



MINI TROPICAL SPHERE

TROPICAL MIGNON

DIFFICULTY LEVEL



PINEAPPLE FILLING

INGREDIENTS

FRUTTIDOR ANANAS

LILLY NEUTRO

WATER

g 100

g 10

g 50

PREPARATION

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

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO 33%

LIQUID CREAM 35% FAT

WATER

JOYGELATO COCCO

LIQUID CREAM 35% FAT

WATER

LILLY NEUTRO

g 200

g 40

g 80

g 25

g 240

g 50

g 50

PREPARATION

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).

COCONUT FINANCIER RECIPE

INGREDIENTS

GRATED COCONUT	g 80
ALL-PURPOSE FLOUR	g 25
ALMOND FLOUR	g 40
CONFECTIONER'S SUGAR	g 75
VIGOR BAKING	g 3
SALT	Touch
EGG WHITES	g 120
HONEY	g 15
UNSALTED BUTTER 82% FAT	g 110

PREPARATION

Mix the powders carefully with a whisk.

Add the egg white at room temperature and then the melted butter.

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.

Place a microperforated mat, a microperforated pan and a weight on the silicone mold.

Bake in a convection oven at a temperature of 160 °C for 12-13 minutes, opening the valve for the last few minutes.

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	To Taste
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PREPARATION

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	To Taste
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PREPARATION

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 velvett on top.

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



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF