



Recipe created by **Sophie de Bernardi**

LA MANUFACTURE DU GOÛT



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ROSE CAOZELO BITE

Recipe for 8 pieces

Rose Caramel

20 g	Whipping cream 35% fat
10 g	Dehydrated rose
120 g	Caster sugar
80 g	Butter

Heat the cream. Bring to a boil then remove from heat and add the rose. Cover with cling film and let infuse for about 10 minutes. Make a caramel. When the caramel begins to brown, gradually pour in the hot cream through a filter, then the butter. Pour the caramel into small dome moulds; they will form the inserts for the bites. Set in a blast freezer or freezer for easier unmolding.

Caozelo Chocolate Ganache

170 g	Whipping cream 35% fat
50 g	Glucose
20 g	Dehydrated rose
150 g	Dark Caozelo "Craft" Chocolate 66%
15 g	Butter

Heat the cream and glucose with the dehydrated rose. Remove from heat. Cover with cling film and let infuse for about 10 minutes. Bring this mixture to a boil and pour 1/3 at a time onto the chocolate and butter. Stir gently to avoid creating air bubbles. Maintain the ganache at this temperature; it must be warm for assembly.

Ingredients

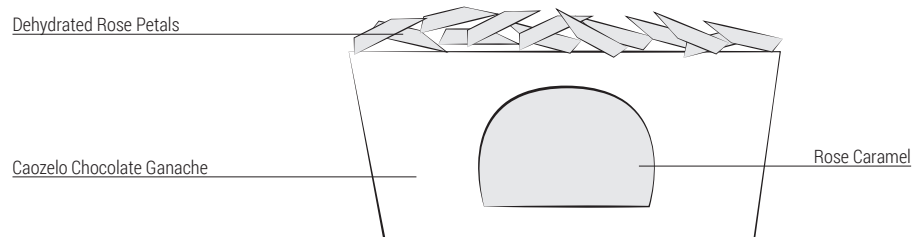
Dehydrated roses

Assembly and finishing

Pipe chocolate ganache to fill 1/3 of the mould, insert the caramel domes in the centre, then seal with ganache. Allow to crystallize. Apply a thin layer of chocolate on top of the ganache seal to make it easier to coat. Once everything has set, unmold, then coat with Caozelo chocolate. Before the chocolate sets, decorate with the dehydrated rose petals for a touch of colour, volume and taste.

Dark Caozelo "Craft" Chocolate 66%

ref. 20110



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