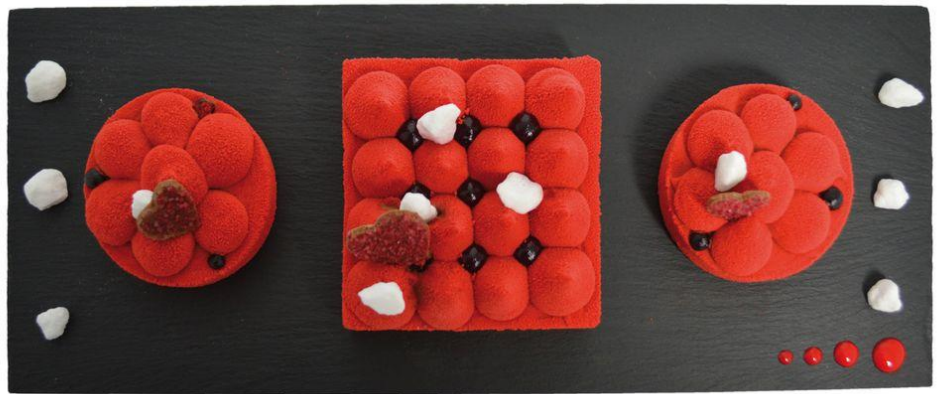


# Red passion

## Serge Martin



Ingredients	Quantity	Directions for use
<b>Shortbread</b>		
Butter	112,5 g	Mix into a bowl the <b>Icing sugar PF</b> , the eggs and the flour. Put the butter into the microwave for 1 min to obtain a melted butter. Mix all together to get a smooth paste. Put into a 16 cm ring tart and bake at 200°C for 12 to 15 min.
<b>Icing sugar PatisFrance</b>	50 g	
Eggs	55 g	
Flour	200 g	
<b>Crunchy</b>		
<b>Pralicrac PatisFrance</b>	100 g	Place the <b>Pralicrac PF</b> into the tart. Put into the fridge.
<b>Chocolate mousse praliné</b>		
<b>Milk chocolate 35% PatisFrance</b>	400 g	Heat up the <b>Patiscrem PF (1)</b> at 50°C. Add the <b>Milk chocolate 35% PF</b> and the <b>Prali'Fine PF</b> , mix the preparation until it becomes fluid. Incorporate the <b>Patis'Mousse Neutral PF</b> . Let it cool down in the fridge for 1 hour. Incorporate carefully the <b>whipped Patiscrem PF (2)</b> with the chocolate.
<b>Prali'Fine PatisFrance</b>	100 g	
<b>Patiscrem PatisFrance n°1</b>	200 g	
<b>Patis'Mousse Neutral PatisFrance</b>	200 g	
<b>Patiscrem PatisFrance n°2</b>	200 g	
<b>Red passion velvet</b>		
<b>White chocolate PatisFrance</b>	100 g	Mix the <b>White chocolate PF</b> and the <b>Cocoa butter PF</b> . Put into the microwave 2 min at medium power. The preparation must be at 35°C. Mix and put into the strainer. Put the mixture into the pistol.
<b>Cocoa butter PatisFrance</b>	100 g	
Red coloring	5 g	

### Assembly :

Take the small tart and disposal the **Pralicrac PatisFrance**. Arrange the **chocolate mousse praline** and put into the freezer.  
Make small rounds.

### Finishing touch :

Spray with the red velvet. Decorate at your choice.

