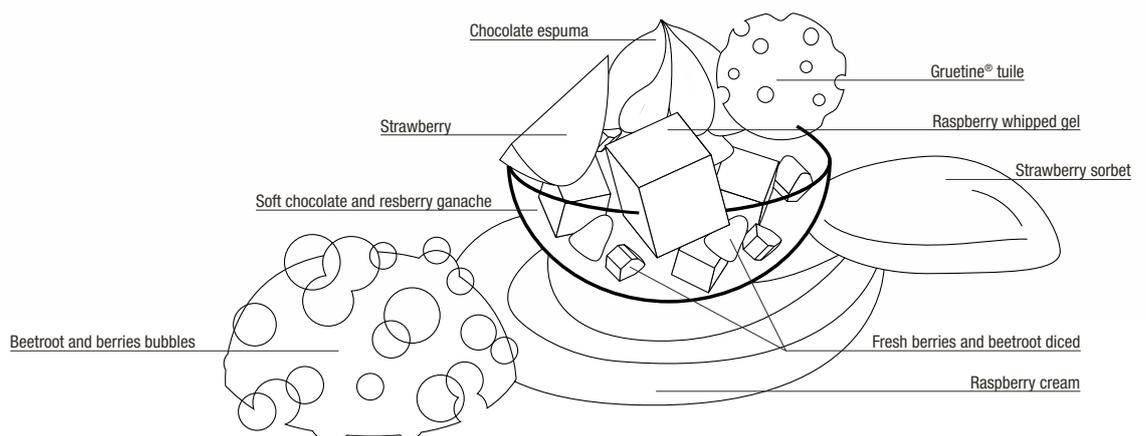




by Jordi Puigvert Colomer



TESTA ROSSA

recipe to be made with 25 various "façonnable" shells

Soft chocolate and raspberry ganache

180 g Cream 35%
20 g Glucose
120 g Raspberry pure
30 g Liquid sorbitol
1,3 g Agar-agar
1 g Gelatin leave
20 g Raspberry paste
130 g Dark Maralumi Plantation chocolate couverture

Heat in a casserole cream, glucose, raspberry pure, sorbitol, agar agar until boiling point. Add gelatin leave (previously soaked in cold water) and the raspberry paste. Pour on the chocolate melted and stir until well emulsified. Pour in a frame 0,5 cm thick and let in the fridge for 3 hours.

Raspberry whipped gel

350 g Raspberry pure
50 g Syrup
80 g Water
25 g Lemon juice
10 g Gelatin leaves

Mix all Ingredients with a hand blender at maximum speed during one minute approx. Let to jellify a little and then whip in a kitchen Aid or Keenwood machine until get three times the volume. Use immediately.

Chocolate espuma

200 g Milk Maralumi Plantation chocolate couverture
100 g Milk
300 g Cream 35%

Melt the chocolate. Heat cream and milk, then pour onto the chocolate little by little in order to get a good emulsion. Let to cool. Put in the Cannister and charge with 2 gas caps.

Gruetine® biscuit

Gruetine® (as needed)

Spread the Gruetine® on a Silpad sheet and cook in the oven at 170° C for 8 minutes approximately. Then let to lightly cool down and using a cutter make a circle with the same diameter than the sphere coupelle. Cut the circle in to equal peaces and keep into an airtight container.

Chocolate soil

100 g Chocolate Z60%
1 g Salt
5 g Raspberry freeze dried powder
30 g Tapioca Maltodextrin

Mix chocolate, salt, raspberry freeze dried powder and Tapioca maltodextrin until get a sort of playdough texture. Brake the "clay" in stone shapes and 5 minutes in the freeze.

Raspberry cream

400 g Raspberry frozen purée
70 g Syrup
30 g Lemon juice
25 g Gelcrem Cold

Mix all ingredients with an immersion blender until get a thick and shiny texture.

Strawberry sorbet

350 g Water
150 g Dextrose
4 g Sorbet stabilizer
90 g Caster sugar
400 g Strawberry purée

Mix water and dextrose. Heat the preparation and once at 40° C add the stabilizer and sugar previously combined. Stir and keep heating until 85° C. Then cool down at 4° C and keep 6 to 12 hours in the fridge. Add the strawberry purée and mix again. Churn.

Beetroot and berries bubbles

250 g Water
150 g Beetroot juice
150 g Red berries juice
75 g Honey
10 g Bubble

Mix all the Ingredients using a hand blender. Then with an air pump create the bubbles and use.



Sphere Chocolate cup

(Ø)70 mm • 15/carton • ref. 23480

(Ø)50 mm • 24/carton • ref. 23225