



MINI TROPICAL SPHERE

👤 Intermediate level

Tropical mignon



RECIPE CREATED BY:

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Cioccolatiere

PINEAPPLE FILLING

FRUTTIDOR ANANAS

LILLY NEUTRO

water

100g

10g

50g

Mix the water with the LILLY NEUTRO.

Add the FRUTTIDOR ANANAS and emulsify with a blender.

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%

liquid cream 35% fat

water

JOYGELATO COCCO

liquid cream 35% fat

water

LILLY NEUTRO

200g

40g

80g

25g

240g

50g

50g

Melt the chocolate at 45 ° C.

add the water (1), the liquid cream (1) and the coconut Joygelato, mix until a soft and homogeneous ganache is obtained.

Separately whip th cream(2) with water(2) and LILLY NEUTRO in a planetary mixer.

Incorporate the whipped cream into the ganache in two times, mixing gently.

Dress the mousse in the silicone mold and insert the pineapple filling.

Transfer it to the freezer to set (1-2 h).

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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.
<u>VIGOR BAKING</u>	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 financiers 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.
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FINISHING

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



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