

MINI TROPICAL SPHERE

Intermediate level

Tropical mignon



RECIPE CREATED BY:

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Cioccolatiere

PINEAPPLE FILLING

FRUTTIDOR ANANAS	100g	Mix the water with the LILLY NEUTRO.
LILLY NEUTRO	10g	Add the FRUTTIDOR ANANAS and emulsify with a blender.
water	50g	Dress the mixture in a silicon half-sphere mold (PAVONI FR 003), filling them for 1/3 of their volume.
		Transfer it to the freezer to set (1-2 h).
		Remove the raspberry filling from the mold and keep them frozen until required.

COCONUT MOUSSE RECIPE

SINFONIA CIOCCOLATO BIANCO 33%	200g	Melt the chocolate at 45 ° C.
liquid cream 35% fat	40g	add the water (1), the liquid cream (1) and the coconut
water	80g	Joygelato, mix until a soft and homogeneous ganache is obtained.
JOYGELATO COCCO	25g	
liquid cream 35% fat	240g	Separately whip th cream(2) with water(2) and LILLY NEUTRO in a planetary mixer.
water	50g	Incorporate the whipped cream into the ganache in two times, mixing gently.
LILLY NEUTRO	50g	Dress the mousse in the silicone mold and insert the pineapple filling.
		Transfer it to the freezer to set (1-2 h).

irca GROUP

Extraordinary made simple.

COCONUT FINANCIER RECIPE

grated coconut	80g	Mix the powders carefully with a whisk.
all-purpose flour	25g	Add the egg white at room temperature and then the melted butter.
almond flour	40g	Dress the financier in the silicone half-sphere mold (same size used for the Bavarian and the pineapple insert), about 15 grams of product for each single half sphere.
confectioner's sugar	75g	Place a microperforated mat, a microperforated pan and a weight on the silicone mold.
VIGOR BAKING	3g	Bake in a convection oven at a temperature of 160 °C for 12-13 minutes, opening the valve for the last few minutes.
salt		As soon as they are taken out of the oven, fill the fianciers with a small spike of pineapple filling.
egg whites	120g	Let the half spheres of financier in the freezer until frozen.
honey	15g	
unsalted butter 82% fat	110g	

CRUNCHY TROPICAL GLAZE

CHOCOCREAM CRUNCHY TROPICAL	qb	Warm up the CHOCOCREAM TROPICAL at a temperature of 30-35 ° c.
		With the help of a stick, glaze the base of the financiers.

FINISHING

cocoa butter velvet spray	qb	Sprinkle a light layer of white velvet effect cocoa butter on the Bavarian half ball.

FINAL COMPOSITION

Once the financier base have been glazed, place the Bavarian half sphere sprinkled with the white velvelt on top.

Decorate with yellow SPOTS PASTEL'DOBLA (the two smaller sizes) code 77228.