Snowball dessert

A white chocolate snow, presented as a gift box revealing a tasty and envouting tastes.



Recept

Flourless Almond & Lemon Sponge

Almond powder	90g
Sugar	60g
Whole eggs	130g
Butter	35g
Egg whites	30g
Sugar	20g
Lemon zest	2g
Totaal	**367g**

Flourless Almond & Lemon Sponge

In a stand mixer, mix the almond powder with the larger portion of sugar, the eggs and lemon zest. Once aerated, incorporate the melted butter (45°C).
At the same time, whip the egg whites with the smaller amount of sugar. Gently combine the two mixtures. Spread into a frame and bake at 180°C around 17 to 20 minutes.
Cut the sponge and freeze.

Quince Compote

100% Quince puree	170g
Sugar	15g
Pectin NH	3g
Sugar	35g
Poached quince cubes	200g
Lemon juice	2g
Totaal	**425g**

Quince Compote

In a saucepan, bring the puree with the sugar at 50°C and then, add in the mixture sugar/pectin mixing well with a whisk. Bring to a boil for 2 minutes. Add in the poached quince cubes and the lemon juice. Mold the compote into the small silicon mold spheres and freeze.

« Chantilly » poire

Pear puree 100%	125g
Glucose	12g
Gelatin powder 200 bloom	2g
Water	12g
Sinfonia Cioccolato Bianco	95g
Cream 35% fat	235g
Totaal	**481g**

« Chantilly » poire

Moisturize the gelatin with water. Heat the puree with glucose to 85°C and add the melted gelatin. Gradually pour over the melted Sinfonia Cioccolato Bianco chocolate. Create the emulsion with the plunging blender. Add the liquid cold cream. Reserve in the refrigerator minimum of 4 hours, better 8 hours. Whisk until consistent and use directly.

Chestnut Vanilla Cream

Chestnut vanilla puree	250g
Lemon puree	25g
Water	25g
Powder glucose DE40	25g
Pectin 325NH95	6g
Butter	40g
Totaal	**371g**

Chestnut Vanilla Cream

Mix the powder glucose with the pectin. Heat up at 50°C the lemon puree with water and 150g of chestnut puree. Pour gradually the mix sugar/pectin into the warm liquid stirring well and bring to a boil for 2 minutes. Pour the hot mixture into the melted cocoa butter and create a good emulsion using the hand blender. Add remaining chestnut puree and let crystallize in the refrigerator. Pass through the hand blender to perfectly smooth the texture.

White chocolate glaze

Water	150g
Sugar	300g
Glucose	300g
Sweetened condensed milk	200g
Gelatin powder 200 bloom	20g
Water	120g
Sinfonia Cioccolato Bianco	300g
Totaal	**1390g**

White chocolate glaze

In a saucepan, cook together water, sugar and glucose to 103°C, and then pour over the condensed milk, hydrated and melted gelatin. Emulsify the mixture with the Sinfonia Cioccolato Bianco and coloring with the hand blender. Let set completely in the refrigerator overnight. For use heat up at 45°C and use around 38°C.

Assembly, layout and finishing

Realize a chocolate sphere with white chocolate. When crystallized, unmold, and cut the top with warmed metallic snowflake cutter. Place 15 minutes in the freezer and spray to form white chocolate velvet surface.
Unmold the frozen quince compote spheres and deep completely each one into the chestnut vanilla cream to form a thin layer. Freeze again.
Pipe the pear Chantilly into the first half of the large silicon mold spheres and place the frozen Quince compote in the middle. Place the second half of the large spheres mold and fill completely with the remaining pear Chantilly. Freeze and unmold.
Place a small disk of the sponge inside the velvet chocolate sphere and the pastry snowball on top. Decorate with Dobla decoration: Snowflake.

Enjoy this exciting recipe.

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Snowflake