

Exciting unicorn spheres

This single spheres is made with a white chocolate and Strawberry mousse with a raspberry insert.



Recipe

CHOCOLATE SPHERE

Totaal **qb**

CHOCOLATE SPHERE

Temper the Sinfonia White Chocolate at 28.5°C and make shirts in hemisphere molds. Leave to crystallize and remove from the moulds. Attach the two hemispheres and bring to -18°C. Then spray the spheres with a velvet effect with pink cocoa butter.

STRAWBERRY FINANCIER

| | |
|-----------------------|--------------|
| Avoletta | 550g |
| Vigor baking | 4g |
| Low protein flour | 50g |
| Cornstarch | 50g |
| Egg white | 370g |
| Butter | 120g |
| TuttaFrutta Fragoline | 100g |
| Totaal | 1144g |

STRAWBERRY FINANCIER

Mix all the dry ingredients, add the egg whites stirring by hand then add the melted butter. Pour the mixture into a 60x40 pan lined with baking paper and bake for 10-15 minuti at 180-190°C with closed valve. Unmold the financier and let it cool. Once cooled, cut circles the size of the spheres.

STRAWBERRY MOUSSE

| | |
|----------------------------|--------------|
| Strawberry Puree Ravifruit | 400g |
| Semi-whipped cream | 500g |
| Lilly Neutro | 100g |
| Totaal | 1000g |

STRAWBERRY MOUSSE

Semi-whip the cream, mix the slightly heated fruit puree with the Lilly Neutro with a whisk and add the cream in two parts, mixing delicately.

Assembly, layout and finishing

Start filling the spheres with a layer of mousse and a layer of financier until you reach the edge of the sphere.
Leave to cool well in the fridge.
Once cooled, decorate with a tuft made from the piping bag.
And you can decorate it with fresh fruit.

The Dobla touch is the Comics Spots & Sticks Assortment and the Unicorn Assortment.

Enjoy this exciting recipe.

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**Unicorn
assortment**



**Comic spot &
sticks
assortment**