

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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