

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**