



Love Mom

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## Recipe step by step

### Composition

#### PROCESS

1. White Chocolate Shell
2. White Chocolate Velvet
3. Coconut Raspberry Rose Crispy
4. Coconut Raspberry Rose Ganache
5. Truffle Coating
6. Decoration

### White Chocolate Shell

#### INGREDIENTS

White Obsession 30% VELICHE 1000 g

#### PROCESS

Melt and temper the chocolate. Mold a thin shell into egg mold h110mm E7009-110, cone mold CW1984, and small half-spheres for truffles, different sizes.

### White Chocolate Velvet

1

2

**INGREDIENTS**

Cocoa Butter VELICHE 100 g

White Obsession 30% VELICHE 100 g

**PROCESS**

Warm up cocoa butter to 60°C, pour chocolate. Blend and use at 30°C.

## Coconut Raspberry Rose Crispy

**INGREDIENTS**

Dry Rose Petals 4 g

Freeze Dry Raspberry 20 g

White Obsession 30% VELICHE 400 g

Rapeseed Oil 160 g

Coconut Powder 60 g

Crispy Crunchies VELICHE 200 g

Puffed Rice VELICHE 40 g

**PROCESS**

Blend rose petals with raspberry and chocolate to get powder. Melt the chocolate, add oil and mix with all other ingredients. Use below 30°C.

3

## Cocunet Raspberry Rose Ganache

# 4

## INGREDIENTS

Coconut Puree 70 g

Raspberry Puree 35 g

Rose Water 5 g

Glucose Powder 33 g

Butter 75 g

Cocoa Butter VELICHE 33 g

White Obsession 30% VELICHE 250 g

## PROCESS

Warm up purees with rose water, glucose, butter and cocoa butter to 60°C, then pour on chocolate to make the ganache. Blend and mold at 28°C full into half-spheres shells for truffles. Stick 2 half-spheres to make the truffle and let crystallize.

# 5

## Truffle Coating

### INGREDIENTS

Coconut Powder 75 g

Dry Rose Petals 1 g

Freeze Dry Raspberry 25 g

Icing Sugar 50 g

### PROCESS

Blend coconut powder to get a thin powder and keep for white truffles. Blend rose petals with raspberry and icing sugar and keep for pink truffles.

## Decorations

### INGREDIENTS

Daisy Light Pink 5cm 1066096 LEMAN DECORATIONS 8 pcs

Hearts 2068050 LEMAN DECORATIONS 8 pcs

Soft Pearls Pink 1cm 57428 LEMAN DECORATIONS 1 pot

Soft Pearls Pink 4mm 57506 LEMAN DECORATIONS 1 pot

Nonpareil Pink 61227 LEMAN DECORATIONS 1 pot

Soft Pearls White 1cm 57423 LEMAN DECORATIONS 1 pot

Soft Pearls White 4mm 57504 LEMAN DECORATIONS 1 pot

Nonpareil White 61223 LEMAN DECORATIONS 1 pot

Red Metallic Color 24445 LEMAN DECORATIONS 1 pot

### PROCESS

Use for the finishing

## Montage

### PROCESS

Stick the egg in chocolate and open the base at Ø4cm. Stick 2 cones to make the vase shape. Fill 120g of crispy per vase and spread out with teaspoon to cover all chocolate, let crystallize. Fill up with velvet preparation at 30°C and pour out again to keep a thin layer of the

preparation on top of the crispy. Then spray with low pressure the velvet on the outside of the vase. Place half of the truffles in a bowl, add also few velvet preparation at 30°C and turn the truffle inside the bowl to make a coating, before it's set add the truffle coating white. Make the same method with truffle coating pink. Stamp 2 "M" on the vase using red metallic color and stick one pink heart in between. Fill the vase with assortments of truffles and pearls. For the last touch stick the flower in the vase.