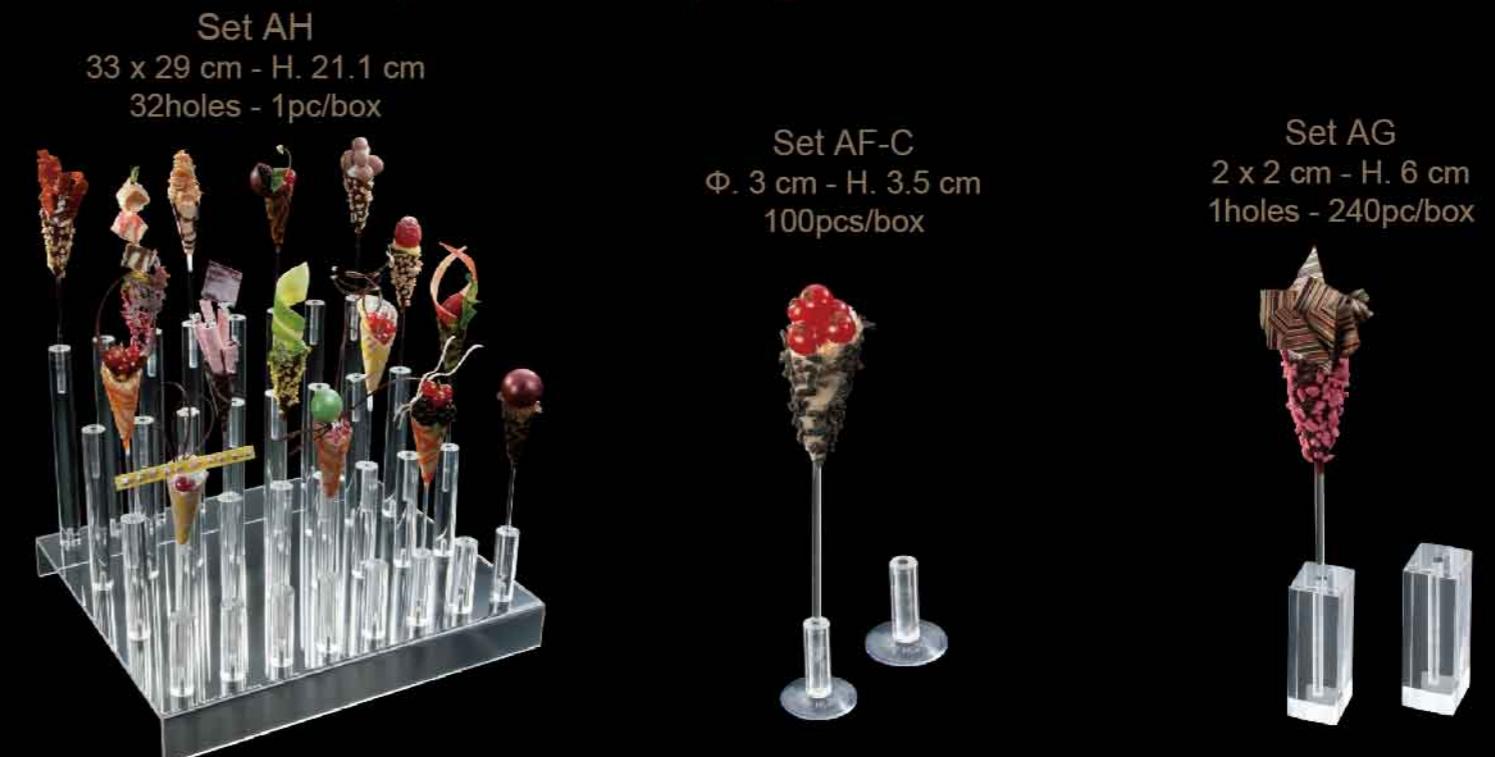
Display Concept | Cones & Mini Cones



Display Concept | Cones & Mini Cones



Display Concept | Passion Cones



HEAVEN



For 25 units

Pecan nut and chocolate crunchy

300g Pecan nut praliné
120g Milk chocolate 39%
40g Butter
3g Maldon salt
15g Crustilline

Melt chocolate and butter together. Then add to the praline and temper at 23 °C. and pour 0.4 cm. in the tartlet. Let to set.

Pecan creamy

250g Pecan nut praliné
600g Milk
30g Sugar
16g X-58 pectin

Mix sugar and pectin and add to the milk lightly warmed (40°C). Bring to boil and then pour on the praline and emulsify with a stick blender. Once the mixture cold, pour into the tartlet and place in the fridge for 6 hours.

Maple syrup babaroise

200g Milk
200g Cream
125g Egg yolk
225g Maple syrup
6 u (12g) Gelatin leaves
550g Semi-whipped cream

Do a "crème anglaise" with milk, cream, egg yolks and maple syrup. Then add the gelatin leaves previously soaked in very cold water and stir. Let to cool. Once cold, fold into the cream the semi-whipped cream and fill stone Siliomart molds. Freeze.

Caramel glaze

195g Glucose syrup
250g Sugar
40g Butter
415g Cream 35%

Heat the glucose just a little until becomes liquid. Then add the sugar and cook until get a golden brown color. Remove from the heat and add the butter and then the cream. Put on the heat again and cook at 103 °C.

For the neutral glazing:

1 L Water
400g Sugar
40g Pectin
40g Citric acid solution

Heat water at 40°C. Beside mix sugar and pectin. Add sugar and pectin into the water and bring to boil. Keep cooking for 3 minutes. Remove from the heat and add the citric acid solution.

For the caramel glazing

1000g Neutral glaze
250g Caramel base

Melt the neutral glaze and mix into the caramel base. Glaze the cake at 45 to 50°C.

Composition:

- Aop LRN round medium tartlet
- Pecan nut and chocolate crunchy
- Pecan creamy
- Maple syrup babaroise
- Caramel glazing

Finishing:

Fill the tartlet fond with 0,4 cm of pecan and chocolate crunchy and on top with pecan creamy. Once set, place on top the maple syrup babaroise already glazed and decorate with white chocolate curl and a caramelized pecan nut.

SICILIANO



For 25 units

Pistachio and olive oil creamy

250g	Pistacchio pure paste
250g	Olive oil
30g	Sosa "Wax"
3g	Salt

Heat the ingredients until 60°C then use it immediately and let to set.

Lemon cream with candied orange

300g	Whole egg
200g	Lemon juice
300g	Sugar
25 g	Sosa gelcrem hot
2 u	Gelatin leaves
40 g	Candied orange

Combine eggs, lemon juice, sugar and gelcrem hot and mix. Cook until boiling point stirring constantly. At this point remove from the heat and add the gelatin leaves and mix using a hand blender. Add the candied orange and let to cool.

White chocolate and olive oil mousse

233g	Milk
2 g	Salt
0,5 u	Vanilla pods
4,5 u	(9 g) Gelatin leaves
215g	White chocolate
215g	Olive oil
500g	Cream 35 % semi-whipped

Infuse the vanilla pod with the milk and salt. Strain. Add the gelatin leaves previously soaked in cold water. Pour the milk on the melted chocolate little by little as a ganache method. Using a stick blender, mix the preparation in the meantime olive oil poured into little by little. Once fully incorporated and the emulsion perfectly done, fold into the semi-whipped cream using a marise. Pipe it in rings lightly smaller than the tartlet diameter and 1 to 1,3 cm high. Freeze. Unmold.

Orange glazing

1 L	Water
400g	Sugar
40 g	Pectin
40 g	Citric acid solution

Heat water at 40°C. Beside mix sugar and pectin. Add sugar and pectin into the water and bring to boil. Keep cooking for 3 minutes. Remove from the heat and add the citric acid solution.

For the orangeglaze

1000g	Neutral glaze
200g	Orange purée
0,2 g	Orange color

Melt the neutral glaze, orange purée and color if desired. Glaze the cake at 45 to 50°C.

Composition:

- Aop Large tartlet
- Pistacchio and olive oil creamy
- Lemon cream
- Olive oil and white chocolate mousse

Finishing:

Fill the bottom of the tartlet with 0,4 cm of pistacchio and olive oil creamy. Then on top pipe the lemon curd until the edge and let to set. Glaze the Olive oil and white chocolate mousse and then place it on top of the lemon curd. Decorate as desired.

LEMON TART AGAIN

For 25 units

Lemon cream

300g	Whole egg
200g	Lemon juice
300g	Sugar
25g	Sosa gelcrem hot

Combine eggs, lemon juice, sugar and gelcrem hot and mix. Cook until boiling point stirring constantly. At this point remove from the heat and mix using a hand blender. Pipe the cream in mini semi sphere silicon moulds. Freeze.

Lemon cremeux

100g	Yuzu purée
150g	Sugar
150g	Whole eggs
13g	Gelcrem hot Sosa
1 u	Gelatin leaves
350g	Mascarpone

Mix all ingredients together with a hand blender. Cook them until boiling point stirring constantly. Remove from the heat, add the gelatin leaves and mix again with the hand blender and let to cool. Mix the cream with the mascarpone and whip until get a soft Chantilly texture.

Glazing

300g	Isomalt
200g	Cream
75 g	Lemon juice
125g	Orange juice
100g	glucose
150g	Condensed milk
240g	White chocolate
17 g	Gelatin sheets as a needed yellow and orange color

Combine cream, lemon and orange juice and glucose and warm. Melt isomalt an a pan and deglaze with the previous mixture. Remove from the heat and add the bloomed gelatin and the condensed milk. Pour over the white chocolate and emulsify and add color. Use at 27-28°C.

French meringue

200g	Egg whites
300g	Sugar
2 g	Xantan gum

Whip egg whites with some sugar. Once the meringue will be totally whipped, add the remaining sugar little by little. Keep whisking for 5 minutes and then add the xantan gum. Keep going for 5 minutes more and use.

Composition:

- Aop big sable Breton
- Lemon cream
- Lemon creamy
- Lemon glazing
- French meringue

Finishing:

Pipe the lemon cremeux into a semi-sphere silicon mold or in a Silikomart stone shape mold and i insert in the middle the smaller semi sphere with the frozen lemon cream. Freeze and then once frozen, glaze with the lemon glazing. Beside the tartlet pipe nicely some meringue and decorate with a white chocolate square and some gold leave.



Aop big sable Breton

For 50 units

Chocolate and rum ganache

115g	Chestnut purée (with 10% sugar)
35 g	Glucose syrup
60 g	Inverted sugar
1,5 g	Salt
475g	Milk chocolate 45 %
75 g	Cocoa butter
90 g	Butter
30g	Dark Rum 40% Vol.

Mix sal, sugars and chestnut purée and heat until 45°C. Melt the cocoa butter and on another hand the chocolate and butter. Put them together and then mix with the chestnut purée and sugars until combined. Pour in the rum and emulsify.

At 26°C pipe the ganache into the round milk caissettes and let to crystallize

Rum jelly

50 g	Simple syrup
170g	Water
30 g	Dark Rum
13 g	Sosa Vegetable gel

Mix syrup, water and vegetable gel and bring to a boil. Remove from the heat and add the rum. Pour in a frame of 1 cm. thickness. Let to set and cut in cubes 0.5 x 0.5 cm.

Chestnut vermicelli

200g	Chestnut cream (with sugar)
500g	Chestnut purée (sugarless)
35 g	Dark Rum

Mix all ingredients until combined.

Dried meringues

300g	Sugar
150g	Egg whites

Do a suis meringue and then pipe small meringues on a silpad and let to dry out into the oven at 90°C.

Composition:

- Aop small round tartlet
- Chocolate and rum ganache
- Rum jelly
- Chestnut vermicelli
- French dried meringue

Finishing:

Fill the small tartlets with the ganache and put a cube of gelatin in the middle. Let to crystallize. Pipe on top the chestnut vermicelli and sprinkle with some dried meringues. Decorate with gold leave..



Aop small round tart shell

EAGLES CAPPUCCINO

For 50 units

Salty peanut and honey creamy

250g	Cream
250g	Mascarpone
100g	Peanut pure paste
100g	Honey
2 g	Salt
10 g	Coffee compound
2,5 u	(5g) Gelatin sheets

Mix honey, coffee, salt and 50 gr. of cream and bring to boil. Remove from the heat and add the bloomed gelatin. Pour on the remaining cream and mascarpone and mix until combined. Add the peanut pure paste and mix again. Let to set into the fridge. Put in a piping bag with a regular nozzle and use.

Coffee glaze

450g	Expresso coffee
50 g	Simple syrup
25 g	Sosa Vegetable gel

Mix all ingredients together and bring to boil- Remove from the heat and use immediately.

Milk frost sphere

350g	Milk
60 g	Honey
4 u	(8g) Gelatin sheet

Take 50gr. of milk and heat with the honey. Remove from the heat and melt in the gelatin bloomed. Put the remaining milk into the freezer in order to get the mixture very cold (but not frozen). Mix both preparations and whip using the Kitchen Aid until get a stable and dense frost. Put in a small Silikomart lolly pop sphere molds and freeze.

Aop small round
sweet sable breton

Composition:

- Aop small round sweet sable breton
- Salty peanut and honey creamy
- Coffee glaze
- Tempered chocolate square
- Milk frost sphere

Finishing:

Pipe the salty peanut and honey creamy on the sable Breton 1 cm thick. Freeze and then dip the creamy into the coffee glaze still hot and liquid. Put the chocolate square on top (previously have to make a small round hole in the middle). Then place the milk frost sphere on top of the chocolate square and dust with cocoa powder.

For 50 units

Carrot and ginger creamy

225g	Carrot pureed
	*Carrot diced and boiled until soft
180g	Cream 35%
3 u	(6g) Gelatin sheets
40 g	Butter soft
7 g	Ginger grated
7 g	Celcrem Cold (Sosa)
3 g	Salt
0,4 g	Pepper

Mix carrot puree, cream, Butter, ginger, salt and pepper. Blend until combined. Soak gelatin in cold water 10 minutes. Strain and melt in microwaves. Add to the previous mixture and mix until combined. Pipe the mixture in round 0.5 cm thick silicon moulds and freeze.

Foie gras emulsion

250g	Foie gras terrine
200g	Philadelphia cheese
2 g	Salt
1 g	Pepper

Make foie gras terrine softened and then mix with the remaining ingredients using a robot or a kitchen Aid machine.

Other ingredients:

Caviar
Gold Leaf
Micro-greens

Composition:

- Aop small round savory sable breton
- Carrot and ginger mousse
- Foie gras emulsion
- Caviar

Finishing:

Place the carrot and ginger creamy on top of the sable Breton. Pipe the foie gras emulsion on top of the carrot creamy and to finish place some caviar on top of the foie gras emulsion. Decorate with the gold leaf and micro-greens

Aop small round
savory sable breton

CITRUS CHEESE CAKE



Lime, orange and lemon crushed cream

150g	Lime purée
50 g	Crushed lemon purée
100g	Crushed orange purée
300g	Whole eggs
250g	Sugar
22 g	Gelcrem hot
50 g	Butter
3 g	Gelatin leaves

Mix all ingredients except butter and gelatin. Mix using a hand blender and then cook stirring constantly until boiling point. Remove from the heat, add the gelatin previously soaked in cold water and the butter. Mix again and cool down. Use.

Cheese cake light mousse

100g	Milk
20 g	Egg yolk
20 g	Sugar 1
8 g	Corn starch
310g	Light cream cheese
75 g	Sugar 2
350g	Cream 35 %
100g	Heavy cream
7 g	Gelatin sheets

Make a custard with milk, egg yolk, sugar 1 and corn starch. Once done, add the gelatin. Lightly warm up the cream cheese and the sugar 2. Mix with the heavy cream and previous custard already made. Fold into the whipped cream once the mixture will be at 35°C. Use.

White chocolate and yuzu glazing

600g	Isomalt
400g	Cream
150g	Yuzu purée
250g	Water
200g	Glucose
300g	Condensed milk
480g	White chocolate
34 g	Gelatin sheets as needed yellow color

Combine cream, yuzu, water and glucose and warm. Melt isomalt in a pan and deglaze with the previous mixture. Remove from the heat and add the bloomed gelatin and the condensed milk. Pour over the white chocolate and emulsify and add color. Use at 27-28°C.

Other ingredients:

- White chocolate decorations
- Lime zest finally grated
- Flower petals



Finishing:

Fill the tartlets with the cream. Fill the molds that have to go on top with the cheese cake mousse and freeze. Once frozen, glaze with the yuzu glazing and place it on top of the cream. Decorate as desired with the white chocolate decorations and flowers.

SUPRÈME

For 25 units

Milk chocolate, blackberry and blueberry creamy

100g Cream 35%
100g Milk
40 g Egg yolks
25 g Sugar

55 g Blackberry purée
270g Blueberry purée
525g Milk chocolate 50%
5 g Gelatin sheets (2,5 units)
225g Cream 35%

Mix sugar and egg yolks. Boil cream and milk. Mix both preparations and cook until 84°C. Remove from the heat and pour into the gelatin leaves. Pour this cream little by little onto de chocolate melted and emulsify with a mixer. Then add the fruit purées and the lime zest. When the mixture at 40°C fold into the semi-whipped cream. Use.

Whipped white chocolate and bitter almond cream

600g Cream 35%
50g Glucose syrup
1 u Vanilla bean
2 g Gelatin sheet (1 unit)
30 g Amaretto licor

Violet and blueberry glazing

500g Water
200g Sugar
23g NH Pectin
15 g Lemon juice
75 g Blueberry purée
as needed Purple color
as needed Silver color
as needed Violet flavor

Other ingredients :

- Fresh violet petals
- Crystallized violets
- White chocolate decoration
- Fresh blueberries and blackberries



Mix cream, glucose, and vanilla and bring to boil. Strain and pour onto the chocolate melted. Emulsify. Then add the gelatin sheets. Let to cool at 26°C and add the Amaretto. Let into the fridge for 24 hours and then whip.

Heat the water until 40°C. Combine sugar and pectin and then pour to the water. Boil for 1 minutes stirring. Remove from the heat and add the lemon juice, colorings and blueberry purée. Let 30 minutes at room temperature and then strain. Add the violet flavor Keep in the fridge. Heat until 40°C and use.

Finishing:
Fill the lolly pop molds with the whipped white chocolate ganache and freeze. Fill the tartlet with the creamy and let to set. Once the balls of white chocolate frozen, glaze with the violet and blueberry glazing. Place them on top of the creamy and decorate.

For 20 units

Toffe creamy

250g Milk
250g Cream
1,3g Iota Carregeenan
0,5 g Carob gum
50 g Sugar
30 g Toffe paste

Strawberry whipped gel

262g Strawberry purée
38g Simple syrup
60g Water
18g Lemon juice
7,5 g Gelatin leaves (3,75 unit)

Apricot sauce

200g Apricot purée
40 g Simple syrup
10 g Lemon juice
1 g Xanthan gum

Kiwi sorbet

500g Kiwi Purée
145g Water
107g Sugar
45 g Glucose powder
2 g Stabilizer cold using
10g Lemon juice

Other ingredients:

- Fresh Strawberries
- Fresh Raspberries
- Fresh blueberries
- Fresh Blackberries
- Fresh herbs



Mix solid and liquid ingredients separately. Then put them together and bring to boil. Remove from the heat and cool down. Once setted, blend and keep for using.

Mix all Ingredients with a hand blender at maximum speed during one minute aprox. Let to jellify a little and then whip in a Kitchen Aid or Keenwood machine until get three times the volume. Put the mixture in a tray 1 cm. thick and let to set in the fridge. Cut in cubes and use.

Combine all ingredients and mix using a hand blender.

Heat water at 40°C. Combine sugar + stabilizer + glucose and add to the water. Heat at 85°C. Cool down at 4°C and add the purée and lemon juice. Mix and let into the fridge 6 hours. Mix again and churn.

Finishing:
Pipe the toffe creamy into the tartlet. Place on top a mix of red berries nicely. Beside put place the whipped strawberry gel diced in cubes 1,5x1,5 cm., the sorbet, apricot sauce and decorate with the fresh herbs.

CHILDHOOD AFTERNOON SNACK



For 20 units

Banana mousse

215g	Banana purée without sugar
20 g	Lemon juice
68 g	Italian meringue
150g	Whipped cream
3,5 u	Gelatin leaves 180 bloom

Mix lemon juice and hydrated gelatin leaves and melt into the microwaves. Add to the purée and mix until combined. Add the Italian meringue and then fold into the whipped cream. Use.

Orange creamy

250g	Orange purée
50 g	Inulin
30 g	Sugar

Mix sugar and inulin ad then add little by little into the purée mixing with a stick blender until fully incorporated. Strain and pour into silicon molds that fits perfectly on the tartlet and freeze.

Other ingredients:

- Yoghurt wet proof crispies
- Candied orange
- Gold leaf

Finishing:

Pipe the banana mousse into the tartlet. Place on top with the orange creamy and decorate with yoghurt crispies, candied orange and gold leaf



For 20 units

Fake potato gnocchis

250g	Potato cream
50 g	Kuzu
50 g	Water
3 g	Salt

Mix Kuzu with water until combined and pour into the potato cream. Bring it to the boiling point stirring and keep cooking until the mixture will be thick and sticky, then put in a piping bag with round plain nozzle and deep the nozzle into a in a iced bath of water. Make pressure and cut with your finger to obtain the gnocchis. Let it set for 10 minutes. Reheat before using.

Other ingredients:

- Pesto Genovese sauce
- Parmigiano Reggiano / as needed
- Basil leaves / as needed
- Roasted peanuts / as needed

Finishing:

Reheat the gnocchis into the pesto sauce and put it into the tartlet. Sprinkle on top with some peanuts, Parmigiano finely grated and basil leaves.

APERITIVO



BOCADO



BARRE BULLE VIOLETTE

POUR 30 TARTELETTES :

COMPOSITION :

1500g crème champagne
500g nappage scintillant à la violette
300g pâte d'amande violette
120 fleurs de pensée

CRÈME CHAMPAGNE :

185g champagne
175g sucre semoule
100g beurre doux
100g poudre à crème
(ou amidon de maïs)
220g jaunes d'œuf
190g vin blanc Muscadet
515g lait entier

NAPPAGE SCINTILLANT

VIOLETTE :
500g nappage neutre
25g pâte de violette « Sosa »
Q.S. colorant violet Mallard
Q.S. poudre scintillante « améthyste »
PCB
Q.S. effet pailleté argent PCB

PÂTE D'AMANDE VIOLETTE :

300g pâte d'amande
Q.S. colorant violet Mallard



PRÉPARATION :

CRÈME CHAMPAGNE :

Faire bouillir le vin blanc et le lait. Blanchir les jaunes et le sucre, ajouter la poudre à crème. Mélanger à chaud dans la casserole et verser le champagne avant de reprendre la cuisson. Porter à ébullition. En fin de cuisson ajouter le beurre. Mixer et débarrasser. La conserver au minimum 2h au froid avant le dressage.

PÂTE D'AMANDE VIOLETTE :

Incorporer le colorant à la pâte d'amande jusqu'à obtenir une couleur homogène et soutenue.

NAPPAGE SCINTILLANT VIOLETTE :

Chauffer à la casserole le nappage jusqu'à ébullition. Ajouter le colorant, le scintillant et la pâte de violette. Mélanger. Utiliser bouillant au pinceau.

MONTAGE ET FINITION :

Commencer par la crème champagne. Réserver au froid.

Pocher la crème dans les fonds de tartelette. Réserver au froid.

Etaler à 2mm la pâte d'amande puis détailler avec le chablon rectangle. Coller les abaisses sur les tartelettes avec du nappage neutre chaud appliquée au pinceau. Faire chauffer le nappage scintillant violette et lorsqu'il est bien fluide l'appliquer au pinceau sur la pâte d'amande. Décorer avec les fleurs de pensée.



POUR 30 CÔNES :

COMPOSITION :
500g praliné noisette
520g chocolat lait
400g amandes entières

PRALINÉ NOISETTE :
460g praliné noisette
40g beurre de cacao



CÔNE PRALINÉ MENDIANT

PRÉPARATION :

PRALINÉ NOISETTE :

Mélanger le praliné noisette tempéré et le beurre de cacao fondu à 45°.
Utiliser tout de suite.

MONTAGE ET FINITION :

Garnir les cônes de praliné noisette. Réserver au froid.
Emballer chaque cône dans un cornet. Couler sur le dessus une couche de chocolat lait tempéré. Planter les amandes dedans, puis couler une nouvelle couche de chocolat par dessus. Laisser cristalliser puis retirer le papier.
Utiliser le râpe microplane pour obtenir l'effet plat de finition.



POUR 50 TARTELETTES :

COMPOSITION :
800g ganache montée marron
150 morceaux de marrons confits (355g)
300g nappage neutre +scintillant argent
PCB DC054
+paillette argent PCB H134
200 cubes d'orange confite
(soit 70g)
150 petits morceaux de pâte de marron
(70g)
20g de pépites argentées PCB M59

GANACHE MONTÉE

MARRON :

2g gélatine 200 bloom
350g crème Elle et Vire UHT 35%
80g couverture ivoire
230g crème de marron
140g pâte de marron

BARRETTE MARRON-CLÉMENTINE

PRÉPARATION :

GANACHE MONTÉE MARRON :

Faire tremper la gélatine dans de l'eau froide pendant 10 minutes.
Mettre à bouillir la moitié de la crème. Ajouter la gélatine égouttée et rincée.
Verser la crème en 2 fois sur la couverture, la pâte légèrement ramollie et la crème de marron. Emulsionner puis mixer avant d'ajouter à la fin la 2ème partie de la crème. Stocker au froid 2 heures avant utilisation.
Monter la ganache au fouet.

MONTAGE ET FINITION :

Monter au batteur la ganache marron.
Pocher 4 boules dans chaque tartelette.
Couper les marrons confits en morceaux et les enrober dans le mélange nappage neutre / scintillant argent. En disposer 3 sur chaque tartelette.
Ajouter les morceaux de pâte de marron.
Parfaire la décoration de 4 cubes d'orange confite, et parsemer d'éclats de fruits secs « pépites ».

TARTELETTE CHOCOLAT FRAMBOISE

POUR 50 TARTELETTES :**COMPOSITION :**

800g glaçage noir
 3200g crémeux chocolat noir
 800g confit framboise
 150 framboise
 Q.S. poudre scintillante rubis DC 057
 150g grué caramélisé

GLAÇAGE NOIR :

210g eau
 175g crème UHT 35%
 90g cacao poudre
 260g sucre semoule
 12g gélatine 200 bloom poudre
 60g eau

CRÉMEUX CHOCOLAT NOIR :

1500g lait entier
 300g crème UHT 35%
 265g jaunes
 220g sucre semoule
 90g amidon maïs
 300g beurre doux
 560g chocolat noir 65%

CONFIT FRAMBOISE :

575g purée framboise
 180g glucose
 15g purée citron
 12g pectine NH
 15g sucre semoule

GRUÉ CARAMÉLISÉ :

150g grué cacao
 75g sucre glace

**PRÉPARATION :****GLAÇAGE NOIR :**

Mettre la gélatine à hydrater avec l'eau froide. Faire bouillir l'eau et la crème, incorporer les poudres et cuire jusqu'à 106° (petit filet). A 70° introduire la gélatine et mixer.

CRÉMEUX CHOCOLAT NOIR :

Faire bouillir le lait et la crème ensemble et réaliser une pâtissière avec le mélange jaunes, sucre et l'amidon. Une fois cuite, l'émulsionner avec le chocolat, attendre 40° avant d'incorporer le beurre en petits cubes et mixer. Débarrasser.

CONFIT FRAMBOISE :

Mélanger à sec la pectine avec le sucre. Cuire les fruits avec le glucose chaud et le jus de citron, tout ensemble. A 50° ajouter le mélange pectine + sucre en pluie, donner un bouillon. Mixer.

GRUÉ CARAMÉLISÉ :

Mettre ensemble le grué et le sucre glace dans une casserole. Chauffer à feu moyen l'ensemble en remuant sans arrêt jusqu'à obtenir le sablage et la caramélation du grué.

MONTAGE ET FINITION :

Pocher 15g de confit framboise dans les fonds de tarte. Laisser prendre au froid.

Pocher par dessus le crémeux chocolat noir à hauteur. Lisser.

Réchauffer le glaçage, et glacer les tartelettes.

Laisser prendre au froid, puis râper avec une « microplane » les côtés des fonds de tarte de façon à obtenir un effet poudre chocolat sur les arêtes. Poudrer les framboises avec le scintillant rubis, et décorer chaque produit de 3 framboises et 3 morceaux de grué caramélisé.



TARTELETTE HUT CHOC

POUR 50 TARTELETTES :

COMPOSITION :

1200g mousse chocolat grand mère
1 « savonnette fruits secs » de 100g
Q.S. effet pailleté or DC 251

MOUSSE CHOCOLAT GRAND MÈRE :

380g chocolat Caraïbe 66%
35g lait entier
100g beurre doux
80g pâte de noisette
135g jaunes
170g sucre semoule
300g blancs

SAVONNETTE FRUITS SECS :

50g de chocolat noir 66%
25g d'amandes
25g de noisettes

PRÉPARATION :

MOUSSE CHOCOLAT GRAND MÈRE :

La veille : Fondre au micro onde le chocolat et le lait ensemble, quand le mélange épaisse, ajouter le beurre. Ajouter la pâte de noisette. Monter les blancs en neige très fermes avec la moitié du sucre. Emulsionner (bien blanchir) au fouet le mélange jaune + moitié sucre et l'incorporer dans le chocolat. Intégrer les blancs délicatement dans ce mélange (à la spatule et petit à petit). Réserver au froid.

SAVONNETTE FRUITS SECS :

Mélanger tous les ingrédients avec le chocolat tempéré, et couler dans un moule. Laisser cristalliser.

MONTAGE ET FINITION :

Pocher la mousse chocolat dans les fonds de tartelette. Râper par dessus la savonnette jusqu'à obtenir un dôme. Saupoudrer d'effet pailleté or.



POUR 30 TARTELETTES :

COMPOSITION :

1500g pâte à choux
1400g ganache montée ivoire vanille Madagascar
400g de sucre pour caramel

GANACHE MONTÉE IVOIRE VANILLE DE MADAGASCAR :

1140g Crème UHT 35%
255g Couverture ivoire
9g Gélatine 200 bloom
Gousses de vanille

MONTAGE ET FINITION :

Réaliser la ganache montée. Réaliser ensuite les petits choux. Monter la ganache bien froide au batteur. Garnir les petits choux de ganache, puis la pocher dans les fonds de tartelette. Disposer 9 « pieds » à la poche pour supporter les choux. Tremper les choux dans le caramel, puis les disposer sur les tartelettes.

TARTELETTE SAINT HONORÉ

PRÉPARATION :

PÂTE À CHOUX :

Faire chauffer ensemble eau + lait + beurre + sel + sucre + vanille liquide. A l'ébullition, jeter toute la farine en une seule fois et remuer vivement à la spatule, hors du feu, jusqu'à ce que la pâte se détache des parois. Au batteur à la feuille, « émulsionner » cette pâte en versant les œufs petit à petit. Le résultat doit être lisse et homogène. Pocher des petits choux de 0,8cm.

Cuisson four à sole : 185° à la sole et 165° à la voûte. 5mn oura fermé, puis 10mn oura ouvert.

Cuisson four ventilé : mettre le four à 250°, l'éteindre, puis enfourner les éclairs. Rallumer le four à 160° quand la pâte à choux a gonflé.

GANACHE MONTÉE IVOIRE VANILLE DE MADAGASCAR :

Hydrater la gélatine dans l'eau froide. Mettre à bouillir la moitié de la crème avec les gousses de vanille fendues et gratter. Chinoiser. Ajouter la gélatine. Verser la crème en 2 fois sur la couverture. Emulsionner puis mixer avant d'ajouter la 2^e partie de la crème. Mixer. Réserver au froid. La conserver au minimum 2h au froid avant le dressage.

CARAMEL :

Réaliser un caramel brun à sec.

FAUX BOIS CHOCO-PASSION

POUR 50 BARRES :**COMPOSITION :**

500g caramel passion citron vert
 1300g mousse chocolat à l'ancienne
 1300g de couverture bitter lacté
 50 feuilles structure faux bois
 ST 16 dimension 10,5cm x 6cm

CARAMEL PASSION**CITRON VERT :**

25g glucose
 155g sucre semoule
 110g crème UHT 35%
 30g beurre de cacao
 50g couverture ivoire
 50g couverture noire
 75g purée passion
 10g purée citron vert

MOUSSE CHOCOLAT**À L'ANCIENNE :**

410g chocolat Caraïbe 66%
 35g lait entier
 110g beurre doux
 145g jaunes
 180g sucre semoule
 330g blancs

**PRÉPARATION :****CARAMEL PASSION CITRON VERT :**

Cuire le glucose et le sucre à 175°. Déglacer avec la crème chaude. Verser les purées de fruits fondues et mélanger. Incorporer le beurre de cacao et les deux chocolats. Mixer.

MOUSSE CHOCOLAT À L'ANCIENNE :

La veille : Fondre au micro onde le chocolat et le lait ensemble, quand le mélange épaisse, ajouter le beurre. Monter les blancs en neige très fermes avec la moitié du sucre. Emulsionner (bien blanchir) au fouet le mélange jaune + l'autre moitié du sucre et l'incorporer dans le chocolat. Intégrer les blancs délicatement dans ce mélange (à la spatule et petit à petit). Réserver au froid.

MONTAGE ET FINITION :

Réaliser la mousse chocolat à l'ancienne.

Préparer le caramel passion citron vert et le pocher dans les fonds de tartelette, à raison de 10g par barre. Pocher ensuite la mousse à hauteur, puis disposer un boudin de mousse pour donner une forme bombée à la barre (soit 45g de mousse par barre).

Tremper les feuilles structure dans le chocolat au lait tempéré et les disposer sur le plan de travail. Poser rapidement dessus les barres garnies et les rouler dans la feuille. Laisser cristalliser au froid 10mn. Puis retirer les feuilles structure. Brosser les barres à la paille de fer.



POUR 12 TARTES :

COMPOSITION :

1000g crémeux caramel
300g noix de pécan caramélisées
400g caramel mou
40g éclats de caramel PCB
DC 208
Q.S. paillettes bronze

CRÉMEUX CARAMEL :

200g sucre semoule
250g crème UHT 35%
4g fleur de sel
125g beurre doux
3g gélatine poudre
26g eau
390g mascarpone

CARAMEL MOU :

230g sucre semoule
35g glucose
130g crème UHT 35%

1 pincée de fleur de sel
45g beurre doux
60g beurre de cacao
100g chocolat bitter lacté

NOIX DE PÉCAN CARAMÉLISÉES :

300g noix pécans hachées
150g sucre glace

PART DE TARTE CARAMEL NOIX DE PECAN

PRÉPARATION :

CRÉMEUX CARAMEL :

Hydrater la gélatine. Cuire au caramel le sucre. Déglycer avec la crème chaude. Ajouter le beurre et la fleur de sel. Puis laisser refroidir à 50° avant de mettre la gélatine. Verser petit à petit le caramel à 45° sur la mascarpone. Débarrasser et laisser reposer 2 heures avant utilisation.

CARAMEL MOU :

Cuire le sucre et le glucose au caramel. Déglycer avec la crème préalablement chauffée avec la fleur de sel. Ajouter le beurre et le beurre de cacao. Mélanger. Ajouter le chocolat au lait. Mélanger jusqu'à ce que la préparation soit homogène.

NOIX DE PÉCAN CARAMÉLISÉES :

Mettre ensemble les pécan et le sucre glace dans une casserole. Chauffer à feu moyen l'ensemble en remuant sans arrêt jusqu'à obtenir le sablage et la caramélation des pécan.

MONTAGE ET FINITION :

Pocher le crémeux caramel dans les fonds de tarte à hauteur. Parsemer de noix de pécan caramélisées. Décorer de traits de caramel mou à la poche. Saupoudrer les éclats de caramel et les paillettes bronze.



POUR 50 TARTELETTES :

COMPOSITION :

1200g ganache montée verveine
350 groseilles (350g)
450 grains de grenade (125g)
100g fruits confits
Q.S. copeaux de chocolat blanc
Q.S. feuilles de sauge ananas

GANACHE MONTÉE VERVEINE :

470g crème liquide 35% M.G.
5g feuilles de verveine séchées
7g gélatine poudre
210g couverture ivoire
470g crème liquide 35% M.G.

TARTELETTE VERVEINE, GROSEILLES, FRUITS CONFITS

PRÉPARATION :

GANACHE MONTÉE VERVEINE :

Hydrater la gélatine dans la moitié de la crème pendant 5 minutes. La faire bouillir et réaliser une infusion avec la verveine pendant 10mn. Chinoiser la verveine. Verser la crème chaude en 2 fois sur la couverture. Mélanger avant d'ajouter la 2ème partie de la crème. Mixer.

Stocker au froid 2h avant utilisation.
Monter la ganache au batteur au fouet.

MONTAGE ET FINITION :

Monter la ganache au batteur, puis la pocher dans les fonds de tarte à hauteur. Liser à la spatule. Pocher un dôme de crème sur chaque tartelette avec une douille cannelée. Parfaire la décoration avec les groseilles, les grains de grenade et les fruits confits.

Râper du chocolat blanc par dessus.
Terminer avec les feuilles de sauge ananas.