

Composition

- Raspberry and Strawberry compote
- Light praline mousse
- Chocolate crumble
- Black sesame microwave sponge cake
- Raspberry sorbet
- Mango and raspberry liquid sphere
- Redberries bubbles



Raspberry and strawberry compote

F15.20 Red berries mixture purée	500 gr.
Sugar	200 gr.
F15.05 Lemon puree	25 gr.
Pectin NH	10 gr.

Combine the red berries mixture and half the sugar and put in a “bain marie” until the sugar is totally melted and the berries are soft. Strain the juice. Mix the pectin and the remaining sugar. Add the mix to the red berries juice. Cook again until boiling point. Remove from the heat and add the lemon juice. Add this mixture to the redberries and cool down.

Light praline mousse

Milk	75 g
SP130 Gelatin sheets	2,5 unit (5 g)
Michel Cluizel Praliné Saveurs	250 g
Semi whipped cream	500 g

Heat the milk and melt in the gelatin sheets previously soaked in cold water. Pour on the praline (at 28°C) and mix well. Then fold the semi-whipped cream into this mixture. Use .

Chocolate crumble

Brown sugar	100 g
Butter	80 g
F06.20600 MC Vila gracinda 67%	30 g
Almond powder	100 g
Cake flour	80 g
Cocoa powder	30 g

Melt the chocolate and the butter. Add the almond powder and the sugar. Then mix the flour and the cocoa powder. Let it rest for 24 hours in the fridge and then bake at 160°C for 10 minutes.

Chocolate crumble

Black sesame pure paste	80 gr.
Egg white	120 gr.
Egg yolk	80 gr.
Plain flour	25 gr.
Sugar	80 gr.

Mix all the ingredients with a hand mixer. Strain the mix. Put in the siphon gun and leave in the fridge for two hours. Put two charges in the siphon gun. Fill ¼ part of plastic glass and cook in the microwave at maximum for about 20 seconds

Mango and raspberry liquid sphere

F15.11 Raspberry fruit puree	100 gr.
F15.19 Mango puree	100 gr.
Simple syrup	50 ml.
Gluconolactate	5 gr.
F15.05 Lemon puree	15 gr.
Water	1 litre
SP160 Alginate	5 gr.
A bath of clean water	

Mix the ingredients of the first part of the recipe. Do the same with the second part. With the measuring spoon, take some mixture and pour delicately inside an alginate bath. Keep it in the bath for 5 to 7 minutes. Remove the spheres and clean them in the bath of clean water

Strawberry sorbet

Sugar	100 gr.
F15.10 Strawberry purée	1,000 gr.
Pro-Crema 100 Cold	0,080 gr.
Wine vinegar	0,005 gr.

Mix all the ingredients together and leave in the fridge for 3 hours. Mix again with an immersion blender and churn.

Gruetine tuile

F06.21009 Michel Cluizel Gruétine	as needed
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Spread the Gruétine on a silpat sheet and cook in the oven at 170°C for 8 minutes approximately. Then let cool down. Using a cutter, make a circle with the same diameter as the Michel Cluizel sphere shell. Cut the circle into equal pieces and keep in an airtight container.

Beetroot bubbles

Sosa bubble	11,5 g
F15.56 Beetroot puree	400 g
Simple syrup	100 g

Mix the ingredients using a hand mixer until the bubbles are coming out. Plug the air pump and remove the bubbles on top and use.

Other ingredients

B30.6680 Cocoa butter spray – red color
F06.21009 Michel Cluizel Gruétine
F06.23480 MC Dark Semi sphere cup shell 7 cm
Fresh raspberries

Finishing

Make a whole sphere by putting 2 chocolate semi-spheres together. Make a hole on top 2,5 to 3 cm diameter, in order to be able to fill in the sphere. Spray the sphere with Michel Cluizel red cocoa butter spray. Put some compote at the bottom of the sphere. Cover with a layer of praliné mousse. On top of the praliné put some chocolate crumble, the liquid sphere and some raspberries. Then place on top the gruétine tuile, the sorbet and the redberries bubbles. Cover the whole dish with a "cloche" and insert in some smoke, by using the Super Aladdin smoking machine.

