

Kiss n' Tell

This is one of the oldest way that star crossed lovers said "I love you" when apart of each other: an envelope with three delicate kisses, imprinted on the paper with red lipstick. It's a kiss that tells a story. Every individual is a delicate combination of raspberry, rose and prosecco.



Recipe

Raspberry Panna Cotta

Irca Panna Cotta Mix	120g
Raspberry Puree	500g
Cream 42%	500g
Vanilla seeds	2g
Totaal	1122g

Raspberry Panna Cotta

Heat cream, raspberry and vanilla. Pour onto panna cotta mix and set in a mould.

Raspberry Rose Compote

Raspberry Puree	250g
Castor Sugar	125g
Rosewater	100g
Agar agar	4g
Lemon Juice	4g
Totaal	483g

Raspberry Rose Compote

Place raspberry, 2/3rd sugar, lemon juice and rose water in a pan. Mix agar and the other 1/3rd of the sugar separately. Bring mix to boil, whisk in agar mix and bring to boil for 2 minutes. Remove set in mould, set and freeze.

Prosecco Glaze

White Chocolate	215g
Sugar	200g
Glucose	225g
Gelatine	25g
Processco	120g
Condensed Milk	155g
Nappage	100g
Totaal	1040g

Prosecco Glaze

Heat sugar and Prosecco at 90c. Add soaked gelatine. Dissolve and then pour over the chocolate and milk, add nappage and emulsfy until smooth, and strain. Reserve for service.

Chocolate Rose Sablee

T45 Flour	390g
Butter	275g
Egg Yolk	90g
Icing Sugar	183g
Salt	2g
Vanilla Seed	2g
Lemon Zest	4g
Rose Essence	0.01g
Totaal	946.01g

Chocolate Rose Sablee

Place all ingredients in a mixer with paddle. Mix on a slow speed for 5 minutes until a paste is formed. Roll to 2\3mm thickness, freeze then cut desired shape and bake at 145C for 18 minutes.

Assembly, layout and finishing

Fill mould with raspberry panna cotta, set. Place frozen compote disc and fill to top with panna cotta. Freeze. Demould from freezer and glaze with prosecco nappage. Place on baked sablee biscuit and place ruby red chocolate collar (optional) and finish with Dobra sprinkle lips and a chocolate envelope.

Enjoy this exciting recipe.

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**Sprinkle hot
lips**