

Iced sphere of red fruits on tea flavoured chocolate cream

Tea flavoured chocolate cream

275 ml Milk
275 ml Cream
25 gr Earl grey tea
100 gr Yolks
400 gr Milk chocolate, 40%

Crystallized raspberries

36 Raspberries

50 gr Egg whites

2 sheets Gelatin

Cocoa sablé

230 gr Butter
200 gr Sugar
360 gr Flour
100 gr Cocoa
Salt

Red fruits sphere

500 gr Red fruits purée
Sugar
Salt

Garnishment

Edible flowers

Small squares of chocolate

200 gr Milk chocolate, 40%



Servings/Yield

12 servings
For 12 people

Cuisine

European : Mediterranean :
Italian

Difficulty



Categories

Dessert

Method

1. The tea flavoured chocolate cream: Mix the milk together with the cream, bring to a boil, turn off the heat and add the Earl grey tea. Leave in infusion for 5 minutes. Filter and reweigh liquids, adding cream and milk in equal parts to restore everything to 550gr. Add the yolks and cook like an English cream at 85°C. Incorporate the chopped milk chocolate, mix all and keep cool for 1 night in the refrigerator.

2. The crystallized raspberries: Heat the egg whites lightly and add the gelatin sheets previously soaked in cold water. Put the raspberries inside the mixture, roll and lay

them on absorbent paper and make them dry for 2 minutes.

Place the raspberries inside a container with sugar, then remove them from sugar and store to 16°C.

3. The cocoa sablé: Mix butter, sugar, flour, cocoa and a pinch of salt.

Pour into a planetaria and let blast with the leaf. Spread over a pastry plate and bake at 160°C for 10-13 minutes.

4. The red fruits sphere: Correct the taste of the red fruits purée with sugar and salt.

Insert 25 gr of the purée inside a balloon with the help of a syringe. Inflate the balloon of the desired size and roll quickly into liquid nitrogen.

Store at -30°C and after a few minutes affect the balloon to remove the sphere. Place in blast.

5. The small squares of chocolate:

Temperate the chocolate, spread over an acetate paper and cut into 1cm x 1cm small squares.

Leave them crystallize in the refrigerator for about 12 hours.



How to prepare

Pour 80 gr of tea flavoured chocolate cream on the plate and cool in the refrigerator for 4 hours.

Draw a circle on the top of the cream with the small chocolate squares and fill it with the cocoa sablé.

Put the sphere over the sablé and garnish all with 3 crystallized raspberries and edible flowers.