
REDISCOVER LA ROSE NOIRE™

In 1991, Gerard Dubois opened his first pastry boutique La Rose Noire in the most prestigious mall of Hong Kong.

In a quarter-century, this first point of sale - a boutique / restaurant of 30 seaters - developed to become a renowned company. The customers' enthusiasm went above all beyond what he could dream of. From an initial selection of 28 references, La Rose Noire has now over 500 products available to meet the market demand.

Today, La Rose Noire employs more than 250 persons working day and night in its production centre based in Kowloon Bay, Hong Kong.

In 2012, Gerard and his team opened a new plant certified HACCP/ISO/FSCC 22000 in Philippines, in Clark Freeport. This new establishment, being at the cutting edge of technology, employs over 1200 employees in 13 000m2 premises to answer the demands of more than 40 countries spread out on 5 continents. This facility thus possesses the capacity and the quality to constantly satisfy the growing need of the overseas market.

Gerard worked also with his team in 2012 to put in place a boutique Bakery / Pastry shop / Confectionary "Passion by Gerard Dubois" in Hong Kong. Today over 10 stores are existing, distributed between Hong-Kong and Macao.

GÉRARD DUBOIS

"The Man" la Rose Noire® ...

All along his career, Gerard won lots of prizes from several prestigious culinary competitions all around the world.

Gerard is a very familiar face in the world of culinary publications. He is the co-author of "The Cutting Edge" (1993) and the author of "My Recent Journey" (2003), "Passion" (2006) which got bestowed the Prize of the Jury in 2006 from the World Cook Awards and "Crafted Passion" (2011) got recently nominated for "the Best Dessert Book of the World" by the 17th Gourmand Awards in Paris. "Le Pain Passion." was launched in November 2016 for the celebration of the 25th anniversary of La Rose Noire and received an award for "Best Bread Book in the World" by the Gourmand Cookbook Awards in May 2017.

In recognition of his entrepreneurial spirit and his contribution to the development of the entrepreneurs, Gerard received the "Honorary Doctorate" from "The European University" in Switzerland.

Gerard is married to his wife, Janita. Together, they have two wonderful children: Caroline and Dominic.







SÉBASTIEN SERVEAU

Sebastien SERVEAU started his career in the kitchen. He quickly got attracted by the artistic feeling of patisserie. He therefore devoted time to it and got passionate for the art of sugar. He participated to several national and international competitions. He built his own experience in luxury hotel, restaurant, pastry and chocolate shop and catering.

In 2005, he decided to share his knowledge and led the Training and Consulting department of Alain DUCASSE. At this period, he became member of the very exclusive “Club des Sucres”, chaired by Chouristophe MICHALAK and Chouristophe ADAM. He also wrote several books intended for general audience but also for professionals.

In 2010, he was in charge of the patisserie activities at the RITZ Hotel along with Michel ROTH. He then became the Executive Chef for Patisserie and Chocolate of the company DALLOYAU where he managed a team of 70 persons.

Sébastien SERVEAU is today an international consultant and shares his knowledge in France and abroad. He also publishes two “step-by-step” recipes (one for patisserie and one for confectionary) in the Journal of the Patissier every month.

.....

BACKGROUND

2004

Runner-up of “Un des Meilleurs Ouvriers de France Pâtisseries”

2005

Joining Alain Ducasse Group as Director of the Training and Consulting department for Patisserie

2010

Joining Ritz Hotel in Paris as Executive Chef for Patisserie and Bakery

2011

Joining the company Dalloyau as Executive Chef for Patisserie and Chocolate

2013

Creation of the consulting company Sebastien Serveau

2013

Prize of “Meilleur Apprenti de France” for my intern Leandre Vivier

2015

Coach of Jerome Chaucesse, awarded “Meilleur Ouvrier de France”



CHRISTOPHE RENOU

At the age of 17 years old, Chouristophe discovered the world of professional competition with the contest for “Meilleur Apprenti de France” in 2000, in which he placed runner-up with Julien Boutonnet. He will meet him again 15 years later on the podium of the “Meilleur Ouvrier de France” competition.

In between, Chouristophe joined the Swiss team for the Patisserie World Cup, under the supervision of Chouristophe Michalak. Three years later, he won the Relais Desserts Charles Proust Trophy and could demonstrate his creativity thorough stylish desserts, truly artistic piece of chocolate. He then joined Valrhona school in 2009.

In 2015, it was his moment of glory. Chouristophe got the ultimate award as « Meilleur Ouvrier de France Pâtissier Confiseur ». This title symbolizes recognition from the fellow patisserie chefs and he therefore became an ambassador of French patisserie excellence.

Co-founder along with his wife Vanessa Renou of “Mr and Mrs Renou”, he is today pastry chef of this new patisserie and chocolaterie wave.

FOUNDATION LA ROSE NOIRE Gérard Dupuis™



«La Rose Noire Foundation» is a non-profit organization. Its objective is to provide funds to social and educational institutions in aid of underprivileged young locals. Its mission is to become a major actor to improve the standard of living population and help them to become responsible and competitive workers.

The organization is based on the following values :

CREATING : We endeavor to develop our students and our employees in an environment getting constantly more creative and innovative.

GROWING : Our education programs help our student and employees to grow professionally but personally too.

PROTECTING : We believe that giving yourself and respecting the company and its environment contributes to the success of any foundations.

CAUTIOUS : we are aware of our responsibility towards our students and our stakeholders. We ensure to have a moral integrity whatever happens.

INTEGRITY : Our foundation values ethics and honesty so that we can build a bond of trust with our partners, clients and employees.

RESPECT : We promise to give to our employees what we promised them, and this beyond all our mutual expectations.

EXCELLENCE : We work in respectful environment that promotes exchanges and listening. We make our employees grow in a participative and engaging way. We always considerate the others' need prior to ours.







The program of the foundation is divided following three programs:

"SCHOLARSHIP PROGRAM"

Giving a scholarship, it's the opportunity for young members of deprived families to get 6 months education while participating to multiples enjoyable activities.

"TRAINING PROGRAM"

The training program includes different subjects such as "communication in English", "youth and leadership", "career development", "team building", "mentoring" and much more.

"LIVELIHOOD PROGRAM"

These are interventions that help young persons to keep them determined about developing a sustainable activity to generate a source of income.

The system has a high qualitative value since it enables youth to have 6 months at school and 480 hours in the industry our «on the job training».

The students have also the support of a mentor that follows the good progress of their professional training as well as their personal development.

LA ROSE NOIRE Gérard Dubois™ "CHARITY"



In Hong-Kong, China or in the Philippines, La Rose Noire attaches much importance to helping others.

In Hong-Kong, La Rose Noire is committed to giving bread to the elderly home "Little Sister of the Poor" and to seniors and homeless people through the charitable organization "Giving Bread".

In Hong-Kong, La Rose Noire supports the organization "St Barnabas Society" that aims to help and take care of homeless and deprived persons.

In the Chinese province of Gizhou, La Rose Noire is proud to have helped the Xin Xing Primary School's pupils to go back to their school.

The program "nutrition and diet" for the children in the Philippines.

Health of our children is a priority, and we shared it with the School of Calumpang in the Philippines. We organized a large vaccination campaign.

Still at the school of Calumpang in Pampanga, we ensure that students have all the supplies they need.

The Philippines being often hit by typhoons and flooding, La Rose Noire therefore makes sure to teach to pupils how to be prepared to a natural disaster.



100% **HAND CRAFTED**



What makes the reputation of La Rose Noire all over the world?

A know-how incomparable and unequalled!

La Rose Noire is an innovative company that keeps monitoring the evolutions of the pastry, bakery, catering and restaurant business... At the cutting edge of the technology, we endeavor to improve our production technique. However, there is one matter that scientific innovations couldn't replace: the know-how of our employees.

Each product of La Rose Noire is hand-manufactured. This is possible thanks to a mastered technique which makes our technicians be authentic artists. They respectfully follow the ancestral method of traditional bakery and patisserie. We can therefore propose 100% hand-made products on which each details is thoroughly well thought-out.



EXCLUSIVE PRODUCTS



At La Rose Noire, we use the most qualitative ingredients for the preparation of our products. That is why today thousands of clients trust us on 5 continents and in over 40 countries all around over the world.

OUR INGREDIENTS ARE MAINLY PRODUCED IN FRANCE!

Our ingredients mostly come from France. We use a butter with protected designation of origin (AOP) from Charente Poitou, produced exclusively with cream from the following French departments: Charente, Charente-Maritime, Deux Sèvres, Vienne et Vendée.

Our flour is branded La Rose Noire and is specifically formulated for our product mixes so that it guarantees a great flavor and unique texture. Therefore, all our tartlets are prepared with flour branded La Rose Noire 100% from France.

Our fruit puree and yeast come also from France!



THE CERTIFICATIONS

At La Rose Noire, quality and food safety are our priorities. La Rose Noire has currently three certifications of international quality standards showing that we are at the highest level of food safety.

HACCP certification : That is the main platform of international regulation with regards to food manufacturing. The HACCP system identifies, assesses and controls the hazards related to food safety.

FSSC 22000 certification : It is an internationally known procedure is based on existing ISO standards for food safety. The objective of this standard is to enable the food producers to protect their whole supply chains.

GMP certification : The certification of good practices of manufacturing ensures the integrity of the food manufacturing process and the compliance to the food safety regulation.

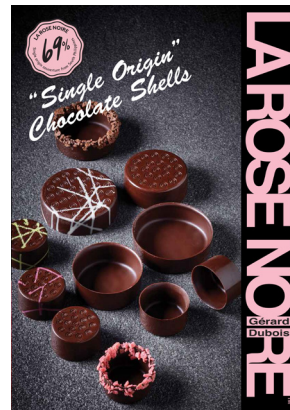
On top of this, our products undergo strict quality controls as well as microbiological tests emphasizing our desire to be at the cutting edge of the food safety. Moreover, all our departing containers are equipped with temperature data recorders in order to monitor the temperature until they reach the final destination.





THE RANGE

LA ROSE NOIRE Gérard Dubois



"Single Origin"
Chocolate Shells / page 26



"Tart Nut & Éclair Tart Shells"
Hand Crafted / page 30



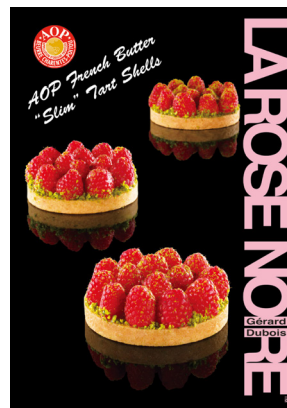
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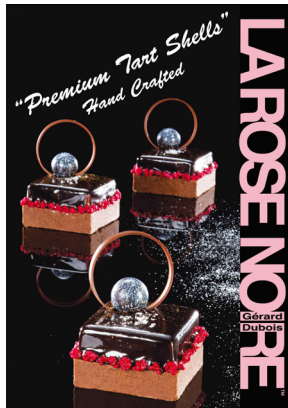
AOP French Butter Almond Tart
Shells & Sablés Bretons / page 42



AOP French Butter
"Slim" Tart Shells / page 50



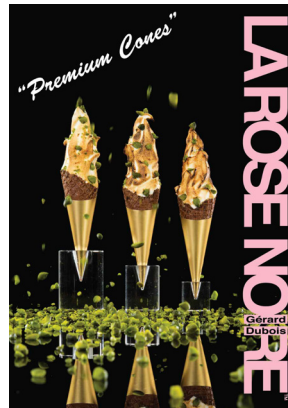
Premium Hand Crafted
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"Premium Tart Shells"
Hand Crafted

LAROSE NOIRE
Gérard Dubois

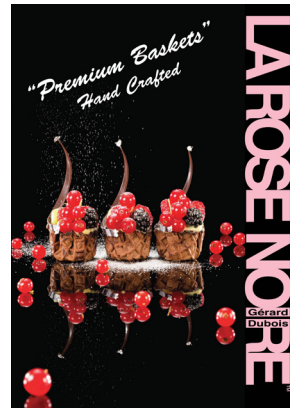
"Premium Tart Shells"
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"Premium Cones"

LAROSE NOIRE
Gérard Dubois

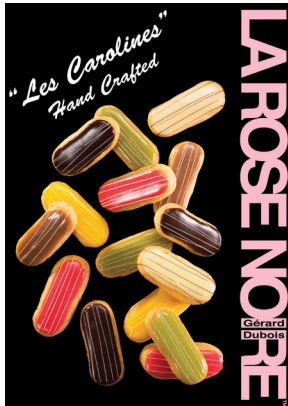
"Premium Cones" / page 90



"Premium Baskets"
Hand Crafted

LAROSE NOIRE
Gérard Dubois

"Premium Baskets"
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"Les Carolines"
Hand Crafted

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"Les Carolines"
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Hand Crafted Macarons

LAROSE NOIRE
Gérard Dubois

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"Les Éclairons"
Hand Crafted

LAROSE NOIRE
Gérard Dubois

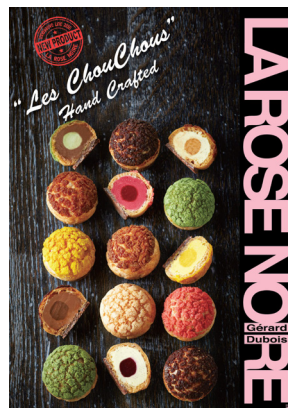
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"Les Petitclairs"
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Gérard Dubois

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"Les ChouChous"
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"Les ChouChous"
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"Les Tartes Passion"
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Gérard Dubois

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THE NEW PRODUCTS

Discover exclusively the new products of La Rose Noire in this brochure: new shells with extra fine chocolates, new shape of TartNut and Éclair as well as new range of tartlet shell with a unique speculoos flavor and lastly some new savoury cones for your festive event!



CHOCOLATE "COUPELLES"

All our "coupelles" are prepared with 100% couverture chocolate from "single origin Philippines"

THE NEW PRODUCTS



ROUND CRUNCHY CHOCOLATE SHELLS: 6 COLORS ASSORTMENTS

168
MINI ROUND
SHELLS
Ø 33 mm,
h 19 mm

100
SMALL ROUND
SHELLS
Ø 48 mm,
h 19 mm

80
MEDIUM ROUND
SHELLS
Ø 57 mm,
h 16 mm





THE NEW PRODUCTS / ROUND CHOCOLATE SHELLS



THE NEW PRODUCTS

168 MINI ROUND
CHOCOLATE
SHELLS

Ø 33 mm, h 19 mm



THE NEW PRODUCTS

100 SMALL ROUND
CHOCOLATE
SHELLS

Ø 48 mm, h 19 mm



THE NEW PRODUCTS

80 MEDIUM ROUND
CHOCOLATE
SHELLS

Ø 57 mm, h 16 mm



THE NEW PRODUCTS / ROUND CHOCOLATE SHELLS

THE NEW PRODUCTS

168 MINI ROUND
HAND-PAINTED
CHOCOLATE
SHELLS

Ø 33 mm, h 19 mm

THE NEW PRODUCTS

100 SMALL ROUND
HAND-PAINTED
CHOCOLATE
SHELLS

Ø 48 mm, h 19 mm

THE NEW PRODUCTS

80 MEDIUM ROUND
HAND-PAINTED
CHOCOLATE
SHELLS 15384

Ø 57 mm, h 16 mm





.....
THE NEW PRODUCTS
.....

TARTNUT

Because of its wide range and experience, La Rose Noire has added an additional touch of modernity by including these 2 new shapes of tartlets: The TartNut and the Éclair. As usual, they are hand-lined and have a straight inside and outside edge and made with pure butter. The only limit your originality will have will be your imagination with all these modern shapes of tartlets! Enjoy



.....
54 ROUND SWEET VANILLA-FLAVORED TARTNUTS
Ø 80 mm, h 14 mm





.....
THE NEW PRODUCTS
.....



.....
72 SWEET VANILLA-FLAVORED ECLAIRS
L 125 mm, l 37 mm, h 15 mm





SPECULOOS

Exclusively for you in this brochure, we introduce you our new range of speculoos flavored tartlet shells. Its spiced note will perfectly go with fruit or chocolate preparation.

.....
THE NEW PRODUCTS
.....



.....
210 MINI ROUND SPECULOOS SHELLS

Ø 33 mm, h 19 mm





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CATALOGUE
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THE NEW PRODUCTS / SPECULOOS



THE NEW PRODUCTS

100 SMALL ROUND SPECULOOS
SHELLS

Ø 48 mm, h 19 mm



THE NEW PRODUCTS / SPECULOOS

THE NEW PRODUCTS
.....
96 MEDIUM ROUND SPECULOOS
SHELLS
Ø 57 mm, h 16 mm





SAVOURY RANGE
THE CONES

Cones with unique dimensions and flavors.



THE NEW PRODUCTS / CONES



THE NEW PRODUCTS

72 SAVOURY
BASIL-FLA-
VOURED CONES

Ø 30 mm,
h 70 mm



THE NEW PRODUCTS

72 SAVOURY
RED-CHILLI-PEP-
PER-FLAVOURED
CONES

Ø 30 mm,
h 70 mm



THE NEW PRODUCTS

72 SAVOURY
BEETROOT-FLA-
VOURED CONES

Ø 30 mm,
h 70 mm



THE NEW PRODUCTS / CONES

THE NEW PRODUCTS

72 SAVOURY
ONIONS FLA-
VORED CONES

Ø 30 mm,
h 70 mm



THE NEW PRODUCTS

72 SAVOURY
SEAWEED
FLAVORED

Ø 30 mm,
h 70 mm



THE NEW PRODUCTS

72 SAVOURY
CHEESE
FLAVORED
CONES

Ø 30 mm,
h 70 mm







RANGE OF PROTECTED
DESIGNATION OF ORIGIN (AOP)
PURE BUTTER

At la Rose Noire, only the best is good enough for our clients and that is why we have used butter with AOP from Charente-Poitou and French flour from Grands Moulins de Paris so that we have a breathtaking range of “sable Breton” and tartlets.





Since 1905, this AOP butter is produced following traditional method from pasteurized milk from the farms of Charente-Poitou in France. It uses a natural method and a slow churning. The strong root and the quality of this butter gave him a AOP certification. It stands out from all the other butters since it has a strong cream aroma and is rich in lactose giving its fruity notes. That's not all, it is 100% naturel, without antioxidant, colorant and acidity regulator.



192 MINI ROUND SWEET ALMOND SHELLS
WITH AOP BUTTER
Ø 30 mm, h 17 mm





AOP BUTTER RANGE / ROUND ALMOND SHELLS



75 MEDIUM ROUND SWEET AL-
MOND SHELLS WITH AOP BUTTER
Ø 50 mm, h 17 mm





AOP BUTTER RANGE / ROUND ALMOND SHELLS

27 LARGE ROUND SWEET ALMOND SHELLS WITH AOP BUTTER
Ø 80 mm, h 17 mm





AOP BUTTER RANGE / SABLE BRETONS



.....
**196 MINI SWEET SABLE BRETONS
WITH AOP BUTTER**
Ø 35 mm, h 8mm



.....
**80 MEDIUM SWEET SABLE BRE-
TONS WITH AOP BUTTER**
Ø 55mm, h 10 mm



AOP BUTTER RANGE / SABLE BRETONS

196 MINI SAVOURY SABLE BRE-
TONS WITH AOP BUTTER
Ø 35 mm, h 8 mm





AOP BUTTER RANGE / SWEET SLIM ROUND SHELLS



210 MINI SLIMLINE ROUND SWEET SHELLS WITH AOP BUTTER
Ø 35 mm, h 10 mm



100 MEDIUM SLIMLINE ROUND SWEET SHELLS WITH AOP BUTTER
Ø 55mm, h 10 mm



AOP BUTTER RANGE / SWEET SLIM ROUND SHELLS

55 LARGE SLIMLINE ROUND
SWEET SHELLS WITH AOP
BUTTER

Ø 80 mm, h 10 mm





AOP BUTTER RANGE / SAVOURY SLIM ROUND SHELLS



210 MINI SLIMLINE ROUND SAVOURY
SHELLS WITH AOP BUTTER
Ø 35 mm, h 10 mm



AOP BUTTER RANGE / SAVOURY SLIM ROUND SHELLS

210 MINI SLIMLINE ROUND SA-
VOURY TOMATO-FLAVORED
SHELLS WITH AOP BUTTER
Ø 35 mm, h 10 mm



210 MINI SLIMLINE ROUND SA-
VOURY BASIL-FLAVORED SHELLS
WITH AOP BUTTER
Ø 35 mm, h 10 mm





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GRAHAM **CRUNCHY RANGE**

The Graham biscuit was invented in 1829 by the American nutritionist Sylvester Graham in New Jersey. Today, it is mostly used in the preparation of cheesecake dough.

Let yourself be tempted !



GRAHAM CRUNCHY

We have created a new generation of tartlet shells by using wheat bran which is the base of the cheesecake preparation in United States. A new feeling of delight is given to you by playing with the flavor and the cereal texture. All these tartlet shells are hand-lined piece by piece and manually glazed with milk chocolate frosting. This recipe will be in harmony with fat filling such as cream cheese, mascarpone or butter cream.



210 MINI ROUND SWEET CRUNCHY SHELLS
Ø 35 mm, h 17 mm





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CRUNCHY GRAHAM RANGE



100 MEDIUM ROUND SWEET
CRUNCHY SHELLS
Ø 55 mm, h 17 mm





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CATALOGUE
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CRUNCHY GRAHAM RANGE

45 LARGE ROUND SWEET CRUNCHY SHELLS
Ø 80 mm, h 17 mm







SWEET RANGE

The tartlets La Rose Noire are high-end and entirely hand-made because they combine the best possible quality of each ingredient. All the tartlets have straight inside and outside edge. They are hand-lined and manually glazed to ensure a perfect crispiness.

They can be consumed differently such as amuse-bouche, desserts, petit fours. Of course, they can also be baked again or frozen.

You will find different shapes: round, square, rectangle, triangle, cone, basket...

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SWEET RANGE
**THE ROUND
SHELLS**



SWEET RANGE / THE ROUND SHELLS



.....
**224 EXTRA MINI ROUND SWEET
VANILLA-FLAVORED SHELLS**
Ø 27 mm, h 14 mm



SWEET RANGE / THE ROUND SHELLS

224 EXTRA MINI ROUND SWEET
COCOA-FLAVORED SHELLS
Ø 27 mm, h 14 mm





SWEET RANGE / THE ROUND SHELLS



.....
**210 MINI ROUND SWEET
VANILLA-FLAVORED SHELLS**
Ø 33 mm, h 19 mm



.....
**100 SMALL ROUND SWEET
VANILLA-FLAVORED
SHELLS**
Ø 48 mm, h 19 mm



SWEET RANGE / THE ROUND SHELLS

210 MINI ROUND SWEET
COCOA-FLAVORED
SHELLS
Ø 33 mm, h 19 mm



100 SMALL ROUND SWEET CO-
COA-FLAVORED SHELLS
Ø 48 mm, h 19 mm





LA ROSE NOIRE
CATALOGUE
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SWEET RANGE / THE ROUND SHELLS



.....
96 MEDIUM ROUND SWEET VANILLA-FLAVORED SHELLS
Ø 57 mm, h 16 mm



.....
45 LARGE ROUND SWEET VANILLA-FLAVORED SHELLS
Ø 81 mm, h 19 mm



SWEET RANGE / THE ROUND SHELLS

96 MEDIUM ROUND SWEET
COCOA-FLAVORED SHELLS
Ø 57 mm, h 16 mm



45 LARGE ROUND SWEET
COCOA-FLAVORED SHELLS
Ø 81 mm, h 19 mm





SAVOURY RANGE **THE SQUARE SHELLS**

Find in the following pages the savory range with the identical characteristics of excellence that the sweet range has.



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CATALOGUE
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SWEET RANGE / THE SQUARE SHELLS



216 MINI SQUARE SWEET VANIL-
LA-FLAVORED SHELLS
L 33 mm, l 33 mm, h 15 mm





SWEET RANGE / THE SQUARE SHELLS

216 MINI SQUARE SWEET CO-
COA-FLAVORED SHELLS
L 33 mm, l 33 mm, h 15 mm





LA ROSE NOIRE
CATALOGUE
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SWEET RANGE / THE SQUARE SHELLS



.....
**96 MEDIUM SQUARE SWEET
VANILLA-FLAVORED
SHELLS**
L 56 mm, l 56 mm, h 15 mm



.....
**45 LARGE SQUARE
SWEET VANILLA-
FLAVORED SHELLS**
L 71 mm, l 71 mm, h 18 mm



SWEET RANGE / THE SQUARE SHELLS

ON REQUEST

96 MEDIUM SQUARE
SWEET COCOA-
FLAVORED SHELLS

L 56 mm, l 56 mm, h 15 mm



45 LARGE SQUARE SWEET
COCOA-FLAVORED
SHELLS

L 71 mm, l 71 mm, h 18 mm





SWEET RANGE
**THE RECTANGLE
SHELLS**



SWEET RANGE / THE RECTANGLE SHELLS



.....
**192 MINI RECTANGLE SWEET
VANILLA-FLAVORED SHELLS**
L 53 mm, l 24 mm, h 16 mm



SWEET RANGE / THE RECTANGLE SHELLS

192 MINI RECTANGLE SWEET CO-
COA-FLAVORED SHELLS
L 53 mm, l 24 mm, h 16 mm





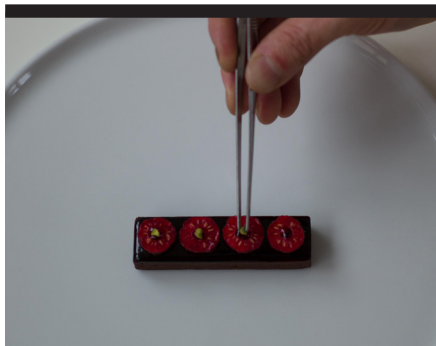
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SWEET RANGE / THE RECTANGLE SHELLS



84 MEDIUM RECTANGLE SWEET
VANILLA-FLAVORED SHELLS
L 95 mm, l 25 mm, h 14 mm





SWEET RANGE / THE RECTANGLE SHELLS

84 MEDIUM RECTANGLE SWEET
COCOA-FLAVORED SHELLS
L 95 mm, l 25 mm, h 14 mm





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SWEET RANGE / THE RECTANGLE SHELLS



70 LARGE RECTANGLE SWEET
VANILLA-FLAVORED SHELLS
L 100 mm, l 37 mm, h 18 mm



SWEET RANGE / THE RECTANGLE SHELLS

70 LARGE RECTANGLE SWEET
COCOA-FLAVORED SHELLS
L 100 mm, l 37 mm, h 18 mm





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SWEET RANGE
**THE TRIANGLE
SHELLS**



LA ROSE NOIRE
CATALOGUE
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SWEET RANGE / THE RECTANGLE SHELLS



200 MINI SWEET VANILLA-FLAVORED SLICES OF TART
L 57 mm, l 29 mm, h 18 mm





SWEET RANGE / THE RECTANGLE SHELLS

200 MINI SWEET COCOA-FLA-
VOURED SLICES OF TART
L 57 mm, l 29 mm, h 18 mm





LA ROSE NOIRE
CATALOGUE
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SWEET RANGE / THE RECTANGLE SHELLS



60 SWEET VANILLA-FLAVOURED
SLICES OF TART
L 115 mm, l 60 mm, h 18 mm





SWEET RANGE / THE RECTANGLE SHELLS

60 SWEET COCOA-FLAVOURED
SLICES OF TART
L 115 mm, l 60 mm, h 18 mm



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SWEET RANGE
THE CONES



83 SWEET COCOA-
FLAVORED CONES
Ø 30 mm, h 80 mm



83 SWEET GREEN
TEA FLAVORED
CONES
Ø 30 mm, h 80 mm



83 SWEET VANILLA-
FLAVORED CONES
Ø 30 mm, h 80 mm





SWEET RANGE / THE CONES



.....
**140 MINI SWEET VANILLA-FLA-
VORED CONES**
Ø 25 mm, h 65 mm



SWEET RANGE / THE CONES

140 MINI
SWEET CO-
COA-FLA-
VORED
CONES
Ø 25 mm,
h 65 mm



140 MINI
SWEET LE-
MON-FLA-
VORED
CONES
Ø 25 mm,
h 65 mm



140 MINI
SWEET
STRAW-
BERRY-FLA-
VORED
CONES
Ø 25 mm,
h 65 mm





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SWEET RANGE / THE CONES



83 MINI SWEET VANILLA-FLAVOURED CONES WITH STICKS
ASSORTMENT OF 6 DESIGNS
Ø 25 mm, h 65 mm





SWEET RANGE / THE CONES

83 MINI SWEET CHOCOLATE-COVERED CONES WITH STICKS
ASSORTMENT OF 6 DESIGNS
Ø 25 mm, h 65 mm





SWEET RANGE
THE ORIGINALS



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SWEET RANGE / THE ORIGINALS

ON REQUEST



180 MINI ROUND SWEET VANIL-
LA-FLAVOURED 3D SHELLS
Ø 27 mm, h 11/34 mm



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ON REQUEST

SWEET RANGE / THE ORIGINALS

180 MINI ROUND SWEET CO-
COA-FLAVOURED 3D SHELLS
Ø 27 mm, h 11/34 mm





120 SWEET VANILLA-
FLAVOURED BASKET SHELLS
Ø 40 mm, h 25 mm



ON REQUEST

120 SWEET COCOA-
FLAVOURED BASKET SHELLS
Ø 40 mm, h 25 mm



120 SWEET ORANGE-
FLAVOURED BASKET SHELLS
Ø 40 mm, h 25 mm



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SAVOURY RANGE

Find in the following pages the savory range with the identical characteristics of excellence that the sweet range has.



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SAVOURY RANGE
**THE ROUND
SHELLS**



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SAVOURY RANGE / THE ROUND SHELLS



.....
**224 EXTRA MINI ROUND SA-
VOURY SHELLS**
Ø 27 mm, h 14 mm





SAVOURY RANGE / THE ROUND SHELLS

210 MINI ROUND SAVOURY
SHELLS

Ø 33 mm, h 18 mm





SAVOURY RANGE / THE ROUND SHELLS



100 SMALL ROUND SAVOURY
SHELLS
Ø 46 mm, h 17 mm





SAVOURY RANGE / THE ROUND SHELLS

96 MEDIUM ROUND
SAVOURY SHELLS
Ø 57 mm, h 14mm



36 LARGE ROUND
SAVOURY SHELLS
Ø 81 mm, h 25 mm





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SAVOURY RANGE
**THE SQUARE
SHELLS**



SAVOURY RANGE / THE SQUARE SHELLS



216 MINI SQUARE SAVOURY
SHELLS

L 32 mm, l 32 mm, h 14 mm



SAVOURY RANGE / THE SQUARE SHELLS

ON REQUEST

96 MEDIUM SQUARE
SAVOURY SHELLS

L 54 mm, l 54 mm,
h 14 mm



36 LARGE SQUARE
SAVOURY SHELLS

L 71 mm, l 71 mm,
h 25 mm





SAVOURY RANGE
**THE RECTANGLE
SHELLS**

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SAVOURY RANGE / THE RECTANGLE SHELLS



192 MINI RECTANGLE SAVOURY
SHELLS
L 50 mm, l 23 mm, h 14 mm





SAVOURY RANGE / THE RECTANGLE SHELLS

84 MEDIUM
RECTANGLE
SAVOURY
SHELLS

L 95 mm, l 25 mm,
h 14 mm



70 LARGE RECTANGLE
SAVOURY SHELLS SALÉS

L 100 mm, l 37 mm,
h 18 mm



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SAVOURY RANGE
**THE TRIANGLE
SHELLS**



SAVOURY RANGE / THE TRIANGLE SHELLS



.....
**200 MINI SAVOURY SLICES OF
TART**

L 57 mm, l 29 mm, h 18 mm



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SAVOURY RANGE / THE TRIANGLE SHELLS

60 SAVOURY SLICES
OF TART
L 115 mm, l 60 mm, h 18 mm



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SAVOURY RANGE
THE CONES



83 MINI SWEET VANILLA-FLAVOURED CONES
WITH STICKS
ASSORTMENT OF 6 DESIGNS
Ø 25 mm, h 65 mm





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SAVOURY RANGE / THE CONES



140 MINI SAVOURY BLACK SE-
SAME-FLAVORED CONES
Ø 25 mm, h 65 mm



SAVOURY RANGE / THE CONES

140 MINI SAVOURY
PESTO-FLAVORED
CONES
Ø 25 mm, h 65 mm



ON REQUEST
140 MINI SAVOURY SOY-
FLAVORED CONES
Ø 25 mm, h 65 mm





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SAVOURY RANGE / THE CONES



83 SAVOURY BAMBOU
-FLAVORED CONES
Ø 30 mm, h 80 mm



83 SAVOURY BLACK
SESAME-FLAVORED
CONES
Ø 30 mm, h 80 mm



SAVOURY RANGE / THE CONES

83 SAVOURY
SPINACH-
FLAVORED
CONES
Ø 30 mm,
h 80 mm



83 SAVOURY
TOMATO-FLA-
VORED CONES
Ø 30 mm,
h 80 mm



83 SAVOURY
CURRY-FLA-
VORED CONES
Ø 30 mm,
h 80 mm



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SAVOURY RANGE
THE ORIGINALS



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SAVOURY RANGE / THE CONES



180 MINI ROUND SAVOURY 3D
SHELLS
Ø 27 mm, h 11/34 mm



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ON REQUEST

105 MINI SAVOURY
SPINACH-FLAVOURED
3D DROPLET SHELLS
L 46 mm, h 13/27 mm



105 MINI SAVOURY
CURRY-FLAVOURED
3D DROPLET SHELLS L
46 mm, h 13/27 mm



105 MINI SAVOURY
TOMATO-FLAVOURED
3D DROPLET SHELLS
L 46 mm, h 13/27 mm

SAVOURY RANGE / THE CONES



SAVOURY RANGE / THE CONES



120 SAVOURY BLACK SE-
SAME-FLAVORED BASKET
SHELLS
Ø 40 mm, h 25 mm



ON REQUEST
120 SAVOURY BEETROOT-FLA-
VORED BASKET SHELLS
Ø 40 mm, h 25 mm



SAVOURY RANGE / THE CONES



168 MINI SAVOURY TOMATO
-FLAVORED BASKET SHELLS
Ø 35 mm, h 20 mm



168 MINI SAVOURY
BASIL-FLAVORED
BASKET SHELLS
Ø 35 mm, h 20 mm



168 MINI SAVOURY CURRY
-FLAVORED BASKET SHELLS
Ø 35 mm, h 20 mm

THE DISPLAY SET

CONE AND MINI CONE DISPLAY



.....
DISPLAY SET AH
L 33 cm, l 29 cm, h 21,1 cm

.....
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.....
DISPLAY SET C-S
Ø 30 cm, h 39 cm



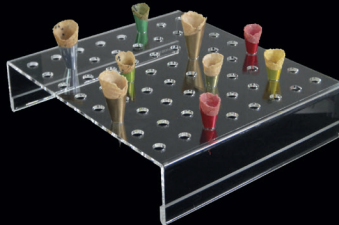
.....
DISPLAY SET D-S
Ø 42 cm, h 56 cm



.....
DISPLAY SET W
L 35 cm, l 31 cm, h 25 cm



DISPLAY SET F-S
L 43 cm, l 29 cm, h 12 cm



DISPLAY SET G-S
L 35 cm, l 31 cm, h 8 cm



2 DISPLAY SET M-L
L 33,5 cm, l 10 cm, h 22 cm



100 DISPLAY SET 1-C
Ø 4 cm, h 3 cm



24 DISPLAY SET T-1
L 7 cm, l 2 cm, h 4 cm



30 DISPLAY SET H-S2
Ø 3 cm, h 3 cm

200 DISPLAY SET 1-C-S
Ø 2 cm, h 2,5 cm

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EXCLUSIVE
CREATIONS
LA ROSE NOIRE®

Discover our range of frozen products. They are colorful, flavorful and always hand made



LA ROSE NOIRE
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EXCLUSIVE CREATIONS / PASSION

Perfect with a coffee, the collection named « Passion » proposes two combinations of unique assortments: macaroons, eclairs, tartlets... All of them are in miniature size so that they follow the trend of the café gourmand.



NEW PRODUCTS
.....
PASSION
COLLECTION A
60 PIECES



NEW PRODUCTS
.....
PASSION
COLLECTION B
60 PIECES



EXCLUSIVE CREATIONS / PASSION

La Rose Noire introduces a new range of products that has a modern aspect combined with the heritage of the French patisserie: The Carolines are filled with flavorful filling and prepared with the best ingredients.

72 « THE CAROLINES »: ASSORTMENT OF FLAVORS
(VANILLA, PISTACCHIO, CHOCOLATE, SALTED CARAMEL,
STRAWBERRY AND LEMON)

L 60 mm, l 25 mm





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EXCLUSIVE CREATIONS / DOUBLE FLAVORS MACAROONS



126 « MINI DOUBLE FLAVORS MACAROONS » :
ASSORTMENT OF 9 FLAVORS
Ø 28 mm



EXCLUSIVE CREATIONS / DOUBLE FLAVORS MACAROONS

96 « DOUBLE FLAVORS MACAROONS »:
ASSORTMENT OF 8 FLAVORS
Ø 40 mm





EXCLUSIVE CREATIONS / MACAROONS

La Rose Noire proposes a macaroon of superior quality by using the finest ingredients. They are unique with a core of “pate de fruit” and have a generous amount of filling. They will never stop impressing you!



126 « MINI MACAROONS »: ASSORTED OF 9 FLAVORS
(CHOCOLATE, VANILLA, STRAWBERRY, EARL GREY, COFFEE,
LEMON, SALTED CARAMEL, ORANGE, PASSION FRUIT-
CHOCOLAT)

Ø 28 mm



EXCLUSIVE CREATIONS / MACAROONS



72 « MACAROONS » : ASSORTED OF 8 FLAVORS
(CHOCOLATE, VANILLA, STRAWBERRY, EARL GREY, COFFEE, LEMON,
SALTED CARAMEL, ORANGE - 1 FLAVOR PER TUBE)

Ø 40 mm



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EXCLUSIVE CREATIONS / ECLAIROONS

La Rose Noire always wants to innovate and think forward. That is why we created a new concept of macarons in Eclair-like shape with a double flavor. Be sure that this innovative range will impress your guests.



80 « ÉCLAIROONS » : ASSORTMENT OF 8 FLAVORS
L 50 mm, l 25 mm



EXCLUSIVE CREATIONS / ECLAIROONS

Always looking for new ideas, La Rose Noire has invented a new concept: The Petitclairs! This dessert brilliantly associates one current trend of the french patisserie – the Éclair – with the classic tartlet shell of La Rose Noire. All of these topped with a Mont-Blanc style presentation. Our duo-flavored Petitclairs will delight your mouth.

**72 « PETITCLAIRS » : ASSORTMENT OF 6 FLAVORS
(VANILLA AND BLUEBERRY, CARAMEL AND MANGO,
BLACKCURRANT AND WHITE CHOCOLATE, PISTACCHIO AND
CHERRY, CHOCOLATE AND PASSION FRUIT, LEMON AND
STRAWBERRY)**

L 56 mm, l 25 mm





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EXCLUSIVE CREATIONS / **CHOUCHOUS**

With this new concept, La Rose decided to restyle a french classic: the “chou a la cream”! Thanks to the use of two fillings, a craquelin and a crusty chocolate as a base, you will be amazed by our ChouChous. This trendy pastry can be differently used: with a café gourmand, as a mignardise, in a shop, for catering... Only your imagination will limit their uses.



**84 « CHOUCHOUS » : ASSORTMENT OF 6 FLAVORS
(HAZELNUT CARAMEL AND VANILLA, PISTACCHIO AND
CHOCOLATE, DOUBLE CHOCOLATE, BLACKCURRANT AND
VANILLA, DOUBLE STRAWBERRY, MANGO AND PASSION FRUIT)
Ø 30 mm**



EXCLUSIVE CREATIONS / TART PASSION

Because we constantly want to innovate, La Rose Noire developed a new range of “Tarte Passion”, they are “one bite” versions of the french classical desserts. They are uniquely made with the best ingredients and the quality of our tartlets.

72 «PASSION TARTS»: ASSORTMENT OF 6 FLAVORS (CARAMEL AND ALMOND, LEMON, PEAR AND CHOCOLATE, APPLE AND VANILLA, CHOCOLATE PRALINE, APRICOT AND ALMOND)
Ø 37mm, h 12 à 22 mm



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CATALOGUE
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THE RECIPES

Sebastien SERVEAU made 10 unique recipes for you, 7 sweet ones
and 3 savoury ones.

PINEAPPLE COCONUT PASSION FRUIT TART

RECIPE FOR 10 TARTLETS

ALMOND CREAM

100g butter 84% fat
100g granulated sugar
50g almond powder
50g grated coconut powder
100g eggs
½ lime zest

EXOTIC CREAM

125g passion fruit juice
30g mango puree
30g fresh bananas
80g egg yolks
100g eggs
90g granulated sugar
90g butter 84% fat
7g gelatin mass 200 Bloom

COLD ITALIAN MERINGUE

60g egg whites
60g granulated sugars
40g Trimoline
30g Glucose

COCONUT MOUSSE

230g coconut puree
12g Malibu
37g gelatin mass 200 Bloom
170g whipping cream
90g cold Italian meringue

COCONUT LIME BRUNOISE

1 Victoria Pineapple
1 lime

WHITE ICING

300g ivory chocolate
50g gelatin mass 200 Bloom
120g milk
120g liquid cream 35% fat
170g syrup 30°B
Crème liquide 35%MG 120g
Sirop à 30°B 170g

1 ALMOND CREAM

Blanch butter, granulated sugar and lime zest with a flat beater. Add almond and coconut powder and set the beater to high speed for 1 min. Slow down the speed and add the eggs one by one. Using a piping bag and a nozzle N°10, pipe the filling into the tart shell up to 1/3 of the height. Bake at 170C for about 10mins.

2 EXOTIC CREAM

Pour passion fruit and mango puree into a saucepan. Add the sliced bananas and mix with a mixer. Bring the mix to the boil. Mix the egg yolks, eggs and the granulated sugar aside. Pour 1/4 of the fruit pulp onto the egg yolks/eggs/sugar mix. Put everything together in the saucepan and cook it for 2 mins after boiling. Transfer it to a high container and add the gelatin. Mix all together and when the temperature reaches 45°C, add cold butter and mix it.

3 ITALIAN COLD MERINGUE

Beat the egg whites, add the sugar and stiffen the mix. Add trimoline and glucose and let the meringue settle for 2 minutes.

4 COCONUT MOUSSE

Heat 1/4 of the coconut cream and then dissolve the gelatin in it. Add the remaining coconut puree and the Malibu. Make sure the mix is at 23C and pour it onto the cream that has been mixed with the meringue beforehand. Mold the preparation in 4cm diameter spheres and place them in the freezer.

5 COCONUT LIME BRUNOISE

Peel the pineapple and make a brunoise cut of 3mm sides. Zest the lime and mix altogether,

6 WHITE ICING

Boil milk, cream and syrup in a saucepan. Add the ivory chocolate off the stove and mix until the chocolate is totally melted. Heat the mix up to 104°C and cool it down to 60°C and add the gelatin. Delicately mix with a rubber spatula. Pour the icing in a high container and mix it with a hand blender at 45°C. Use it at 25°C.

7 ASSEMBLY AND FINAL TOUCH

Fill completely the tartlets shell with the exotic cream and smoothen it. Then let it cold down for 1hour in the freezer. Take the sphere with a toothpick and dip them in the icing. Place them in the middle of the tart and lay the pineapple brunoise all around. Coat the sides of the tart with a coating and cover it with grated coconut. Decorate with a touch of gold leaf and glucose craquant dried in the oven.

.....
**RECIPE
EXCLUSIVE**
.....



PISTACHIO-RASPBERRY

TART

RECIPE FOR 10 TARTLETS

PISTACHIO BISCUIT

*45g butter 84% fat
40g powdered sugar with starch
50g almond powder
65g eggs
20g marzipan*

RASPBERRY PRESERVE

*200g raspberry puree
200g fresh raspberries
55g granulated sugar
6g pectin NH*

1

PISTACHIO BISCUIT

Mix all the ingredients together in the food processor (for 1 min). Pour then the mix on the sweet crust reaching 1/3 of the height. Bake it at 160 °C for 15 mins.

2

RASPBERRY PRESERVE

Heat up the strawberry puree and add the fresh ones. Mix everything when the raspberries start stewing. Mix sugar and pectin together and dust the preparation to the hot mix. Whip and wait that it reaches 102°C. Take it off the stove, cover and cool it down.

3

ASSEMBLY AND FINAL TOUCH

Fill completely the tartlet with the preserve and smoothen it. Then, sprinkle the sides with decorating sugar. Plant inside a pink chocolate rectangle decorated with gold confetti. Place then two raspberries sliced into two on each tartlet.

.....
RECIPE
EXCLUSIVE
.....



MONT BLANC TART

RECIPE FOR 10 TARTLETS

MERINGUE

100g egg whites
100g granulated sugar
100g powdered sugar with silica

ALMOND RHUM CREAM

100g butter 84% fat
100g granulated sugar
100g almond powder
100g eggs
30g brown rhum

CREME DE MARRON

165g "Crème de marron"
50g semi-skimmed milk
30g egg yolks
4g pastry cream powder
115g butter 84% fat
10g white rhum

WHIPPED CREAM

300g liquid cream 35% fat
12g icing sugar
½ vanilla pods

1

MERINGUE

Beat the egg whites and stiffen them with powdered sugar. Add the granulated sugar with a rubber spatula. Using an offset spatula, spread over a silicone mat to make a 3mm thick layer and bake it at 90°C for 1hour.

2

ALMOND RHUM CREAM

Blanch butter and granulated sugar with a flat beater. Add the almond powder and set the speed to high for 1 min. Turn down the speed, and add the eggs one by one and lastly the rhum. Using a piping bag and a nozzle N°10, pipe the filling into the tart up to the top. Bake at 170°C for 10 mins.

3

CRÈME DE MARRON

Boil milk and add the "crème de marron" off the stove. Blanch yolks and custard powder. Cook the cream and pour it into a high container. Add the diced butter, rhum and mix the preparation with a hand blender.

4

WHIPPED CREAM

Whip up all the ingredients together and place the preparation in a piping bag with a nozzle N°10.

5

ASSEMBLY AND FINAL TOUCH

Pipe the "crème de marron" filling over the almond cream with a piping bag and a large flat nozzle. Place a rectangle of white chocolate on top and pipe the whipped cream over it. Dust some meringue bits and gold leaves.

.....
RECIPE
EXCLUSIVE
.....



POIRE BELLE HELENE

TART

RECIPE FOR 10 TARTLETS

VANILLA POACHED PEAR & CARAMEL SYRUP

400g granulated sugar
150g water
750g hot water
2 vanilla Bourbon pods
600g not-too-ripe pear Comice
100g lemon juice

CHOCOLATE CREAM

160g semi-skimmed milk
160g liquid cream 35% fat
45g granulated sugar
45g egg yolks
190g couverture black chocolate 66%

COCOA BISCUIT

60g eggs
50g granulated sugar
25g almond powder
20g flour T45
21g cocoa powder 21% fat
65g peanut oil
60g egg whites
35g granulated sugar

VANILLA PASTRY CREAM

20g gelatin mass 200 Bloom
100g semi-skimmed milk
25g liquid cream 35% fat
½ vanilla Bourbon pod
30g egg yolks
25g granulated sugar
15g pastry cream powder

LIGHT VANILLA CREAM

180g vanilla pastry cream
35g mascarpone
100g whipping cream 35% fat

1 VANILLA POACHED PEAR & CARAMEL SYRUP

Pour 150g of water over sugar in a pot, and then make caramel at 170C. Meanwhile, peel pears and wedge them in 10 pieces. Dip wedges in lemon juice. Dilute the caramel with hot water and 2 pods of vanilla and then bring it back to the boil. Dry the pear and place them in the pot and bring it to the boil. Once boiling, film it hermetically and let it cool down to ambient temperature. Put it aside in chilled condition for 12 hours.

2 CHOCOLATE CREAM

Make a custard and then pour it over the crushed couverture. Stir with a spatula. Complete the operation in 3 times to allow the chocolate to completely melt. Pay attention to mix at the center. The blend must smooth and shiny. Finish off mixing with a hand blender.

3 CACAO BISCUIT

Sift the flour, the cocoa and almond powder. Pour the eggs and sugar in the beater tank and whisk the mixture until it forms a ribbon. Stop the mixer and transfer the blend to a mixing bowl. Add oil and stir the preparation with a rubber spatula until it is homogeneous. Place the "pate a bombe" aside. Whip up the egg whites at high speed and add sugar when the mixture is smooth. Slow down the speed - it should be foamy and not too stiff. Stop the mixer and then mix progressively the "pate a bombe" to the whipped egg white with a rubber spatula. Blend delicately all of this by dusting the sifted powder while stirring with the spatula. Spread on a + board 60/40.

4 VANILLA PASTRY CREAM

Boil milk, cream and the seeds of the vanilla pods. Aside, whisk egg yolks and granulated sugar in mixing bowl. Add the pastry cream powder and mix again. Cook the pastry cream and combine with the gelatin. Take it off the stove and film it. Quickly cool it down.

5 LIGHT VANILLA CREAM

Place the vanilla cream in the beater tank and whisk it at medium speed. Once it is smooth, add the mascarpone and keep on mixing. Transfer the mixture to a mixing bowl and blend it delicately with the whipped cream. Stir it with a spatula, film it and place it in the fridge.

6 ASSEMBLY AND FINAL TOUCH

Place the tartlets in the oven for 5 mins at 170C. Cover the bottom with melted cocoa butter once baked. Fill the tart shell with the chocolate cream up to the top and freeze it. Place a chocolate rectangle - same dimensions of the shell - and then the cocoa biscuit on top. Dry the pear and place harmoniously the wedges on the sides of the rectangle biscuit. At the middle of the pear, pipe the light vanilla cream making it a zig-zag using a St Honore nozzle. Decorate with a chocolate string and a pinch of gold leaves.

.....
RECIPE
EXCLUSIVE
.....



JASMINE PEAR TART

RECIPE FOR 10 TARTLETS

JASMIN GANACHE

60g liquid cream 35% fat
7g Jasmine tea
22g inverted sugar
180g white chocolate
30g butter 84% fat

CARAMELISED PEARS

600g Conference pears
60g granulated sugar
10g pectin NH
10g granulated sugar
45 brown rum

CUSTARD

80g liquid cream
80g milk
35g egg yolks
15g granulated sugar
14g gelatin mass Bloom 200

CHOCOLATE MOUSSE

300g whipping cream
300g milk couverture chocolate 32%
30g pure cocoa mass

MILK CHOCOLATE ICING

300g milk
250g liquid cream 35% fat
100g granulated sugar
150g glucose syrup
300g couverture Tanariva 33%
50g black couverture chocolate 66%
70g gelatin mass Bloom 200

JASMINE TEA FONDANT

250g liquid cream
10g Jasmine tea
150g milk chocolate 40%
45g egg yolks
60g granulated sugar

1

JASMINE GANACHE

Boil liquid cream and jasmine tea. Using a hand blender, mix it, film it and let it infuse for 15 mins. Filter out and weigh out again and readjust the cream. Bring it to the boil again with the inverted sugar. Aside, melt the white chocolate. Pour the cream in thourree times over the melted chocolate and strongly stir with a spatula - especially in the center. Add the diced butter when the ganache reaches 45°C and blend it with hand blender. Spread the mix over an acetate guitar sheet making it a 4mm thick layer then move it to the freezer.

2

CARAMELISED PEARS

Peel the pears, dice them into a 3mm cubes. In a pot, make a "dry" caramel with only sugar - a dark brown colored -. Add the pears and then cook them a few minutes until they get brown. Mix the pectin to the mixture with 10g of sugar and flame the preparation with rum. Spread on a acetate guitar sheet and freeze it

3

CUSTARD & MILK CHOCOLATE MOUSSE

Make the custard, add the gelatin and pour it over the chocolate and cocoa mass. Blend everything and add the whipping cream in two times once it reaches 45°C. Mold the mousse in the 4cm diameter silicone spheres and place them in the freezer.

4

MILK CHOCOLATE ICING

Boil water, cream, sugar and glucose. Add the chocolate off the stove and dissolve it with a whisk. Cook the mixture at 103°C while mixing regularly. At 60°C, blend the gelatin to it using a spatula. Mix for 2 minutes at 45°C with a mixer without making it foamy. Use the preparation at 30-35°C.

5

JASMINE TEA FONDANT

Boil the cream. Off the stove, add the tea and whisk it. Film hermetically and let it infuse 15 mins. Filter it out and add back the cream lost. Make custard and pour in thourree times the mix over the couverture. Mix it all using a spatula. Pour it in a 1.5 cm high frame. Freeze it.

6

ASSEMBLY AND FINAL TOUCH

Place the tartlet shell in the oven for 5 mins at 170°C. Cover them with melt cocoa butter once coming out. Place 2 wedges of pears at the bottom and let the jasmine fondant flow over until it reaches the edge. Let it chill 1 hour in the fridge. Place a milk chocolate triangle on top followed by the caramelized diced pears forming also a triangle. And place a triangle of jasmine ganache - triangle should be smaller and smaller-. Pick up the sphere with a toothpick and dip them in the milk chocolate icing. Lay them on the triangle and decorate with a few gold leaves.

.....
**RECIPE
EXCLUSIVE**
.....



CHOCOLATE TONKA

TARTLET

RECIPE FOR 10 TARTLETS

CHOCOLATE ALMOND CREAM

50g butter 84% fat
50g Powdered sugar with silica
50g almond powder
40g eggs
20g liquid cream 35% fat
15g black couverture chocolate 70%
15g pure cocoa mass

TONKA CHOCOLATE CREAM

65g semi-skimmed milk
65g liquid cream 35% fat
½ Tonka bean
22g granulated sugar
20g egg yolks
65g black couverture chocolate 70%
25g couverture chocolate 40%

WHIPPED GANACHE 70%

100g liquid cream 35% fat
1 Tonka bean
10g glucose
10g inverted sugar
80g black couverture chocolate 70%
200g whipping cream

CRISPY CHOCOLATE NIBS

“TUILE”
20g butter
15g glucose
30g granulated sugar
1g pectin NH
3g water
30g chocolate nibs

1

CHOCOLATE ALMOND CREAM

Using a flat beater, mix butter, powdered sugar and almond powder together. Blanch all of this for 2 mins. In the meantime, melt the couverture 70% and the cocoa mass. Once the paste is smooth, add the eggs one by one followed by the cream at low speed. Add the melted chocolate and pour in the tartlet shell up to halfway. Bake it for 170°C for 8 to 10 mins.

2

TONKA CHOCOLATE CREAM

Pour the milk and the cream in a pan with grated Tonka bean and then boil the mix. In the meantime, whisk the egg yolks with sugar. Make a custard and filter it out. Pour the custard over the couverture in 3 times. It should be stirred quickly with a spatula. Finish off blending with a hand blender and film it.

3

WHIPPED GANACHE 70%

Boil 100g of whipping cream with glucose, trimoline and grated Tonka bean. Pour it in 3 times over the black couverture chocolate and mix it with a spatula. Add the remaining cream and place it in the fridge for 4 hours.

4

CRISPY CHOCOLATE NIBS “TUILE”

Melt butter with glucose in a pot. Blend sugar and pectin and dust it in the pot while stirring. Add then the cocoa nibs and water. Spread the preparation between two cooking sheets and then freeze it. Remove then the top sheet and cook it in the oven for 10 mins at 170°C.

5

ASSEMBLY AND FINAL TOUCH

Fill completely the tartlets with chocolate cream and smoothen it. Place some crushed roasted almonds on one side and a triangle of chocolate next to it. Make a rose on the large part of the tartlet using a piping bag and an average-size fluted nozzle. Decorate with the “tuile” and a chocolate triangle.

.....
**RECIPE
EXCLUSIVE**
.....



LADY GREY TART

RECIPE FOR 10 TARTLETS

VANILA CITRUS LIGHT CREAM

150g liquid cream 35% fat
50g mascarpone
½ vanilla pod
20g granulated sugar
¼ orange zest
½ lemon zest

WHIPPED MILKY GANACHE

200g liquid cream 35% fat
40g glucose
120g couverture 40%
400g cold whipping cream

CHOCOLATE CREAM

130g semi skimmed milk
130g liquid cream 35% fat
10g Earl Grey blue flower Tea
45g granulated sugar
40g egg yolks
130g black couverture chocolate 70%
50g milk couverture chocolate 40%

1

VANILA CITRUS LIGHT CREAM

Recipe to be prepared one day before serving

Grate the vanilla and place the seeds in a pot. Add cream, mascarpone, sugar and zest and bring it to the boil while gently stirring. Let it infuse for 24 hours in the fridge. Whip up the following day with a beat at medium speed.

2

WHIPPED MILKY GANACHE

Whip up the 200g of whipping cream with glucose. Mix it in 3 times with the milky couverture with a spatula. Blend with the cream and leave it 4 hours in the fridge.

3

CHOCOLATE CREAM

Pour milk, cream, tea in a saucepan and bring them to the boil. Film hermetically the pan and let it infuse for 15 mins. In the meantime, whisk the egg yolks with sugar. Filter out the infused milk with a conical sieve and crush the tea leaves to extract everything. Weigh out the liquid and readjust to 250g - cream and milk-. Boil it again and pour a bit of the boiling preparation on the egg yolks and sugar. Pour everything back in the pot. Cook the custard at 83°C then drop it over the couverture in 3 times while mixing with a spatula. The preparation should be smooth and shiny. Use a hand blender to make a perfection emulsion.

4

ASSEMBLY AND FINAL TOUCH

Put the tartlet shells 5 mins in the oven at 170°C. Cover them with cocoa butter once coming out. Fill completely the tartlets with the chocolate cream and smoothen it. Leave it 1 hour in the fridge and pipe the whipped ganache - making round shapes on the shell- with a piping bag and a nozzle N 10. Place a milk chocolate triangle matching the dimensions of the tart shell. Make a "quenelle"-like shape with the light cream and place over the triangle. Decorate with a touch of gold leaf.

.....
**RECIPE
EXCLUSIVE**
.....



GOAT CHEESE CREAM AND SERRANO HAM TART

RECIPE FOR 10 TARTLETS

GOAT CHEESE CREAM

200g liquid cream 35% fat
40g goat cheese
Salt
Pepper

GARNISH

100g Serrano ham
10 Grissini
10 croutons
Parsley

1

GOAT CHEESE CREAM

Bring cream and goat cheese to the boil.
Season with salt and pepper.
Place it in the fridge for 4 hours minimum.

2

ASSEMBLY AND FINAL TOUCH

Whip up the goat cheese cream and give it a whipped-cream-like texture. Cut rectangle of Serrano Ham and roll them around Grissini - is should be the same length as the tartlet-. Pipe cream in the shell and one each side of the Grissini. Decorate with a crouton and a leaf of parsley.

.....
**RECIPE
EXCLUSIVE**
.....



MUSHOUROOMS AND SMOKED LARDONS TART

RECIPE FOR 10 TARTLETS

LARDON WHIPPED CREAM

*200g smoked lardons
250g liquid cream 35% fat
Pepper*

MUSHOUROOMS DUXELLE

*250g white button mushroom
Remaining mixed lardons
30g olive oil
2 preserved garlic
10g parsley
Salt
Pepper*

GARNISH

*10 white button mushrooms
1 peeled and diced tomato
5 pecan nuts
10 chive stem
Parsley
Croutons*

1

LARDON WHIPPED CREAM

Bring cream and lardons to the boil. Pour them in a high container and then mix with hand blender. Filter out with conical sieve. Cool down the liquid and pour it in the syphon. Inject 2 cartridges of gas and let it cool down in the fridge. Keep aside the lardons from the sieve.

MUSHOUROOMS DUXELLE

Chop finely the mushrooms and mix them with the leftover of lardons.
Heat up oil and add mushrooms, lardons, finely chopped garlicks and the parsley.
Cook it for 15 mins at medium heat and season it.
Put it aside.

2

ASSEMBLY AND FINAL TOUCH

Fill the savoury tart shell with mushrooms Duxelle halfway to the top. Finely chop mushrooms and place them all around the tart. Pipe the whipped cream in a round shape in the center. Decorate the tart with diced tomatoes, pecan nuts, parsley, chives and croutons.

3

.....
**RECIPE
EXCLUSIVE**
.....



SPICED SALMON

TART

RECIPE FOR 10 TARTLETS

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SALMON RILLETTE

125g salmon steak without bones
15g+25g olive oil
50g liquid cream 30% fat
15g lemon juice
2g salt
0.3g Pepper
1g chopped chives
45g smoked salmon

SPICED WHIPPED CREAM

200g liquid cream 35% fat
50g Mustard

DRESSING

60g olive oil
20g lemon juice
Salt
Pepper

GARNISH

Espelette peper
30 bean sprouts

1

SALMON RILLETTE

Cook the salmon steak with 15g of olive oil. Cook them 4 min on the skin side covered. Turn them around and let them finish cooking for 2 mins off the stove. Salmon should have a pinky core. Make chunks out of it and put in the blender. Add cream, salt, pepper and blend it gently for 1 min. Then, speed it up progressively while gently adding the olive oil and then lemon juice. Let it mix for 30s. Dice the smoked salmons and mix it with the preparation with the chives. Keep it aside in the fridge.

2

SPICED WHIPPED CREAM

Whip up the cream with beater until getting a smooth texture. Add mustard with the spatula.

3

DRESSING

Fill the tart with the salmon tartare halfway to the top.

4

3 ASSEMBLY AND FINAL TOUCH

Pipe the whip cream on the tart. Season the cooked pasta with the dressing and dust them with Espelette pepper. Place the pasta over the whipped cream and plant 3 bean sprouts in the middle.

.....
**RECIPE
EXCLUSIVE**
.....



.....
**MINI ROUND CHOCOLATE SHELLS &
ROUND CRUNCHY CHOCOLATE SHELLS**

GRAND Ø 57 mm , h 16 mm

MOYEN Ø 48 mm, h 19 mm

MINI Ø 33 mm, h 19 mm

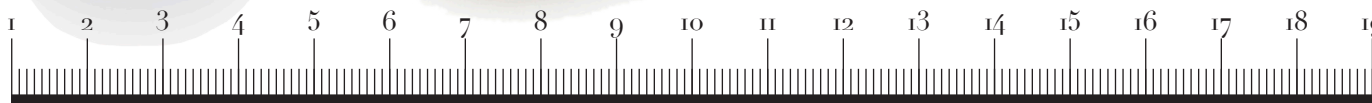


.....
ROUND SWEET TARTNUTS
Ø 80 mm, h 14 mm



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.....
ÉCLAIRS SWEET
L 125 mm, l 37 mm, h 15 mm



.....
ROUND SPECULOOS
MINI Ø 33 mm, h 19 mm
MOYEN Ø 48 mm, h 19 mm
GRAND Ø 57 mm,, h 16 mm



.....
CONES
Ø 30 mm, h 70 mm



.....
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ACTUAL
SIZE



.....
**MINI ROUND SWEET ALMOND
SHELLS**

MINI Ø 30 mm, h 17 mm
MOYEN Ø 50 mm, h 17 mm
GRAND Ø 80 mm, h 17 mm



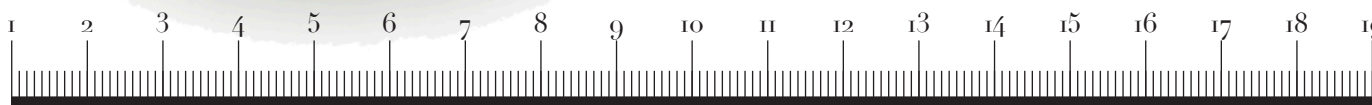
.....
MINI SABLE BRETONS

MINI Ø 35 mm, h 8 mm
MOYEN Ø 55 mm, h 10 mm



.....
**SLIMLINE ROUND
SHELLS WITH AOP BUT-
TER**

Ø 35 mm, h 10 mm



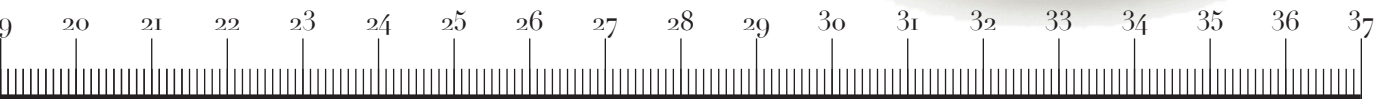
.....
**ROUND SWEET
SLIM LINE AOP BUTTER**

GRAND Ø 80 mm, h 10 mm
MOYEN Ø 55 mm, h 10 mm
MINI Ø 35 mm, h 10 mm



.....
**CRUNCHY ROUND
SWEET SHELLS**

MINI Ø 35 mm, h 17 mm
MOYEN Ø 55 mm, h 17 mm
GRAND Ø 80 mm, h 17 mm



.....
SWEET SHELLS

EXTRA MINI Ø 27 mm, h 14 mm

MINI Ø 33 mm, h 19 mm

PETIT Ø 48 mm, h 19 mm

MOYEN Ø 57 mm, h 16 mm

GRAND Ø 81 mm, h 19 mm

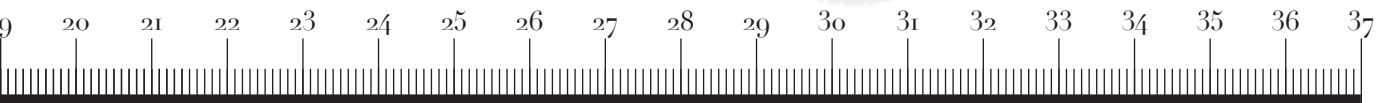


SQUARE SWEET SHELLS

GRAND L 71 mm, l 71 mm, h 18 mm
MOYEN L 56 mm, l 56 mm, h 15 mm
MINI L 33 mm, l 33 mm, h 15 mm

RECTANGLES SWEET SHELLS

MINI L 53 mm, l 24 mm, h 16 mm
MOYEN L 95 mm, l 25 mm, h 14 mm
GRAND L 100 mm, l 37 mm, h 18 mm



.....
ROUNDS SAVORY SHELLS

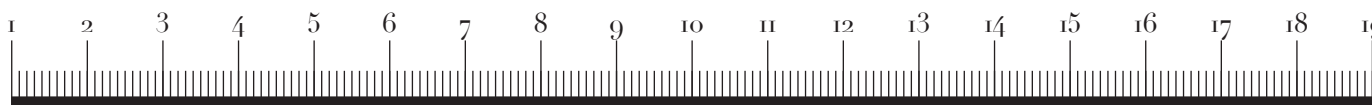
EXTRA MINI Ø 27 mm, h 14 mm

MINI Ø 33 mm, h 18 mm

PETIT Ø 46 mm, h 17 mm

MOYEN Ø 57 mm, h 14mm

GRAND Ø 81 mm, h 25 mm



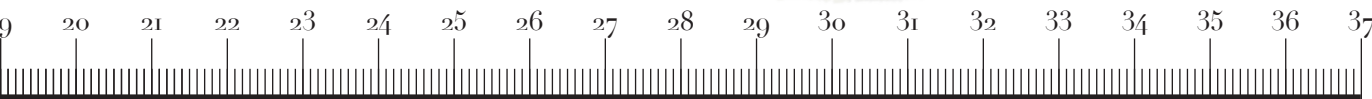
SQUARE SAVOURY SHELLS

GRAND L 71 mm, l 71 mm, h 25 mm
MOYEN L 54 mm, l 54 mm, h 14 mm
MINI L 32 mm, l 32 mm, h 14 mm



RECTANGLES SAVOURY SHELLS

MINI L 50 mm, l 23 mm, h 14 mm
MOYEN L 95 mm, l 25 mm, h 14 mm
GRAND L 100 mm, l 37 mm, h 16 mm



.....
**SLICES OF TART
SWEET**

MINI L 57 mm, l 29 mm, h 18 mm

GRAND L 115 mm, l 60 mm, h 18 mm



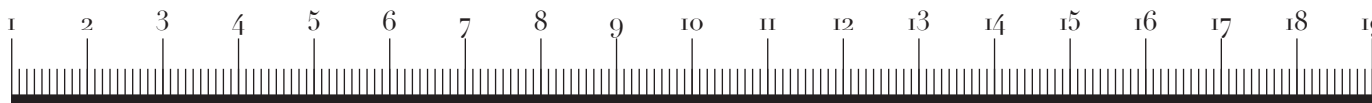
.....
DROPS SWEET 3D

MINI L 46 mm, h 13/17 mm



.....
MINI ROUND SWEET 3D

Ø 27 mm, h 11/34 mm



.....
SWEET CONES

MINI Ø 25 mm, h 65 mm
GRAND Ø 30 mm, h 80 mm



.....
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.....
SWEET BASKETS

MINI Ø 35 mm, h 20 mm
GRAND Ø 40 mm, h 25 mm



THE PASSION SHOP

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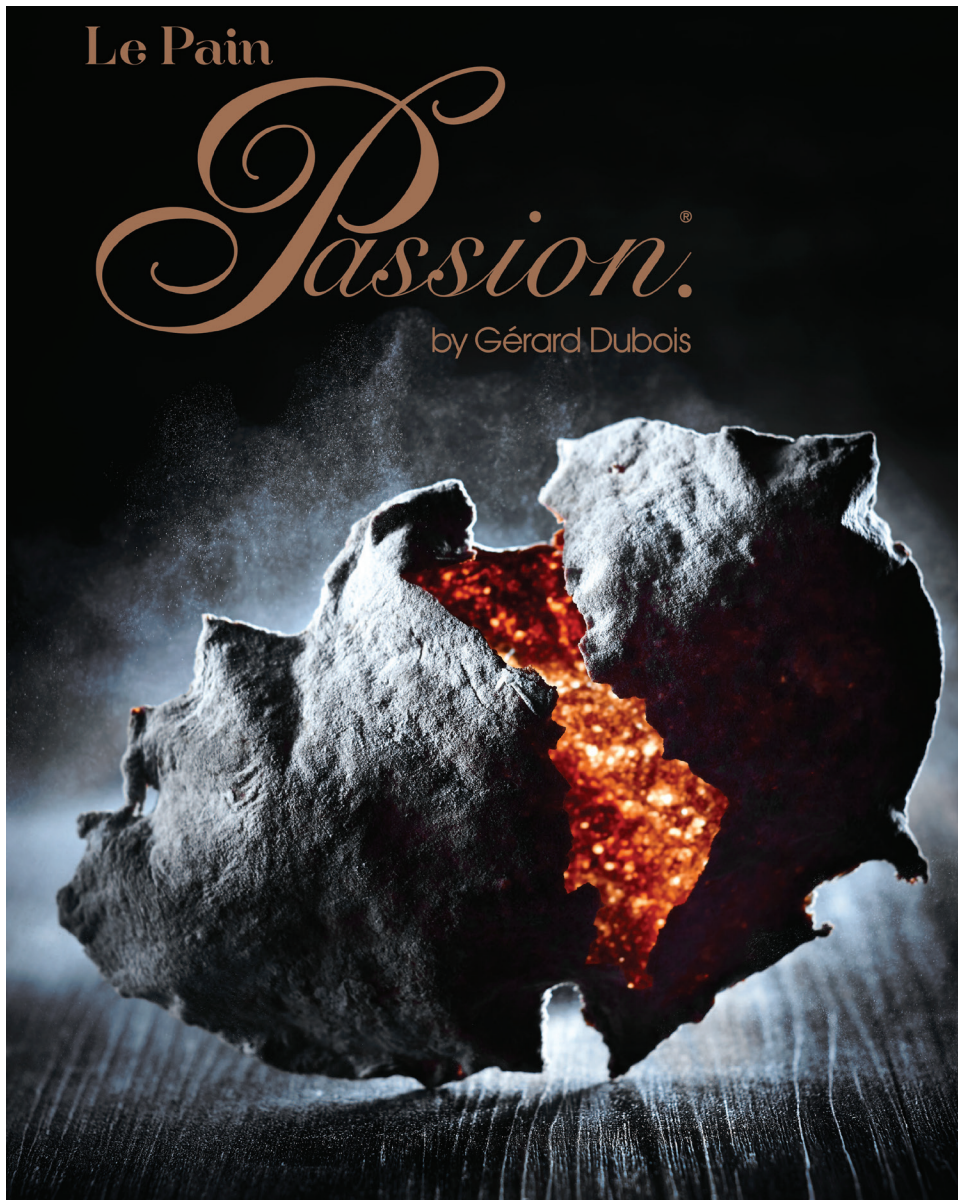
THE BOOKS

Crafted
Passion.
by Gérard Dubois



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NOTES
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