

Swiss Chalet
FINE FOODS

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LAROSE NOIRE

www.la-rose-noire.com

Swiss Chalet
FINE FOODS



LAROSE NOIRE
Gérard
Dubois
TM

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Since 1991

LA ROSE NOIRE
Gérard Dubois

Gérard Dubois
Boulangier - Pâtissier - Confiseur



LA ROSE NOIRE Gérard Dubois

And The Man Behind It Gérard Dubois

In 1991, Gérard Dubois opened the first La Rose Noire Pâtisserie in the most prestigious shopping mall on Hong Kong Island. In over 2 decades, that one simple operation, a 30 seats restaurant and cake shop, has turned into a reputable enterprise. This encouraging achievement is beyond his wildest expectation. From an initial selection of 28 items, La Rose Noire now has over 500 varieties in its product brochure, fulfilling the needs of all sectors in the market. Today, La Rose Noire employs 250 staff members in Hong Kong working around the clock at its original production centre in Kowloon Bay.

In 2004, Gérard and the team took a giant leap by opening a 60,000 square foot HACCP/ISO certified state-of-the-art factory in Dongguan, South China with over 600 employees working to meet the popular demands of Greater China and over 42 countries in four continents. In 2012, the company opened a HACCP standard factory in Clark Free Port, The Philippines. This new production centre has 600 staff members and the capacity and capability to cope with the continuously expanding overseas market.

In 2012 and 2014, Gérard and his team opened their latest venture "Passion. by Gérard Dubois" Boulangerie - Pâtisserie - Confiserie in Hong Kong.

Over the course of his career, Gérard has won numerous distinguished awards at some of the most esteemed culinary competitions worldwide and is a regular panel judge at renowned international competitions.

Gérard is not unfamiliar to culinary publications. He is the co-author of "The Cutting Edge: Innovation of East-West Cuisine of the Twenty First Century" (1993); and the author of "My Recent Journey" (2003), "Passion." (2006), which gained a special "Award of the Jury 2006" honored by World Cookbook Awards, and "Crafted Passion" (2011), awarded for "Best Dessert Book in the World" by the 17th GOURMAND AWARDS in Paris in 2012.

In recognition of his successful entrepreneurship and contribution to the development of entrepreneurs, Gérard has been recently awarded an Honorary Doctorate by the European University, Switzerland.

He is happily married to his wife Janita. They have two delightful adults kids, Caroline and Dominic.

LA ROSE NOIRE Gérard Dubois

Our China Factories



Our Philippines Factories



Our Productions



Our Certifications



HACCP, QS & ISO



Our Quality Assurance



You need a true
Artisan Boulanger - Pâtissier
as your **Global Partner**

We distribute in Europe, Middle East,
Australia, Asia and North America





AOP French Butter Almond Tart Shells & Sablés Bretons Hand Crafted

At La Rose Noire, only the best is just good enough for our valuable customers, therefore we created this wonderful new line of AOP French butter Sablés Bretons and Tart Shells with roasted California Almonds.

AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.





AOP FRENCH BUTTER ALMOND TART SHELLS



95055
 AOP French Butter
 Almond Tart Shell, Mini Round
 Ø. 30 mm/1.18 inch - H. 17 mm/0.67 inch
 4-5 gr/0.14-0.18 oz/pc - 64 pcs x 3 trays/box



AOP FRENCH BUTTER ALMOND TART SHELLS



95056
 AOP French Butter
 Almond Tart Shell, Medium Round
 Ø. 50 mm/1.97 inch - H. 17 mm/0.67 inch
 10 - 11 gr/0.35-0.38 oz/pc
 25 pcs x 3 trays/box



95057
 AOP French Butter
 Almond Tart Shell, Large Round
 Ø. 80 mm/3.15 inch - H. 17 mm/0.67 inch
 25 - 26 gr/0.88-0.92 oz/pc
 9 pcs x 3 trays/box

AOP FRENCH BUTTER SABLÉS BRETONS



95053
AOP French Butter
Sweet Sablé Breton, Mini Round
Φ. 35 mm/1.38 inch - H. 8 mm/0.31 inch
4 - 5 gr/0.14-0.18 oz/pc
49 pcs x 4 trays/box



95054
AOP French Butter
Sweet Sablé Breton, Medium Round
Φ. 55 mm/2.17 inch - H. 10 mm/0.39 inch
10 - 11 gr/0.35-0.38 oz/pc
20 pcs x 4 trays/box



AOP French Butter “Slim” Tart Shells Hand Crafted



At La Rose Noire, we stay innovative and think forward to offer this edgy and avant-garde line of “Slim” Tart Shells made with AOP French butter.

AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter’s quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.



AOP FRENCH BUTTER "SLIM" TART SHELLS



95061
 AOP French Butter
 Vanilla "Slim" Tart Shell, Mini Square
 33 x 33 mm / 1.3 x 1.3 inch - H. 10 mm / 0.4 inch
 5 gr / 0.18 oz / pc - 42 pcs x 5 tray / box



95062
 AOP French Butter
 Vanilla "Slim" Tart Shell, Mini Rectangle
 45 x 22 mm / 1.77 x 1.087 inch - H. 10 mm / 0.4 inch
 5 gr / 0.18 oz / pc - 50 pcs x 5 tray / box

AOP FRENCH BUTTER "SLIM" TART SHELLS



NEW
Innovative
Line 2015



95058
AOP French Butter
Vanilla "Slim" Tart Shell
Mini Round
Φ. 35 mm/1.38 inch
H. 10 mm/0.4 inch
4 - 5 gr/0.14-0.18 oz/pc
42 pcs x 5 tray/box



95059
AOP French Butter
Vanilla "Slim" Tart Shell
Medium Round
Φ. 55 mm/2.17 inch
H. 10 mm/0.4 inch
8 - 9 gr/0.28-0.32 oz/pc
20 pcs x 5 tray/box



95060
AOP French Butter
Vanilla "Slim" Tart Shell
Large Round
Φ. 80 mm/3.15 inch
H. 10 mm/0.4 inch
18 - 19 gr/0.63-0.67 oz/pc
11 pcs x 5 tray/box



**Premium
Graham Cracker Tart Shells
Hand Crafted**



GRAHAM CRACKER TART SHELLS



GRAHAM CRACKER TART SHELLS



95066
Graham Cracker Tart Shell
Mini Round
Φ. 35 mm/1.38 inch - H. 17 mm/0.67 inch
5 - 6 gr/0.18 - 0.21 oz/pc - 42 pcs x 5 tray/box



95067
Graham Cracker Tart Shell
Medium Round
Φ. 55 mm/2.17 inch - H. 17 mm/0.67 inch
10 - 11 gr/0.35 - 0.39 oz/pc - 20 pcs x 5 tray/box



95068
Graham Cracker Tart Shell
Large Round
Φ. 80 mm/3.15 inch - H. 17 mm/0.67 inch
23 - 24 gr/0.81 - 0.85 oz/pc - 9 pcs x 5 tray/box



95069
Graham Cracker Tart Shell
Extra Large Round
Φ. 100 mm/3.98 inch - H. 25 mm/0.98 inch
46 - 47 gr/1.62 - 1.66 oz/pc - 8 pcs x 4 tray/box



“Les Éclairons” Hand Crafted



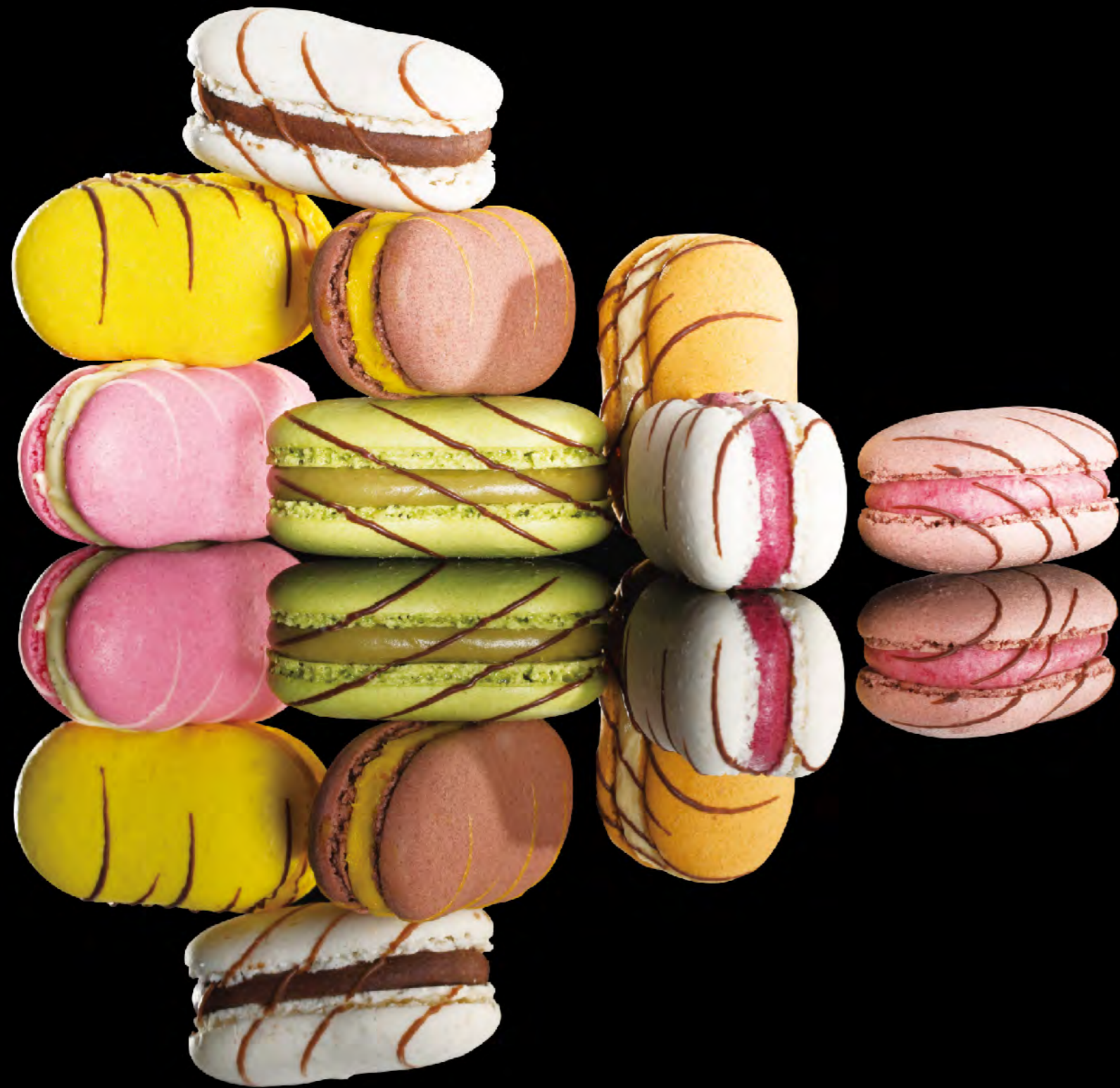
Handling of “Les Éclairons” :

1. Always keep in the freezer at -18°C
2. Thaw slowly in the refrigerator at +4°C for 8 hours before serving
3. Maximum storage time in refrigerator at +4°C and in its original sealed bag: 6 days

Advantages:

1. 100% handcrafted in the state-of-the-art workshop of Swiss Pastry Chef, Gérard Dubois
 2. Contains soft insertion of “pate de fruit”
 3. Made with finest ingredients
 4. Shells are hand-painted with chocolate
 5. “Les Éclairons” a generous filling: Total Weight 12 to 14 gr
 6. Custom-made trays and vacuum packed to minimize breakage and ensure freshness
 7. Range of displays available for an elegant and gorgeous presentation
-

“ LES ÉCLAIRONS ” HAND CRAFTED



Dark Chocolate & Vanilla



Vanilla & Raspberry



Raspberry & Chocolate



Speculoos & Caramel



Toffee & Banana



Black Currant & Coconut



Pistachio & Morello Cherry



Mango & Chocolate



AVAILABLE
IN JUNE
2015

95130
Assorted "Les Éclairons"
L. 50 mm/1.97 inch- H. 25 mm/0.98 inch
12-14 gr/0.42 - 0.49 oz/pc - 40 pcs/trays/box - 2 trays/box





“Les Tartes Passion” Hand Crafted



As part of the constant innovation, La Rose Noire introduced this exquisite new line “Les Tartes Passion”. Combined that will surely delight.

Handling of “Les Tartes Passion” :

1. Always store at -18°C/0°F
2. Defrost in refrigerator at +4°C/+39°F for 4 hours and its original sealed packaging.
3. Consume immediately after opening.

SWEET LINE MINI “LES TARTES PASSION”



Apricot Almond
 Φ. 37 mm/1.46 inch
 H. 22 mm/0.87 inch
 13-15 gr/0.46-0.53 oz/pc



Chocolate Praline
 Φ. 37 mm/1.46 inch
 H. 20 mm/0.79 inch
 12-14 gr/0.42-0.49 oz/pc



Apple Vanilla
 Φ. 37 mm/1.46 inch
 H. 22 mm/0.87 inch
 17-19 gr/0.6-0.67 oz/pc



Lemon
 Φ. 37 mm/1.46 inch
 H. 12 mm/0.47 inch
 12-14 gr/0.42-0.49 oz/pc



Caramel Almond
 Φ. 37 mm/1.46 inch
 H. 16 mm/0.63 inch
 12-13 gr/0.42-0.46 oz/pc



Pear Chocolate
 Φ. 37 mm/1.46 inch
 H. 16 mm/0.63 inch
 10-12 gr/0.35-0.42 oz/pc



SWEET LINE MINI “LES TARTES PASSION”

AVAILABLE
IN SEPT.
2015



Caramel Almond



Lemon



Pear Chocolate



Apple Vanilla



Chocolate & Praline



Apricot Almond



95133

Caramel Almond
Φ. 37 mm/1.46 inch x H.16 mm/0.63 inch
12-13 gr/0.42-0.46 oz/pc
36 pcs/tray - 2 trays/box

95134

Lemon
Φ. 37 mm/1.46 inch x H.12 mm/0.47 inch
12-14 gr/0.42-0.49 oz/pc
36 pcs/tray - 2 trays/box

95135

Pear Chocolate
Φ. 37 mm/1.46 inch x H.16 mm/0.63 inch
10-12 gr/0.35-0.42 oz/pc
36 pcs/tray - 2 trays/box

95136

Apple Vanilla
Φ. 37 mm/1.46 inch x H. 22 mm/0.87 inch
17-19 gr/0.6-0.67 oz/pc
36 pcs/tray - 2 trays/box

95137

Chocolate Praline
Φ. 37 mm/1.46 inch x H. 20 mm/0.79 inch
12-14 gr/0.42-0.49 oz/pc
36 pcs/tray - 2 trays/box

95138

Apricot Almond
Φ. 37 mm/1.46 inch x H. 22 mm/0.87 inch
13-15 gr/0.46-0.53 oz/pc
36 pcs/tray - 2 trays/box



“Les Carolines”

With this unique contemporary look combined with French Pastry Heritage, La Rose Noire introduced another new line: “Les Carolines”. It has exceptional quality filled with tasty flavor inside and the finest ingredients. Constant innovation created by La Rose Noire, A delight that you have never seen before.

Handling of “Les Carolines” :

1. Always store at -18°C/0°F
2. Defrost in refrigerator at +4°C/+39°F for 8 hours and its original sealed packaging.
3. Consume immediately after opening.

SWEET LINE "LES CAROLINES"



Pistachio



Chocolate



Vanilla



Raspberry



Salted Caramel



Lemon



AVAILABLE
IN NOV.
2015

95132
Assorted "Les Carolines"
L. 60 mm/2.36 inch x W. 25 mm/0.98 inch
13-15 gr/0.46-0.53oz/pc - 24 pcs/tray - 3 trays/box





Frozen Hand Crafted Double-Flavored Macarons Regular and Mini

Handling of Macarons:

1. Always keep in the freezer at -18°C
2. Thaw slowly in the refrigerator at +4°C for 8 hours before serving
3. Maximum storage time in refrigerator at +4°C and in its original sealed bag: 6 days

Advantages:

1. 100% handcrafted in the state-of-the-art workshop of Swiss Pastry Chef, Gérard Dubois
 2. Contains soft insertion of "pate de fruit"
 3. Made with finest ingredients
 4. Shells are hand-painted with chocolate
 5. 2.8cm in diameter for Double-Flavored Mini Macarons a generous filling: Total Weight 6 to 7 gr
4cm in diameter Double-Flavored Macarons a generous filling: Total Weight 15 to 17 gr
 6. Custom-made trays and vacuum packed to minimize breakage and ensure freshness
 7. Range of displays available for an elegant and gorgeous presentation
-



HAND CRAFTED DOUBLE-FLAVORED MINI MACARONS

Tiramisu & Coffee



Lemon & Raspberry



Vanilla & Cherry



Pistachio & Chocolate



Cinnamon & Green Apple



Chocolate & Banana



Mango & Coconut



Hazelnut & Caramel



Orange & Chocolate



94201

Double - Flavored Mini Macarons
6 - 7 gr/0.21 - 0.25 oz/pc, D: 28 mm/1.1 inch - 63 pcs/tray - 2 trays/box



HAND CRAFTED DOUBLE-FLAVORED MACARONS



Pistachio & Chocolate



Lemon & Raspberry



Tiramisu & Coffee



Vanilla & Cherry



Chocolate & Banana



Cinnamon & Green Apple



Mango & Coconut



Hazelnut & Caramel



94110
Double - Flavored Macarons
15 - 17g/0.53 - 0.60oz/pc, D: 40mm/1.57 inch - 48 pcs/tray - 2 trays/box

Frozen
Hand Crafted
Macarons
Regular & Mini



Frozen Hand Crafted Macarons Regular and Mini

Handling of Macarons:

1. Always keep in the freezer at -18°C
2. Thaw slowly in the refrigerator at +4°C for 8 hours before serving
3. Maximum storage time in refrigerator at +4°C and in its original sealed bag: 6 days

Advantages:

1. 100% hand-crafted in the state-of-the-art workshop of Swiss Pastry Chef Gérard Dubois
 2. Contain a soft insertion of "pate de fruit"
 3. Made with the finest ingredients available
 4. Shells are hand-painted with chocolate
 5. 2.8cm in diameter with a generous filling: Total Weight 6 to 7 gr, 4cm in diameter with a generous filling: Total Weight 15 to 17 gr
 6. Custom-made trays and vacuum packed to minimize breakage and ensure freshness
 7. Range of Stands available for an elegant and gorgeous presentation of Macarons to the guests.
-



HAND CRAFTED - MINI MACARONS



Vanilla



Earl Grey



Salted Caramel



Chocolate



Coffee



Orange



Raspberry



Lemon



Passion Fruit



94080
Assorted Mini Macaron
6 - 7gr/0.21 - 0.25oz/pc, D:28 mm/1.1 inch - 126pcs/cs - 2tys



HAND CRAFTED - MACARONS



94056
Assorted Macaron
15 - 17gr/0.53 - 0.60oz/pc, D: 40 mm/1.57 inch - 96pcs/cs - 2tys





Premium Tart Shells Hand Crafted

The Sweet Tart Shells:

You would like to serve premium pastry to your customers, but you don't have the time to make each creation by hand... It is now possible! Thanks to "La Rose Noire", a leading global producer of fine bakery and pastry products for the premium market.

Advantages:

1. Shells are handmade and 100% straight-edged, both inside and outside
 2. Shells are the finest available in the market, very thin crust with excellent texture and taste delicious
 3. Shells are handmade and hand coated
 4. They are made with pure butter with natural vanilla extract or cocoa
 5. Durable and easy to use in a custom-made plastic tray
 6. Vacuum packed with injection of nitrogen to ensure freshness
 7. Supports additional baking
 8. No preservatives, no artificial flavors or colors
 9. Free of GMOs and trans fat free
 10. Wide variety of sizes
-

SWEET LINE TART SHELLS

SWEET LINE TART SHELLS



90416
Mini Round - Vanilla
Φ 33 mm/1.30 inch
H.19 mm/0.75 inch
7gr/0.25oz/pc - 210pcs/cs - 5tys



90417
Small Round - Vanilla
Φ 48 mm/1.89 inch
H.19 mm/0.75 inch
11gr/0.39oz/pc - 100pcs/cs - 5tys



90421
Mini Round - Chocolate
Φ 33 mm/1.30 inch
H.19 mm/0.75 inch
7gr/0.25oz/pc - 210pcs/cs - 5tys



90422
Small Round - Chocolate
Φ 48 mm/1.89 inch
H.19 mm/0.75 inch
11gr/0.39oz/pc - 100pcs/cs - 5tys

SWEET LINE TART SHELLS



90418
Medium Round - Vanilla
Φ 57 mm/ 2.24 inch
H.16 mm/0.63 inch
12gr/0.42oz/pc - 96pcs/cs - 6tys



90444
Large Round - Vanilla
Φ 81 mm/ 3.19 inch
H.19 mm/0.75 inch
29gr/1.02oz/pc - 45pcs/cs - 5tys



90380
Extra Large Round - Vanilla
Φ 93 mm/3.66 inch
H.26 mm/1.02 inch
68gr/2.40oz/pc - 32pcs/cs - 4tys

SWEET LINE TART SHELLS



90423
Medium Round - Chocolate
Φ 57 mm/2.24 inch
H.16 mm/0.63 inch
12gr/0.42oz/pc - 96pcs/cs - 6tys



90443
Large Round - Chocolate
Φ 81 mm/ 3.19 inch
H.19 mm/0.75 inch
29gr/1.02oz/pc - 45pcs/cs - 5tys



90383
Extra Large Round - Chocolate
Φ 93 mm/3.66 inch
H.26 mm/1.02 inch
68gr/2.40oz/pc - 32pcs/cs - 4tys

SWEET LINE TART SHELLS



SWEET LINE TART SHELLS

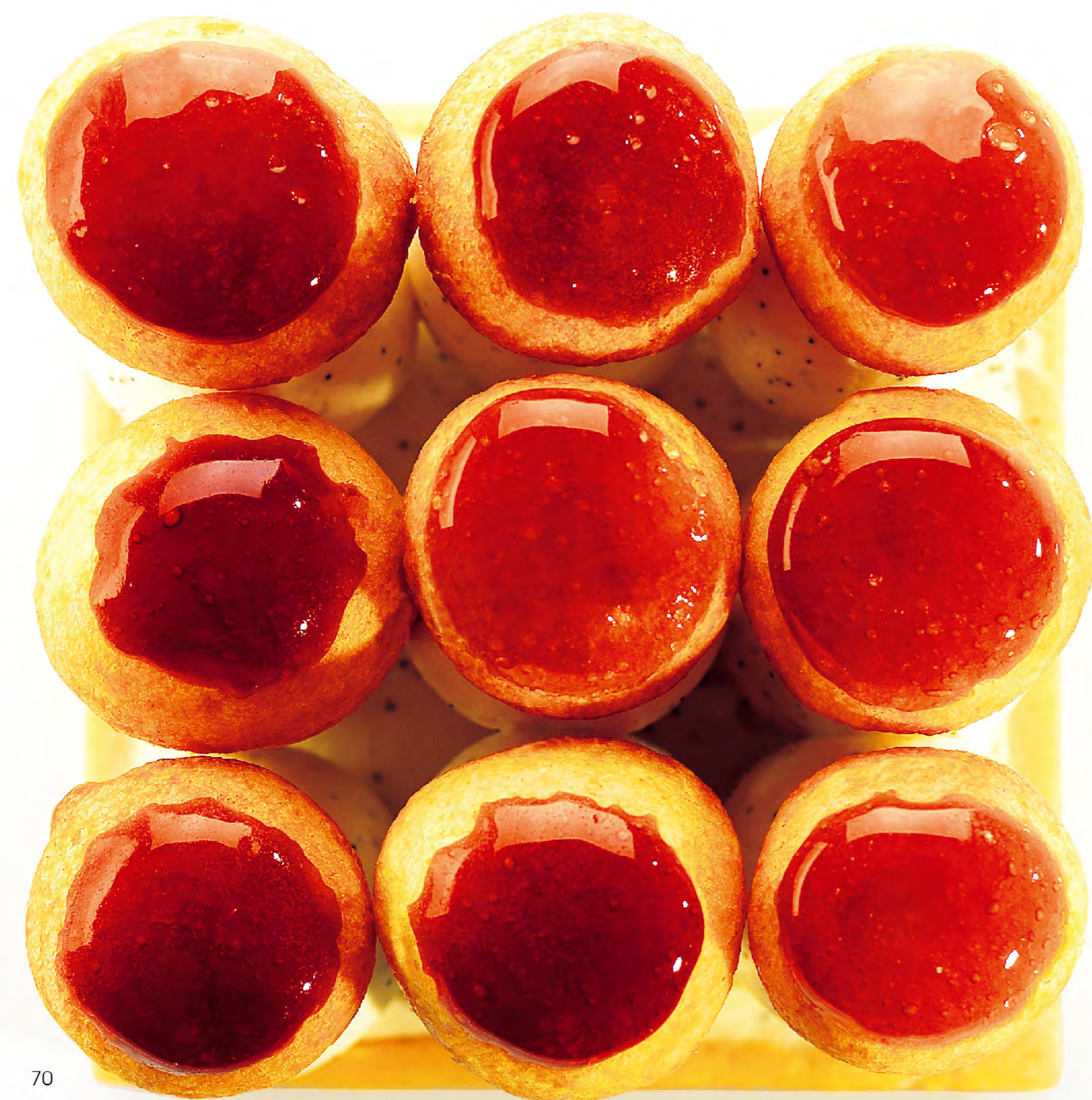


90392
Mini Square - Chocolate
33 x 33 mm - H.15 mm
1.30 x 1.30 inch - H.0.59 inch
7gr/0.25oz/pc - 216pcs/cs - 6tys



90440
Mini Square - Vanilla
33 x 33 mm - H.15 mm
1.30 x 1.30 inch - H.0.59 inch
7gr/0.25oz/pc - 216pcs/cs - 6tys

SWEET LINE TART SHELLS



90420
Small Square - Vanilla
56 x 56 mm - H.15 mm
2.20 x 2.20 inch - H.0.59 inch
14gr/0.49oz/pc - 96pcs/cs - 6tys



90446
Large Square - Vanilla
71 x 71 mm - H.18 mm
2.80 x 2.80 inch - H.0.71 inch
29gr/1.02oz/pc - 45pcs/cs - 5tys



SWEET LINE TART SHELLS



90425
Small Square - Chocolate
56 x 56 mm - H.15 mm
2.20 x 2.20 inch - H.0.59 inch
14gr/0.49oz/pc - 96pcs/cs - 6tys



90398
Large Square - Chocolate
71 x 71 mm - H.18 mm
2.80 x 2.80 inch - H.0.71 inch
29gr/1.02oz/pc - 45pcs/cs - 5tys

SWEET LINE TART SHELLS



90433
Mini Rectangle - Vanilla
24 x 53 mm - H.16 mm
0.94 x 2.09 inch - H.0.63 inch
9gr/0.32oz/pc - 192pcs/cs - 6tys



SWEET LINE TART SHELLS



90393
Mini Rectangle - Chocolate
24 x 53 mm - H.16 mm
0.94 x 2.09 inch - H.0.63 inch
9gr/0.32oz/pc - 192pcs/cs - 6tys



SWEET LINE TART SHELLS



92044
Medium Rectangle - Vanilla
95 x 25 mm - H.14 mm
3.74 x 0.98 inch - H.0.55 inch
13gr/0.46oz/pc - 168pcs/cs - 8tys





SWEET LINE TART SHELLS



92045
Medium Rectangle - Chocolate
95 x 25 mm - H.14 mm
3.74 x 0.98 inch - H.0.55 inch
13gr/0.46oz/pc - 168pcs/cs - 8tys



SWEET LINE TART SHELLS



90415
Large Rectangle - Vanilla
37 x 100 mm - H.18 mm
1.46 x 3.94 inch - H.0.71 inch
25gr/0.88oz/pc - 70pcs/cs - 5tys



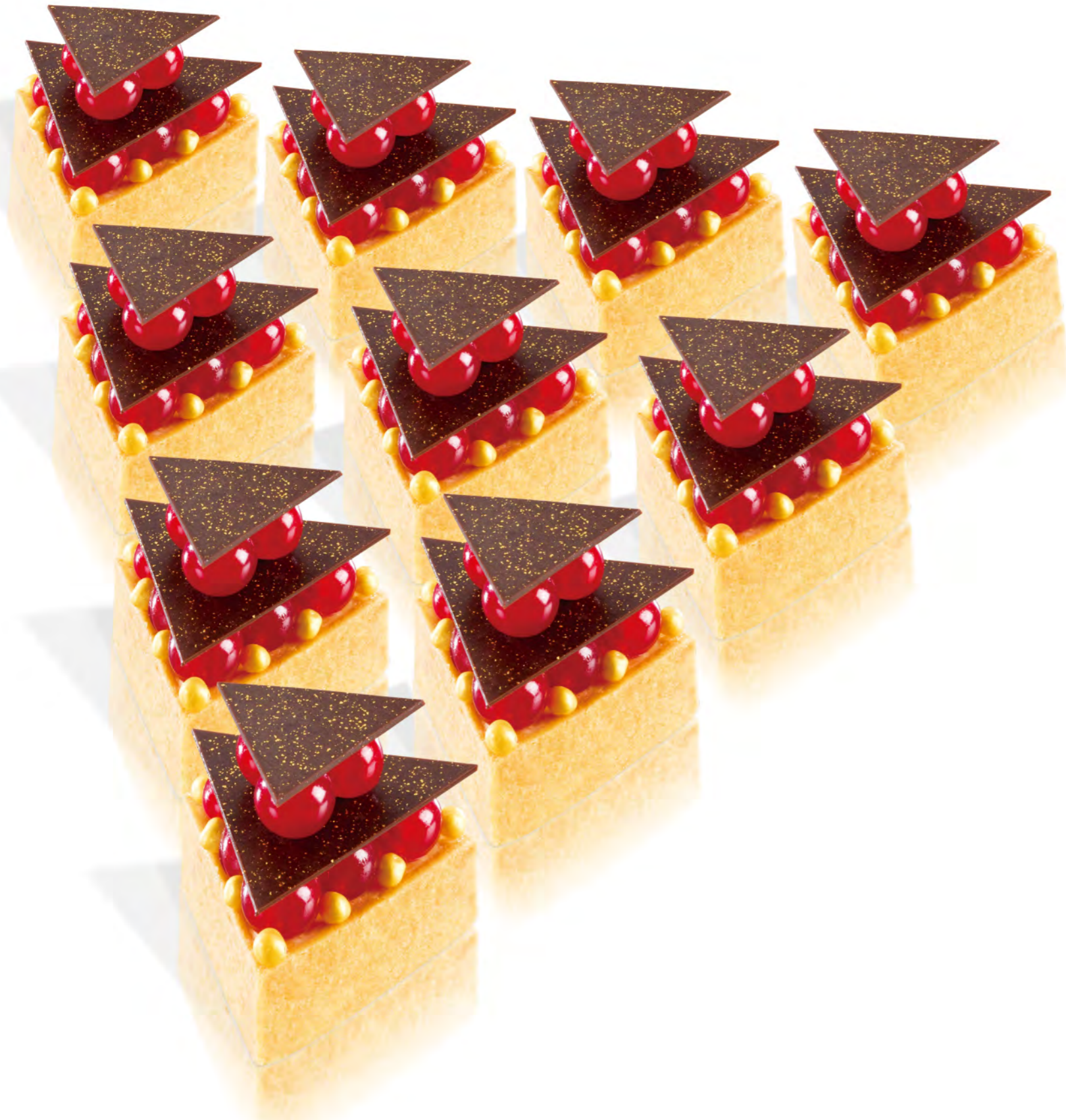
SWEET LINE TART SHELLS



90399
Large Rectangle - Chocolate
37 x 100 mm - H.18 mm
1.46 x 3.94 inch - H.0.71 inch
25gr/0.88oz/pc - 70pcs/cs - 5tys



SWEET LINE TART SHELLS



90391
Mini Triangle - Vanilla
40 x 44 mm - H.16 mm
1.57 x 1.73 inch - H.0.63 inch
7gr/0.25oz/pc - 210pcs/cs - 6tys



90419
Small Triangle - Vanilla
64 x 74 mm - H.15 mm
2.52 x 2.91 inch - H.0.59 inch
13gr/0.46oz/pc - 90pcs/cs - 6tys



90448
Large Triangle - Vanilla
78 x 90 mm - H.18 mm
3.07 x 3.54 inch - H.0.71 inch
25gr/0.88oz/pc - 60pcs/cs - 5tys

SWEET LINE TART SHELLS



90375
 Mini Triangle - Chocolate
 40 x 44 mm - H.16 mm
 1.57 x 1.73 inch - H.0.63 inch
 7gr/0.25oz/pc - 210pcs/cs - 6tys



90424
 Small Triangle - Chocolate
 64 x 74 mm - H.15 mm
 2.52 x 2.91 inch - H.0.59 inch
 13gr/0.46oz/pc - 90pcs/cs - 6tys



90397
 Large Triangle - Chocolate
 78 x 90 mm - H.18 mm
 3.07 x 3.54 inch - H.0.71 inch
 25gr/0.88oz/pc - 60pcs/cs - 5tys

SWEET LINE TART SHELLS



SWEET LINE TART SHELLS



90430
Mini Heart - Vanilla
35 x 42 mm - H.16 mm
1.38 x 1.65 inch - H.0.63 inch
6gr/0.21oz/pc - 252pcs/cs - 6tys



90432
Small Heart - Vanilla
62 x 62 mm - H.16 mm
2.44 x 2.44 inch - H.0.63 inch
14gr/0.49oz/pc - 96pcs/cs - 6tys



90387
Small Oval - Vanilla
37 x 90 mm - H.16 mm
1.46 x 3.54 inch - H.0.63 inch
15gr/0.53oz/pc - 108pcs/cs - 6tys



90396
Mini Diamond - Vanilla
28 x 70 mm - H.16 mm
1.10 x 2.76 inch - H.0.63 inch
8gr/0.28oz/pc - 180pcs/cs - 6tys



90390
Small Diamond - Vanilla
37 x 101 mm - H.16 mm
1.46 x 3.98 inch - H.0.63 inch
16gr/0.56oz/pc - 102pcs/cs - 6tys

SWEET LINE TART SHELLS



SWEET LINE TART SHELLS



90439
Mini Heart - Chocolate
35 x 42 mm - H.16 mm
1.38 x 1.65 inch - H.0.63 inch
6gr/0.21oz/pc - 252pcs/cs - 6tys



90413
Small Heart - Chocolate
62 x 62 mm - H.16 mm
2.44 x 2.44 inch - H.0.63 inch
14gr/0.49oz/pc - 96pcs/cs - 6tys



90386
Small Oval - Chocolate
37 x 90 mm - H.16 mm
1.46 x 3.54 inch - H.0.63 inch
15gr/0.53oz/pc - 108pcs/cs - 6tys



90395
Mini Diamond - Chocolate
28 x 70 mm - H.16 mm
1.10 x 2.76 inch - H.0.63 inch
8gr/0.28oz/pc - 180pcs/cs - 6tys



90426
Small Diamond - Chocolate
37 x 101 mm - H.16 mm
1.46 x 3.98 inch - H.0.63 inch
16gr/0.56oz/pc - 102pcs/cs - 6tys

SWEET LINE MICRO TART SHELLS



92023
Micro Round - Vanilla
Φ 27 mm/1.06 inch
H.14 mm/0.55 inch
4gr/0.14oz/pc - 392pcs/cs - 7tys



92024
Micro Round - Chocolate
Φ 27 mm/1.06 inch
H.14 mm/0.55 inch
4gr/0.14oz/pc - 392pcs/cs - 7tys

SWEET LINE MICRO TART SHELLS



SWEET LINE MICRO TART SHELLS



92026
Micro Drop - Vanilla
46 x 23 mm - H.14 mm
1.81 x 0.91 inch - H.0.55 inch
5gr/0.18oz/pc - 315pcs/cs - 7tys



92027
Micro Drop - Chocolate
46 x 23 mm - H.14 mm
1.81 x 0.91 inch - H.0.55 inch
5gr/0.18oz/pc - 315pcs/cs - 7tys



92029
Micro Hexagon - Vanilla
30 mm - H.14 mm
1.18 inch - H.0.55 inch
5gr/0.18oz/pc - 343pcs/cs - 7tys



92030
Micro Hexagon - Chocolate
30 mm - H.14 mm
1.18 inch - H.0.55 inch
5gr/0.18oz/pc - 343pcs/cs - 7tys



SWEET LINE 3D TART SHELLS

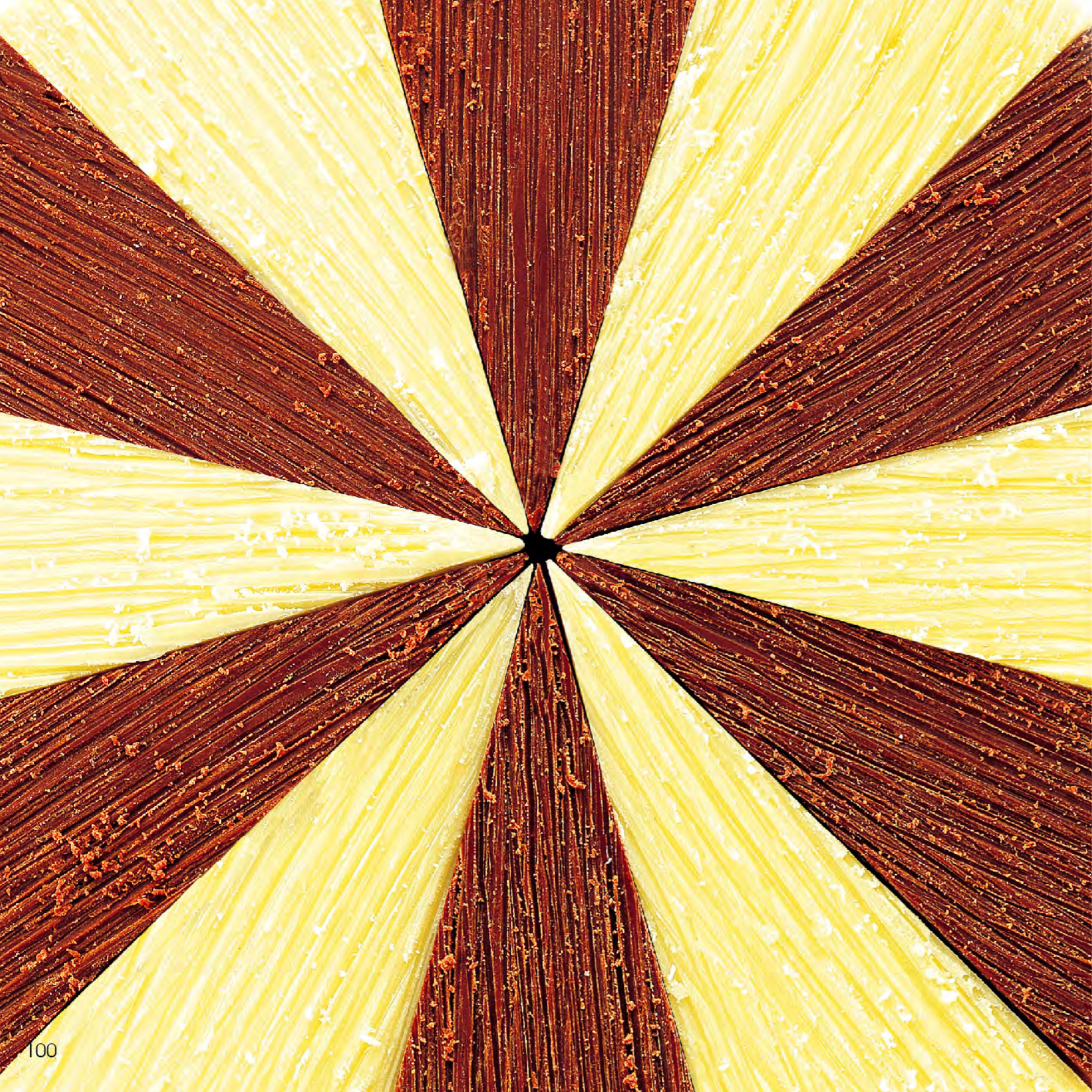


90406
3D Round - Vanilla
Φ 27 mm - H.11/34 mm
Φ 1.06 inch - H.0.43/1.34 inch
6gr/0.21oz/pc - 180pcs/cs - 3tys



90403
3D Round - Chocolate
Φ 27 mm - H.11/34 mm
Φ 1.06 inch - H.0.43/1.34 inch
6gr/0.21oz/pc - 180pcs/cs - 3tys

SWEET LINE CAKE TART SHELLS



92047
12cm CakeTart Shell - Vanilla
57 x 29 mm - H.18 mm
2.24 x 1.14 inch - H.0.71 inch
8gr/0.28oz/pc - 200pcs/cs - 5tys



92048
12cm Cake Tart Shell - Chocolate
57 x 29 mm - H.18 mm
2.24 x 1.14 inch - H.0.71 inch
8gr/0.28oz/pc - 200pcs/cs - 5tys

SWEET LINE CAKE TART SHELLS



92038
24cm Cake Tart Shell - Vanilla
57 x 113 mm - H.18 mm
2.24 x 4.45 inch - H.0.71 inch
25gr/0.88oz/pc - 60pcs/cs - 5tys



92036
24cm Cake Tart Shell - Chocolate
57 x 113 mm - H.18 mm
2.24 x 4.45 inch - H.0.71 inch
25gr/0.88oz/pc - 60pcs/cs - 5tys



Premium Cones

Sweet Cones

The concept of cones, mini cones and cones on stick offers a unique originality to your buffet and to the product presentation. "La Rose Noire" offers a variety of sweet flavors (vanilla, chocolate, green tea, lemon and strawberry) and a wide range of displays for the "mise en place" and the service to guests.

What makes the difference?

1. Very thin waffle with excellent taste
 2. The cones are hand coated
 3. Wide variety of flavors available in two sizes
 4. No preservatives, no artificial flavors or colors
 5. Free of GMOs and trans fat free
 6. Innovative and easy to use thanks to its convenient packaging
 7. Vacuum packed with injection of nitrogen to ensure freshness
 8. Original and elegant displays available
-

SWEET LINE MINI CONE



90475
 Chocolate Mini Cone Coated
 Φ 25 mm/0.98 inch
 H.65 mm/2.56 inch
 3gr/0.11oz/pc - 140pcs/cs - 2tys

90476
 Vanilla Mini Cone Coated
 Φ 25 mm/0.98 inch
 H.65 mm/2.56 inch
 3gr/0.11oz/pc - 140pcs/cs - 2tys

92032
 Lemon Mini Cone Coated
 Φ 25 mm/0.98 inch
 H.65 mm/2.56 inch
 3gr/0.11oz/pc - 140pcs/cs - 2tys

92033
 Strawberry Mini Cone Coated
 Φ 25 mm/0.98 inch
 H.65 mm/2.56 inch
 3gr/0.11oz/pc - 140pcs/cs - 2tys

SWEET LINE CONE



90460
Green Tea Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc
83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

90457
Chocolate Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc
83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

90456
Vanilla Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc
83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct

SWEET LINE PASSION CONE



White Cone with Red Flakes

White Cone with Yellow Flakes

White Cone with Dark Flakes

White Cone with Red Marbling

White Cone with Dark Marbling

White Cone with Yellow Marbling

92042
 Vanilla Passion Cone
 Φ 25 mm/0.98 inch
 H. cones 65 mm/2.56 inch - stick: 100 mm/3.94 inch
 83pcs/cs - 2tys



SWEET LINE PASSION CONE



Dark Cone
with Red Flakes

Dark Cone
with Yellow Flakes

Dark Cone
with White Flakes

Dark Cone
with White Marbling

Dark Cone
with Yellow Marbling

Dark Cone
with Red Marbling

92041
Dark Passion Cone
Φ 25 mm/0.98 inch
H. cones 65 mm/2.56 inch - stick:100 mm/3.94 inch
83pcs/cs - 2tys





Premium Baskets Hand Crafted

Sweet Baskets

One of Gérard Dubois' creations is the baskets and the mini baskets which complete the sweet range with a new shape to diversify your cocktails and buffets constantly. "La Rose Noire" offers a variety of sweet flavors (vanilla, chocolate, orange and strawberry) and a wide range of displays for the "mise en place" and the service to guests.

What makes the difference?

1. Very thin waffle with excellent texture
2. Baskets are handmade and hand coated
3. Wide variety of flavors available in two sizes
4. No preservatives, no artificial flavors or colors
5. Free of GMOs and trans fat free
6. Innovative and easy to use, thanks to its convenient packaging
7. Vacuum packed with injection of nitrogen to ensure freshness
8. Original and elegant displays available

SWEET LINE MINI BASKET



92020
Strawberry
Mini Basket Coated
Φ 36 mm/1.42 inch
H.20 mm/0.79 inch
3gr/0.11oz/pc - 294pcs/cs - 7tys

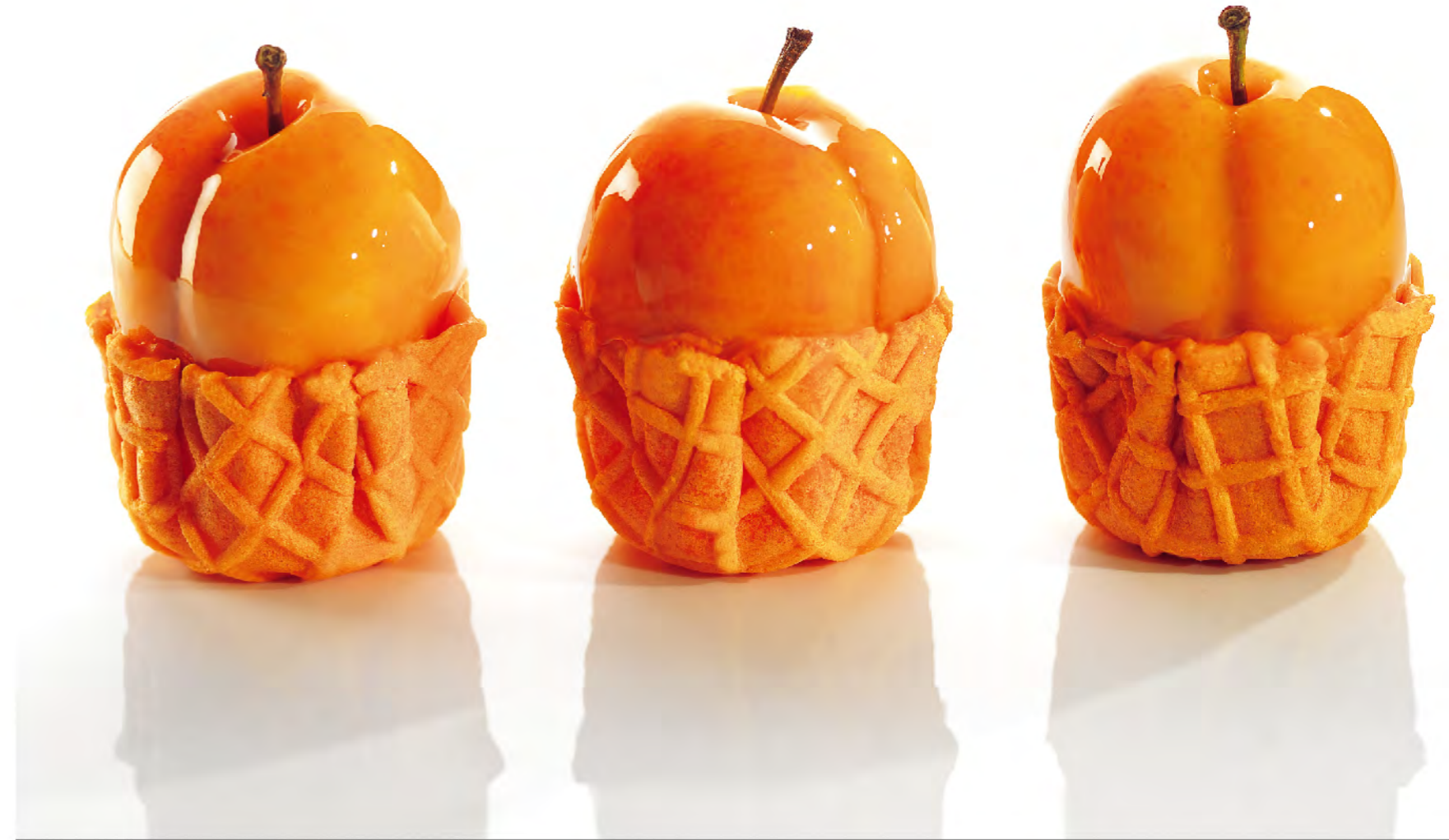


92021
Chocolate
Mini Basket Coated
Φ 36 mm/1.42 inch
H.20 mm/0.79 inch
3gr/0.11oz/pc - 294pcs/cs - 7tys



92022
Vanilla
Mini Basket Coated
Φ 36 mm/1.42 inch
H.20 mm/0.79 inch
3gr/0.11oz/pc - 294pcs/cs - 7tys

SWEET LINE BASKET



90477
Vanilla Basket Coated
Φ 40 mm/1.57 inch
H.25 mm/0.98 inch
4gr/0.14oz/pc
120pcs/cs - 4tys



90478
Chocolate Basket Coated
Φ 40 mm/1.57 inch
H.25 mm/0.98 inch
4gr/0.14oz/pc
120pcs/cs - 4tys



92015
Orange Basket Coated
Φ 40 mm/1.57 inch
H.25 mm/0.98 inch
4gr/0.14oz/pc
120pcs/cs - 4tys



AOP French Butter Sablés Bretons - Savory Hand Crafted



At La Rose Noire, only the best is just good enough for our valuable customers, therefore we created this wonderful new line of AOP French Butter Sablés Bretons - Savory.

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AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter's quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.

.....





AOP FRENCH BUTTER SABLÉS BRETONS



95052
AOP French Butter
Savory Sablé Breton, Mini Round
Φ 35 mm/1.38 inch
H.8 mm/0.31 inch
4 - 5 gr/0.14 - 0.18 oz/pc - 49 pcs x 4 trays/box





AOP French Butter “Slim” Tart Shells - Savory Hand Crafted



At La Rose Noire, we stay innovative and think forward to offer this edgy and avant-garde line of “Slim” Tart Shells made with AOP French butter.

AOP Beurre Charentes-Poitou

Since 1905, this butter has been made in the traditional style from the cream of pasteurized milk from farms in the Poitou-Charentes, France, using natural culture and slow churning. The butter’s quality and integrity benefits from the Protected Designation of Origin (PDO) label: AOP Beurre Charentes-Poitou. Butter Charentes-Poitou is distinguished from other butters by its strong smell of thick cream but also a greater richness in lactose, which give it fruity notes. The butter is 100% natural, no dyes, antioxidants or de-acidification substances.



AOP FRENCH BUTTER "SLIM" TART SHELLS



NEW
Innovative
Line 2015



95063
AOP French Butter
Tomato "Slim" Tart Shell
Mini Round
Φ. 35 mm/1.38 inch
H. 10 mm/0.4 inch
4 - 5 gr/0.14-0.18 oz/pc
42 pcs x 5 tray/box



95064
AOP French Butter
Basil "Slim" Tart Shell
Mini Round
Φ. 35 mm/1.38 inch
H. 10 mm/0.4 inch
4 - 5 gr/0.14-0.18 oz/pc
42 pcs x 5 tray/box



95065
AOP French Butter
Plain Savory "Slim" Tart Shell
Mini Round
Φ. 35 mm/1.38 inch
H. 10 mm/0.4 inch
4 - 5 gr/0.14-0.18 oz/pc
42 pcs x 5 tray/box



Premium Vegetable Tarts Hand Crafted

Handling of Vegetable Tarts :

1. Always keep in the freezer at -18°C, Shelf life from production date: 12 months frozen
2. From freezer to oven, convection oven at 130°C, for 13 mins. Deck oven at 160°C, for 10 minutes.

Advantages:

1. 100% hand-crafted in the state-of-the-art workshop of Swiss Pastry Chef Gérard Dubois
 2. Made with premium ingredients, 100% vegetarian
 3. Excellent texture and taste
 4. 100% natural without colorings, flavorings or preservatives
 5. Custom-made new bake-able trays and vacuum packed to minimize breakage and ensure freshness
 6. Ready to be served or to be customized by the Chefs' own touch.
-

VEGETABLE TARTS



Leek & Onion



Spinach & Feta Cheese



Forest Mushroom

Single Flavours
 94103 - Spinach & Feta Cheese
 94102 - Forest Mushroom
 94104 - Leek & Onion
 42 pcs/tray - 2 trays/box





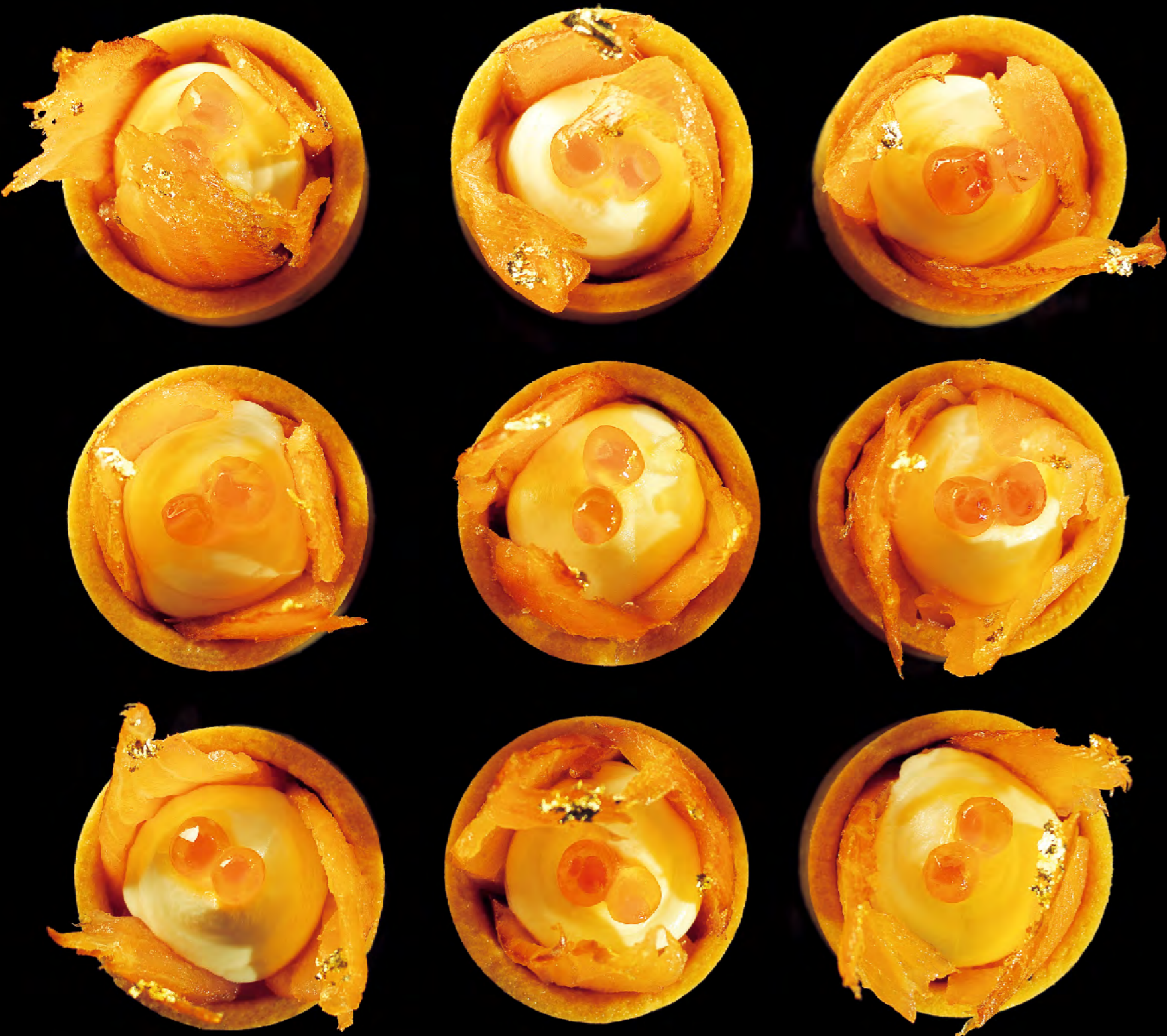
Premium Tart Shells Hand Crafted

The Savory Tart Shells

You would like to serve premium tarts to your customers, but you don't have the time to make each creation by hand ... It is now possible! Thanks to "La Rose Noire", a leading global producer of fine bakery and pastry products for the premium market.

What makes the difference?

1. Shells are handmade and 100% straight-edged, both inside and outside
 2. Shells are the finest available in the market, tasty paste with herbs in excellent texture
 3. A savory herbs base with egg coating
 4. Durable and easy to use in a custom-made plastic tray
 5. Vacuum packed with injection of nitrogen to ensure freshness
 6. Support additional baking
 7. No preservatives, no artificial flavors or colors
 8. Free of GMOs and trans fat free
 9. Wide variety of sizes and flavors
-



SAVORY LINE TART SHELLS



90428
Mini Round - Savory
Φ 33 mm/1.30 inch
H.18 mm/0.71 inch
7gr/0.25oz/pc - 210pcs/cs - 5tys



SAVORY LINE TART SHELLS



90385
Small Round - Savory
Φ 46 mm/1.81 inch
H.17 mm/0.67 inch
11gr/0.39oz/pc - 100pcs/cs - 5tys



90438
Medium Round - Savory
Φ 57 mm/2.24 inch
H.14 mm/0.55 inch
12gr/0.42oz/pc - 96pcs/cs - 6tys





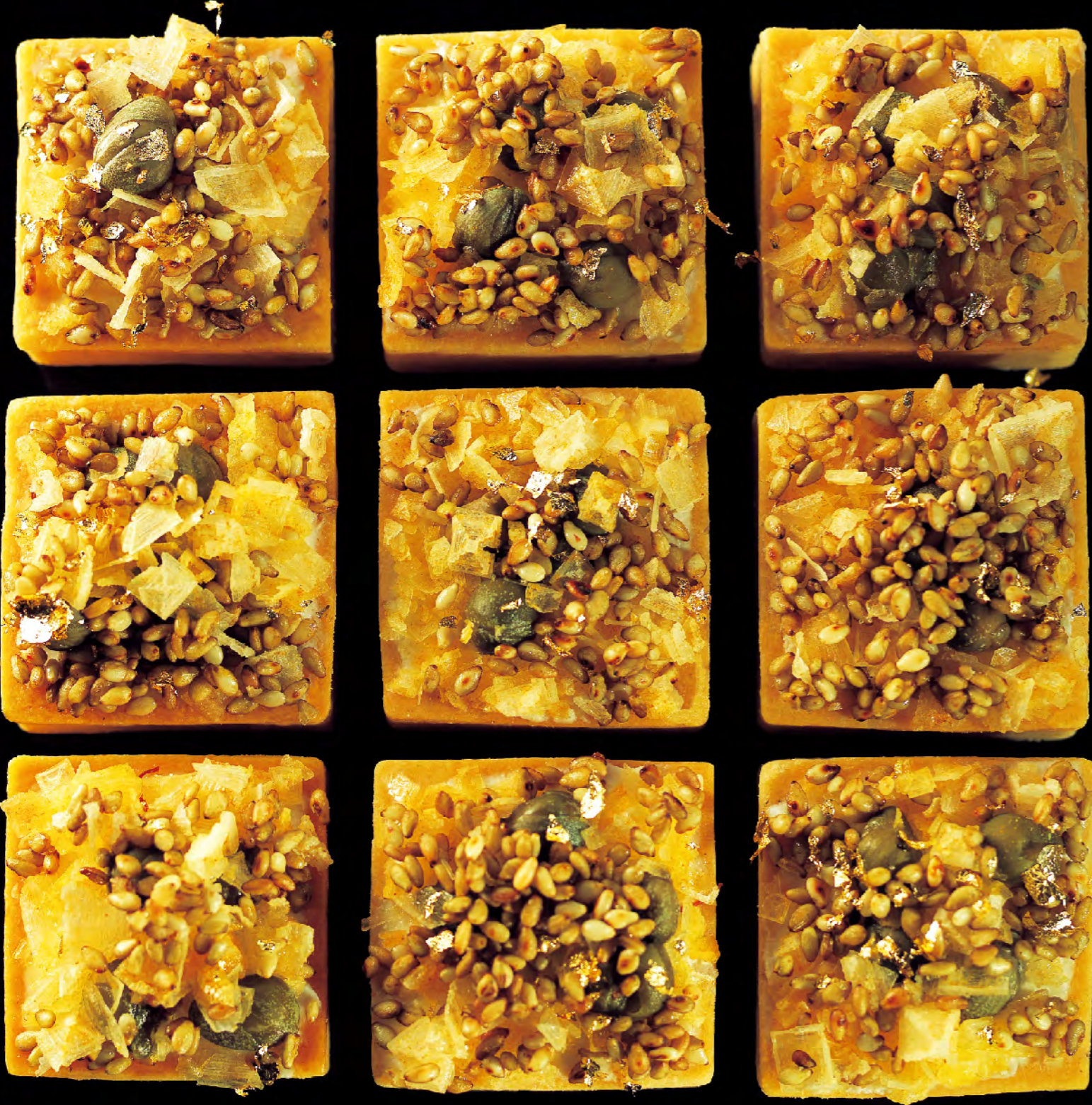
SAVORY LINE TART SHELLS



90442
Large Round - Savory
Φ 81 mm/3.19 inch
H.25 mm/0.98 inch
29gr/1.02oz/pc - 36pcs/cs - 4tys



SAVORY LINE TART SHELLS



90427
Mini Square - Savory
32 x 32 mm - H.14 mm
1.26 x 1.26 inch - H.0.55 inch
6gr/0.21oz/pc - 216pcs/cs - 6tys



SAVORY LINE TART SHELLS



90437
Small Square - Savory
54 x 54 mm - H.14 mm
2.13 x 2.13 inch - H.0.55 inch
14gr/0.49oz/pc - 96pcs/cs - 6tys



90441
Large Square - Savory
71 x 71 mm - H.25 mm
2.80 x 2.80 inch - H.0.98 inch
36gr/1.27oz/pc - 36pcs/cs - 4tys

SAVORY LINE TART SHELLS



90445
Mini Rectangle - Savory
23 x 50 mm - H.14 mm
0.91 x 1.97 inch - H.0.55 inch
6gr/0.21oz/pc - 192pcs/cs - 6tys



SAVORY LINE TART SHELLS



92043
Medium Rectangle - Savory
95 x 25 mm - H.14 mm
3.74 x 0.98 inch - H.0.55 inch
13gr/0.46oz/pc - 168pcs/cs - 8tys



90523
Large Rectangle - Savory
37 x 100 mm - H.18 mm
1.46 x 3.94 inch - H.0.71 inch
25gr/0.88oz/pc - 70pcs/cs - 5tys
(limited quantities available)



SAVORY LINE TART SHELLS



90453
Mini Triangle - Savory
37 x 42 mm - H.15 mm
1.46 x 1.65 inch - H.0.59 inch
6gr/0.21oz/pc - 210pcs/cs - 6tys
(limited quantities available)



90450
Small Triangle - Savory
62 x 72 mm - H.14 mm
2.44 x 2.43 inch - H.0.55 inch
12gr/0.42oz/pc - 90pcs/cs - 6tys
(limited quantities available)



90447
Large Triangle - Savory
90 x 78 mm - H.25 mm
3.54 x 3.07 inch - H.0.98 inch
30gr/1.06oz/pc - 48pcs/cs - 4tys
(limited quantities available)



SAVORY LINE MICRO TART SHELLS



92025
Micro Round - Savory
Ø 27 mm - H.14 mm
Ø 1.06 inch - H.0.55 inch
4gr/0.14oz/pc - 392pcs/cs - 7tys
(limited quantities available)



SAVORY LINE MICRO TART SHELLS



92031
 Micro Hexagon - Savory
 30 x 30 mm - H.14 mm
 1.18 x 1.18 inch - H.0.55 inch
 5gr/0.18oz/pc - 343pcs/cs - 7tys
 (limited quantities available)



92028
 Micro Drop - Savory
 46 x 23 mm - H.14 mm
 1.81 x 0.91 inch - H.0.55 inch
 5gr/0.18oz/pc - 315pcs/cs - 7tys
 (limited quantities available)



SAVORY LINE 3D TART SHELLS



90401
3D Mini Round - Savory
Φ 27 mm - H.11/34 mm
Φ 1.06 inch - H.0.43/1.34 inch
6gr/0.21oz/pc - 180pcs/cs - 3tys



SAVORY LINE 3D TART SHELLS



92000
3D Mini Round - Curry
Φ 27 mm - H.11/34 mm
Φ 1.06 inch - H.0.43/1.34 inch
6gr/0.21oz/pc - 180pcs/cs - 3tys
(limited quantities available)



92002
3D Mini Round - Tomato
Φ 27 mm - H.11/34 mm
Φ 1.06 inch - H.0.43/1.34 inch
6gr/0.21oz/pc - 180pcs/cs - 3tys
(limited quantities available)



92001
3D Mini Round - Spinach
Φ 27 mm - H.11/34 mm
Φ 1.06 inch - H.0.43/1.34 inch
6gr/0.21oz/pc - 180pcs/cs - 3tys
(limited quantities available)





SAVORY LINE CAKE TART SHELLS



92046
12cm Cake Tart Shell - Savory
29 x 57 mm - H.18 mm
1.14 x 2.24 inch - H.0.67inch
8gr/0.28oz/pc - 200pcs/cs - 5tys
(limited quantities available)



92037
24cm Cake Tart Shell - Savory
59 x 113 mm - H.18 mm
2.32 x 4.45 inch - H.0.71inch
23gr/0.81oz/pc - 60pcs/cs - 5tys



Premium Cones

Savory Cones

The concept of cones, mini cones and cones on stick offers a unique originality to your buffet and to the product presentation. “La Rose Noire” cone series offers a wide variety of savory flavors (black sesame, tomato, curry, bamboo, spinach, pesto and soy) and a wide range of displays for the “mise en place” and the service to guests.

What makes the difference?

1. Very thin waffle with excellent texture
2. Cones are hand coated
3. Wide variety of flavors available in two sizes
4. No preservatives, no artificial flavors or colors
5. Free of GMOs and trans fat free
6. Innovative and easy to use, thanks to its convenient packaging
7. Vacuum packed with injection of nitrogen to ensure freshness
8. Original and elegant displays available for all cones

SAVORY LINE MINI CONE



SAVORY LINE MINI CONE



90474
Black Sesame Mini Cone Coated
Φ 25 mm/0.98 inch
H.65 mm/2.56 inch
3gr/0.11oz/pc - 140pcs/cs - 2tys



92034
Italian Pesto Mini Cone Coated
Φ 25 mm/0.98 inch
H.65 mm/2.56 inch
3gr/0.11oz/pc - 140pcs/cs - 2tys
(limited quantities available)



92035
Soya Sauce Mini Cone Coated
Φ 25 mm/0.98 inch
H.65 mm/2.56 inch
3gr/0.11oz/pc - 140pcs/cs - 2tys
(limited quantities available)

SAVORY LINE CONE



90459
Tomato Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct



90464
Squid Ink Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct



90461
Curry Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc - 83pcs/cs - 2tys
Tray1=48ct,Tray2=35ct



90458
Sesame Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct



90463
Spinach Cone Coated
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
6gr/0.21oz/pc - 83pcs/cs - 2tys
Tray1=48ct, Tray2=35ct



90490
Set I-B
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
100 pce/carton



90491
Set I-C
Φ 30 mm/1.18 inch
H.80 mm/3.15 inch
100 pce/carton

SAVORY LINE PASSION CONE



Black Sesame Cone
with Flakes

Curry Cone
with Flakes

Tomato Cone
with Flakes

Soya Sauce Cone
with Flakes

Italian Pesto Cone
with Flakes

Bamboo Charcoal Cone
with Flakes

94090
Set AF-B
Φ 30 mm/1.18 inch
H.35 mm/1.38 inch
100 pce/carton



92049
Savory Passion Cone
Φ 25 mm/0.98 inch
H. 65 mm/2.56inch - Stick:100mm/3.94 inch
83pcs/cs - 2tys





Premium Baskets Hand Crafted

Savory Baskets

One of Gérard Dubois' creations is the baskets and the mini baskets which complete the savory range with a new shape to diversify your cocktails and buffets constantly. "La Rose Noire" offers a wide variety of savory flavors (black sesame, beetroot, cheese Basilica, tomato and curry) and a wide range of displays for the "mise en place" and the service to guests.

What makes the difference?

1. Very thin waffle with excellent texture
 2. Baskets are handmade and hand coated
 3. Wide variety of flavors available in two sizes
 4. No preservatives, no artificial flavors or colors
 5. Free of GMOs and trans fat free
 6. Innovative and easy to use, thanks to its convenient packaging
 7. Vacuum packed with injection of nitrogen to ensure freshness
 8. Original and elegant displays available
-

SAVORY LINE MINI BASKET



92017
 Tomato Mini Basket Coated
 Φ 36 mm/1.42 inch
 H.20 mm/0.79 inch
 3gr/0.11oz/pc - 294pcs/cs - 7tys
 (limited quantities available)



SAVORY LINE MINI BASKET



92019
Basil Mini Basket Coated
Φ 36 mm/1.42 inch
H.20 mm/0.79 inch
3gr/0.11oz/pc - 294pcs/cs - 7tys
(limited quantities available)





SAVORY LINE MINI BASKET



92018
Curry Mini Basket Coated
Φ 36 mm/1.42 inch
H.20 mm/0.79 inch
3gr/0.11oz/pc - 294pcs/cs - 7tys
(limited quantities available)



SAVORY LINE BASKET



SAVORY LINE BASKET



90462
Black Sesame Basket Coated
Φ 40 mm/1.57 inch
H.25 mm/0.98 inch
4gr/0.14oz/pc - 120pcs/cs - 4tys



92016
Beetroot Basket Coated
Φ 40 mm/1.57 inch
H.25 mm/0.98 inch
4gr/0.14oz/pc - 120pcs/cs - 4tys
(limited quantities available)

Frozen Raw Pastry Shell

Baking Instruction:
 Baking in convection oven at 220 °C for 16 minutes

Arguments:
 This frozen raw puff pastry can be used as both
 a sweet and a savory base.



FROZEN RAW PASTRY SHELL

94202

Mini Rectangular Frozen Raw Pastry Shell
 35 x 65 mm - H.15 mm
 1.38 x 2.56 inch - H.0.59 inch
 10g/0.35oz/pc - 144pcs/carton
 (Available upon request)



94203

Mini Round Frozen Raw Pastry Shell
 $\Phi 48 / \Phi 30$ mm - H.20 mm
 $\Phi 1.89 / \Phi 1.18$ inch - H.0.79 inch
 8g/0.28oz/pc - 200pcs/carton
 (Available upon request)



94204

Regular Round Frozen Raw Pastry Shell
 $\Phi 68 / \Phi 39$ mm - H.25 mm
 $\Phi 2.68 / \Phi 1.54$ inch - H.0.98 inch
 18g/0.63oz/pc - 140pcs/carton
 (Available upon request)





GOAT'S CHEESE WITH MANGO CHUTNEY AND BLACK OLIVE

92028 Mini Drop Savory Tart Shell

Image for 92028 Mini drop savory tart shell only. Not recipe shown.

Goat's cheese mousse

125g	Culinary Cream	Whisk QimiQ Classic until smooth. Add the goats cheese, vinegar and seasonings and blend until smooth.
125g	Goats cheese	
65g	Culinary Cream	
20g	White Balsamic vinegar	Whip the QimiQ Whip until totally whipped.
1g	Oregano	Pour into the goats cheese mixture and keep whipping for 1 minute on high speed.
1g	Thyme	Put into tartlet shells.

Mango and black olive chutney

100g	Red onion peeled and sliced	Cook red onions, mango and olives with some olive oil with salt, pepper, ginger and sugar until soft.
200g	Diced mango	
50g	Black olives chopped	
100g	Vegetable fond	Add vinegar until evaporated.
50g	Wine vinegar	Add the Vegetable fond and keep cooking until totally evaporated.
30g	Sugar	
3g	Salt	
2g	Pepper	
5g	Ginger grated	

Finish

Savory sesame tart	Fill the tart with the goats cheese preparation and then put the chutney on top. Put micro greens on top.
Micro greens	

SUMMER PASSION

90440 Mini Square Sweet Tart Shell

Passion cream

250g	Passion Fruit Puree
100g	Cream
140g	Egg Yolk
160g	Whole egg
175g	Sugar
150g	Butter
2.5units	Gelatine leaves (5g)

Mix the puree with cream, whole egg, egg yolks and sugar. Bring to boil stirring constantly. Remove from heat and add the gelatin previously soaked in cold water. Let it cool down to 40°C/104°F. Add the butter and mix well with a mixer. Use.

White chocolate ganache

617g	White Chocolate
221g	Cream 35%
39g	Liquid glucose
27g	Cocoa butter
58g	Butter

Melt the white chocolate and cocoa butter together. Heat the cream and liquid glucose until 40°C/104°F, then pour into the white chocolate, mix and emulsify little by little. Add the butter and mix with an immersion blender until combined.

Raspberry Jelly

400g	Raspberry puree
100g	Syrup (50g water+50g sugar)
50g	Lemon juice
3g	Agar agar

Mix the ingredients and bring to the boiling point. Pour the raspberry jelly on a tray 0.3 cm thick and cut to the size of the tart shell.

Finishing

Raspberries
Blueberries
Mint leaves
Chocolate decorations

Fill the tart with passion fruit cream and freeze. Cut the square of raspberry jelly and place on top. Make "Quenelles" with white chocolate ganache and place them also on top of the tart. Decorate with fruit, mint leaves and other decorations.



FOIE GRAS AND SALTY FRIED CORN MOUSSE

90474 Mini Black Sesame Cone

Image for 90474 Mini Black Sesame Cone only. Not recipe shown.

Toasted corn mousse

150g	Canned corn strained
120g	Culinary Cream
10g	Gelatin leaves
30g	Melted butter
3g	Salt
0.5g	Pepper
5g	Gelcrem cold Sosa

Mixed canned corn with QimiQ Classic, melted butter, salt and pepper and blend until smooth.
Add melted gelatin and Instant Cleargel and blend again
Pour in squared silicon moulds and chill

Foie gras parfait

300g	Foie gras terrine
200g	Butter
3g	Salt
2g	Pepper
4g	5 spice mix

Keep the foie gras terrine at room temperature until soft.
Mix with the soft butter and other remaining ingredients and whip until you get a mousse texture.
Use.

Finish

Crunchy fried corn
Mini savory cone

Fill the cone with the foie gras parfait and then pipe on top the corn mousse. Garnish on top with some fried salty corn crushed.

“CORNETTO” CHOCOLATE-ORA

92041 Dark Chocolate Cones On Sticks

90475 Mini Cone Chocolate

Image shows recipe using 90475 Mini Cone Chocolate

Chocolate buttercream

250g	Sugar
120g	Water
500g	Butter
50g	Gran marnier
150g	Dark chocolate 67%

Cook the sugar and water until boiling.
Cool.
Whisk the butter until fluffy.
Gradually add syrup, Gran marnier, and then add the chocolate.
Use.

Orange sponge

200g	Orange juice
50g	Syrup
3	Sheets of gelatin (2g)

Heat the syrup and add the gelatin (previously hydrated in cold water). Mix with orange juice and set in fridge for 1 hour.
Whisk the mixture in electric mixer until frothy texture. Place in semispherical silicone mold and freeze in blast freezer. Turn out and use.

Finish

Sparkling chocolate

SALMON WITH AVOCADO AND TERIYAKI SAUCE CAVIAR

92019 Mini Basil Basket

Marinated salmon

- 100g Fresh salmon dices in cubes 1.5cm
- 200g Olive oil
- 50g Soy sauce
- 40g Wine vinegar
- 10g Red pepper crushed

Mix all ingredients and let marinate for 2 hours.

Teriyaki sauce caviar

- 120g Soy sauce
- 50g Water
- 30g Lime juice
- 30g Mirin
- 30g Honey
- 5g Fresh ginger grated
- 5g Agar agar

Mix all ingredients together except agar agar. Let marinate and then strain. Add the agar agar and bring to the boil. Cool down until 75°C/167°F and then pour the mixture in a cold sun flower oil (4°C/38°F) using a squeeze bottle.

Finish

- Diced avocado
- Philadelphia cheese
- Micro greens

Fill half shell with the Philadelphia cheese, on top place the avocado and the salmon. On top of salmon and avocado put a spoon of teriyaki sauce caviar.



Image for 92019 Mini basil basket basil only. Not recipe shown.



90417 Small Round Vanilla

90444 Large Round Vanilla

SACHER "TARTLET VERSION"

90443 Large Round Chocolate Tart Shell

90422 Small Round Chocolate Tart Shell

Dark chocolate ganache

200g Chocolate 70%
300g Cream
50g Invert Sugar (Trimoline)

Heat the cream and invert sugar to 50°C/122°F. Melt the chocolate to 50°C/122°F. Mix cream mixture slowly into the melted chocolate to make a good emulsion, using a hand blender or Thermomix. Cool and use.

Apricot compote

300g Apricot puree
60g Sugar
4g Yellow pectin

Mix the pectin and sugar. Heat the puree with pectin sugar mixture, stirring until boiling point. Keep cooking for 2 minutes on low heat. Remove and use.

Light chocolate mousse

250g Milk
500g Cream
350g Chocolate 63%

Boil the milk, add the gelatin previously soaked in cold water. Pour little by little on the chocolate and mix with hand blender until smooth. Let it cool down to 30°C/86°F. Add the semi-whipped cream. Use acetate to make a circle form the same size as the tartlet used and pipe the mousse in doing peaks.

2units Gelatine leaves (4g)

Dark chocolate mix for spray gun

250g Dark chocolate
200g Cocoa butter

Melt the ingredients and mix. Put the mixture into the spray gun and use at a temperature of 40°C/104°F on the frozen preparation.

Finishing

Chocolate decorations

Pour a layer of 0.4 mm ganache in the bottom of the tartlet, and let set in the fridge or freezer.
Fill with apricot compote and refrigerate.
Make a circle of the size of the tart with the plastic and fill with 2 cm of thick chocolate mousse light forming peaks. Freeze.
Once frozen, remove the plastic and spray the mousse still frozen with spray gun to give a velvet finishing. Place the chocolate mousse still frozen on the top of the tart.
Thaw in the refrigerator and serve.

TATIN AGAIN!!! (for 20 units)

90418 Medium Round Sweet Tart Shell

Vanilla foam

500g	Cream
4units	Egg Yolk
80g	Sugar
1unit	Bourbon vanilla paste
25g	Pro-espuma Sosa

Mix the cream, with the vanilla paste and the sugar and bring to boil. Remove from the heat and gradually add the egg yolks. Cook to 83°C/181°F and then cool to 4°C/38°F as quick as possible. Let it cool down for 3 hours in the fridge and fill a siphon. Load with 2 gas loads and keep in the fridge until use.

Creamy biscuit

250g	Cream
250g	Milk
3g	Iota
40g	Biscuit Speculoos
40g	Sugar

Mix the ingredients in a blender.
Cook until boiling, use immediately.

Apple tatin style

500g	Apple cut into cubes 2x2 cm
150g	Dark caramelized sugar
50g	Butter in cubes

Cook the apple in a covered container in the microwave until it gets slightly soft but still firm. Arrange on a baking sheet and sprinkle the caramelized sugar (previously ground in the Thermomix). Arrange the dices of butter on the top too. Cook until apples are caramelized on top and soft. Cool and keep in refrigerator

Apple tatin puree

250g	Apple tatin style
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Mix until you get a smooth and fine puree.

Finish

Dehydrated apple slices

Fill the tart Shell with biscuit cream. On top, place the prepared dices of apple and above it, the vanilla espuma. Add on the top of the espuma the dehydrated apple slice. At the base of the dish have a tear of apple tatin puree



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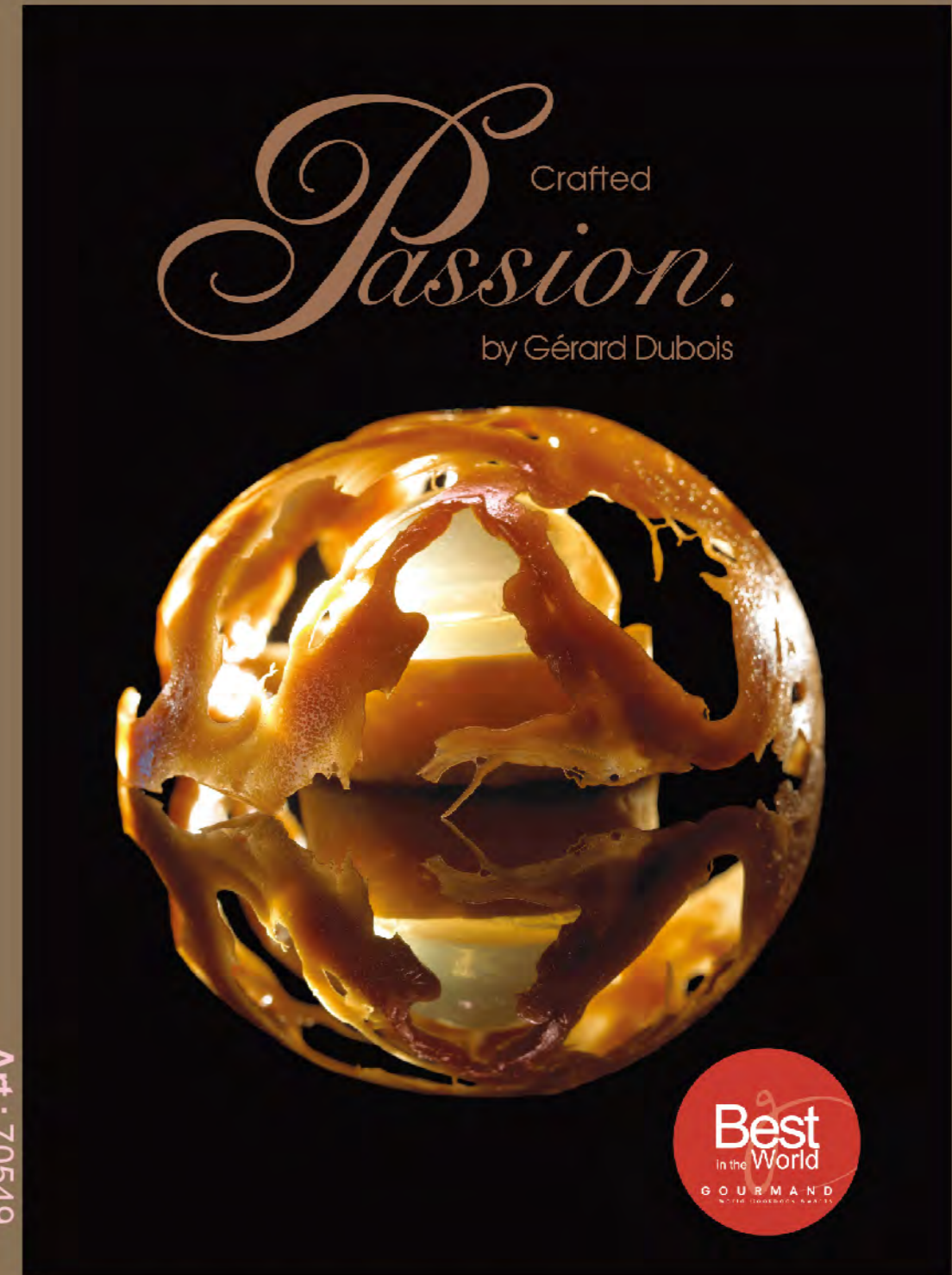
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