# Snowball dessert

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



# Recipe

## 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 chocolate 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 Ref.7842

## Enjoy this exciting recipe.

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**Snowflake**