

# 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
<b>Totaal</b>	<b>1144g</b>

### 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
<b>Totaal</b>	<b>1000g</b>

### 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.**

## Featured Product(s)



**Unicorn  
assortment**



**Comic spot &  
sticks  
assortment**