



La Rose Noire Hands-On Workshop with Chef Jordi Puigvert Colomer

Early October, La Rousse Foods organised, in partnership with La Rose Noire, a hands-on workshop over two days. On the first day, the chefs, who came from all over Ireland, explored savoury recipes created and executed by Chef Jordi Puigvert Colomer. On the programme were 8 recipes that all used a La Rose Noire element:

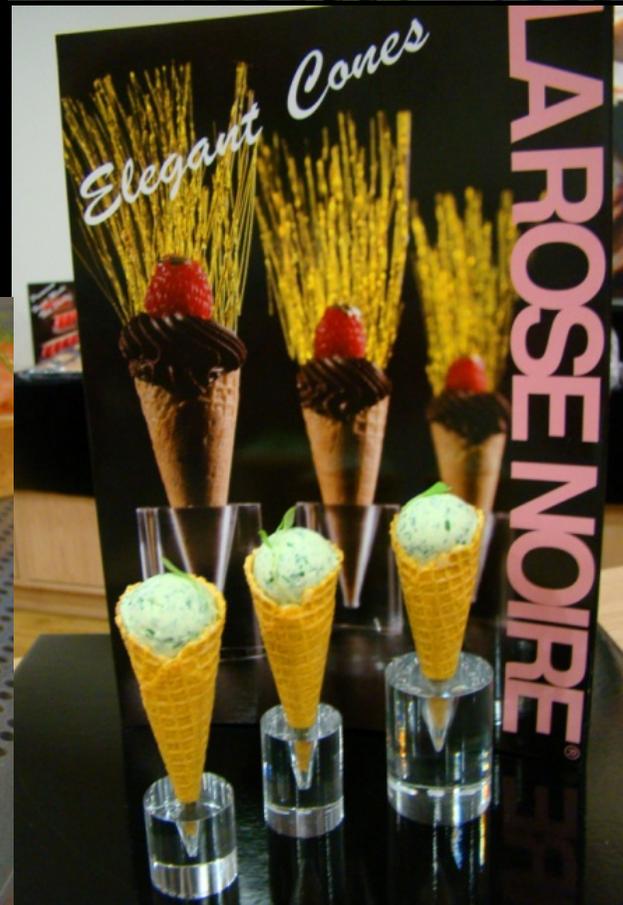
- Foie gras and salty fried corn mousse – mini savoury tartlet shells
- Goat cheese with mango chutney and black olive – sesame cones
- Salmon with dill, avocado and teriyaki sauce caviar – large round savoury tartlet shells
- Carrot, ginger and foie gras luxury – savoury sables bretons
- Turkish meze – mini tomato baskets
- Vegetable tandoori with parsley mousse – curry cones
- Spinach with anchovies mousse – savoury mini round tartlet shells
- Camembert with onion chutney – mini beetroot baskets

Using different traditional and innovative techniques from molecular gastronomy, the chefs made those under Chef Jordi's supervision. The result was an appetising and inspirational spread that the chefs displayed and of course, tasted in the La Rousse Foods demonstration kitchen.





Day 1 of the La Rose Noire
Hands-on Workshop
Savoury Recipes





On the second day of the workshop, the chefs experimented with sweet recipes and different La Rose Noire products:

- Summer time tartlet with berries macerated in balsamic vinegar on a raspberry cream and topped with mint guimauve - Rectangle medium sweet tartlet shell
- Lemon tart "All the way!!!" with basil meringue and coconut mousse - Medium square vanilla tart shell
- Tartlet "Tatin Again!" with vanilla foam - Medium round sweet tartlet shell
- Chocolamissu with amaretto jelly - Medium rectangle chocolate tartlet shell
- Pecan, maple and caramel "Heaven" - Medium round sweet tartlet shell
- Pistachio, lemon, olive oil and white chocolate "Siciliano" - Large round tartlet shell
- "Lemon tart Again" - Big sablés bretons
- Chocolate Mont-Blanc petits fours - Small round tartlet shells
- Eagle Cappucinos with peanut and honey - Small round sablés bretons

As on the first day, the chefs displayed their creations in the demonstration kitchen and tasted the wonderful desserts, made with La Rousse Foods and La Rose Noire products.



Day 2 of the La Rose Noire
Hands-on Workshop
Sweet Recipes

