



MINI TROPICAL SPHERE

👩 Intermediate level

Tropical mignon

PINEAPPLE FILLING

INGREDIENTS

[FRUTTIDOR ANANAS](#)

[LILLY NEUTRO](#)

water

PREPARATION

- 100g Mix the water with the LILLY NEUTRO.
- 10g Add the FRUTTIDOR ANANAS and emulsify with a blender.
- 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

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

water

JOYGELATO COCCO

liquid cream 35% fat

water

LILLY NEUTRO

PREPARATION

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

COCONUT FINANCIER RECIPE

INGREDIENTS

grated coconut

all-purpose flour

almond flour

confectioner's sugar

VIGOR BAKING

salt

egg whites

honey

unsalted butter 82% fat

PREPARATION

- 80g Mix the powders carefully with a whisk.
- 25g Add the egg white at room temperature and then the melted butter.
- 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.
- 75g
- 3g Place a microperforated mat, a microperforated pan and a weight on the silicone mold.
- 120g Bake in a convection oven at a temperature of 160 °C for 12-13 minutes, opening the valve for the last few minutes.
- 15g
- 110g As soon as they are taken out of the oven, fill the financiers with a small spike of pineapple filling.
- Let the half spheres of financier in the freezer until frozen.

CRUNCHY TROPICAL GLAZE

INGREDIENTS

CHOCOCREAM CRUNCHY TROPICAL

PREPARATION

- 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

INGREDIENTS

cocoa butter velvet spray

PREPARATION

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 velvet on top.

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