



Recipes

Rose Cone

150 g	fresh milk
110 g	cake flour
60 g	sugar
40 g	almond powder
14 g	cocoa butter
	drops of rose oil
	pinch of sea salt
	pinch of soda powder

Mix all the ingredients, sieve. Using a waffle cone machine, make individual discs and form into cone shapes when golden brown and still warm. Spray the cone with an edible pink colouring.

Low-Fat Rose Cream Cheese Mousse

375 g	low fat cream cheese
75 g	icing sugar
3 g	soaked gelatin leaves
300 g	low-fat whipped cream
5 drops	rose oil

Mix the cream cheese and icing sugar, add soaked gelatin leaves and rose oil, fold in the whipped cream.

Rose Macaroon Shell

150 g	egg whites
60 g	sugar
210 g	white almond powder
300 g	icing sugar
2 drops	rose oil
	natural red food coloring

Whip the egg whites and sugar until stiff peaks, mix the almond powder, rose oil, natural red food coloring and sugar and fold in to the meringue. Pipe disc shapes onto a greaseproof paper and bake at 180°C for 8 to 10 minutes.

Filling

Rose petal-raspberry jam

Decoration

Candied rose petal

