



INNOVATION IN
CHOCOLATE

Spots original
77223 (420 pcs)

Petit love
77376 (80 pcs)



Inspired by merengue:

PETIT LOVE LIME MERENGUE



Recipe: Petit love merengue pastry

Lime merengue

| | |
|------|-------------|
| 100g | Egg white |
| 200g | Sugar |
| 100g | Icing sugar |
| 20g | Starch |

Combine egg white and sugar. Place in a bowl and mix aux Bain Marie until it reaches a temperature of 50° C. Transfer the mixture to a mixer and beat until soft peaks. Add the sifted starch and icing sugar gently fold in the mixture. Add merengue to finished product

Prosecco mousse

| | |
|------|----------------------------------|
| 30g | Refined sugar |
| 30g | Prosecco |
| 3g | Ovneve |
| 6g | Powdered gelatine 180 bloom |
| 30g | Water |
| 15g | Honey |
| 30g | Reduced muscat riversaltes (50%) |
| 45g | Prosecco |
| 15g | Marc de champagne |
| 20g | Lemon purée |
| 272g | Unsweetened cream 35% |

Whip the, ovneve,sugar and smallest part prosecco until it creates a firm foam. Mix the powdered gelatin with cold water and set aside. Reheat the reduced muscat and add gelatin mass and honey. Mix the whipped foam with Marc de Champagne, the other part of Prosecco, lemon purée, and the gelatin mass. Whip the cream into a lobed mass. Fold the cream gradually into the foam mass. Fill the merengue cup for 50% with mousse and keep a portion of the mousse separate to spray dots if needed..

Short pastry:

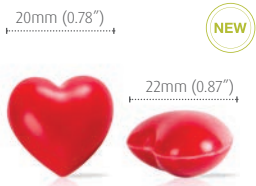
| | |
|------|--------------|
| 900g | Flour |
| 640g | Butter |
| 560g | Sugar |
| 200g | Eggs |
| 6g | Salt |
| 25g | Cocoa powder |

Sift the flour into a large bowl, add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Stir in the salt, then add 2-3 tbsp water and mix to a firm dough. Knead the dough briefly and gently on a floured surface. Line a tartelette mould and choill before baking.

Vanille glaze:

| | |
|------|-----------------|
| 0,5g | Vanilla pods |
| 450g | Cream |
| 300g | Neutral gel |
| 750g | White chocolate |
| 5g | Gelatin |

Heat up the cream with vanilla and add the soaked gelatin. Prepare a ganache with the chocolate. Add the netural gel and emulsify with a handblender.



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Global chocolate decoration producer since 1950

