

Rosemary | Strawberry | Lemon | Almond

Composition

1. Rosemary Cake
2. Strawberry filling
3. Milk Lemon Cream
4. Chocolate Coating



1. Rosemary Cake

Almond Paste	400 g
Eggs	200 g
Fresh Rosemary	10 g
Oil	300 g
Puratos Satin Creme Cake	900 g
Water	200 g

Method

Mix the Almond Paste, eggs and the fresh cut Rosemary in a RobotCoupe. Add the oil, water and the **Tegral Satin Cream Cake**. Pour on a tray 40x60 cm with a frame and bake the sponge at 190°C for 25 minutes. Leave to cool down.

2. Strawberry filling

Puratos Topfil Choise Strawberry	QS
---	-----------

Method

Ready to use product.

3. Milk Chocolate Lemon Cream Method

Cream 35%	1000 g
Belcolade Selection Lait Cacao-Trace	350 g
Lemon peel	10 g
Gelatine	6 g

Heat up the cream with the lemon peel to 85°C. mix in the Lait Selection chocolate and the soaked Gelatine and mix with a blender. Leave to cool down overnight in the fridge at 4°C. whip before using

4. Chocolate Coating

Belcolade Selection Lait Cacao-Trace	500g
Almond Oil	100g
Roasted Almonds cubes	150g

Method

Mix everything together. Use at 32°C. Dip the frozen cakes in it.