

# La vie en rose - individual pastry

made by Michel Willaume



## Recipe

### Chocolate sponge

Egg yolks	710g
Granulated sugar	540g
Inverted sugar	210g
Cocoa powder	165g
Egg whites	720g
Granulated sugar	160g
Butter	215 g

**Totaal**

### Chocolate sponge

### Raspberry mousse

Raspberry puree	100g
Gelatin	26g
Italian merengue	300g
Heavy cream	500g

**Totaal**

### Raspberry mousse

### Raspberry Rose flavor cream

Granulated sugar	225g
Glucose syrup	375g
Raspberry puree	900g
Heavy cream	450g
Rose water	30g
Cocoa butter	30g
Soft butter	150g

**Totaal**

### Raspberry Rose flavor cream

**Assembly, layout and finishing**

**Enjoy this exciting recipe.**

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