

## 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
<b>Puratos Satin Creme Cake</b>	<b>900 g</b>
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

<b>Puratos Topfil Choise Strawberry</b>	<b>QS</b>
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### Method

Ready to use product.

### 3. Milk Chocolate Lemon Cream

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

### Method

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

<b>Belcolade Selection Lait Cacao-Trace</b>	<b>500g</b>
Almond Oil	100g
Roasted Almonds cubes	150g

### Method

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