A rose for my love

RECIPE BY FRANÇOIS GALTIER

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RECIPE STEP BY STEP

COMPOSITION

METHOD

- Madeleine biscuit
- Red berry balsamic coulis
- Lychee mousse
- Pink chocolate glaze

1

MADELEINE BISCUIT

METHOD

- 375 g egg
- 300 g sugar
- 330 g flour
- 12 g baking powder
- 270 g butter
- 100 g Belgian white chocolate Drops
- 80 g frozen raspberry pieces

1. Mix the eggs and the sugar to melt the sugar.
2. Add the flour and the baking powder and mix slowly.
3. Pour the liquid butter to finish the base, and mix with the Belgian white chocolate Drops and frozen raspberries.
4. Pipe into pallet or stone silicon moulds.
5. Bake around 6 min at 200°C.

2

RED BERRY BALSAMIC COULIS

INGREDIENTS

- 200 g strawberry puree
- 80 g raspberry puree
- 30 g honey
- 30 g balsamic vinegar
- 40 g gelatin mass (1/5)

METHOD

1. Warm up honey with balsamic vinegar and the gelatin mass.
2. Mix with the purees and pour into small sphere moulds and put in the freezer.

3

LYCHEE MOUSSE

METHOD

- 110 g lychee puree
- 18 g gelatin mass (1/5)
- 225 g Obsession 30 Belgian white chocolate
- 500 g whipped cream 35% fat

1. Warm up the purees and the gelatin mass.
2. Pour on the Obsession 30 Belgian white chocolate to make an emulsion.
3. At 35°C mix delicately with the whipped cream.

4 PINK CHOCOLATE GLAZE

INGREDIENTS

- 99 g fresh cream 35% fat
- 15 g white chocolate colour
- 72 g sugar
- 410 g glucose syrup
- 180 g gelatin mass (1/5)
- 224 g Obsession 30 Belgian white chocolate
- 700 g mirror glaze

METHOD

1. Boil the cream with the white colour, the sugar and the glucose.In a pan,

   mix the purees and the sugar and bring to a boil.
2. Pour on the gelatin to melt it.
3. Add the chocolate and mix well to melt all the Obsession 30 Belgian white chocolate.
4. Add the mirror glaze at the end with the red colour.
5. Blend the glaze and use at 35/40°C.

ASSEMBLING

METHOD

- Take out the frozen cake from the mould and cover it with the pink glaze.
- Make some pink rose petals and stick them around the cake.
- Decorate with few drops of neutral mirror glaze on the petals.