

Recipe



Raspberry Coconut Sphere

Recipe for 12 spheres (6 cm)

Framboise coco sphere

Ingredients	Quantity	Directions of use
Coconut Meringue		
Egg white Caster sugar Granulated Coconut PatisFrance	100 g 200 g 35 g	Roast the grated coconut in the oven at 150 ° C for about 7 minutes. Heat the eggs whites with the semolina sugar to make a meringue (Swiss meringue method). Incorporate the coconut powder in the end. Make balls 6 cm in diameter and then dry at 90 ° C for 45 minutes before they can be evacuated with the help of a small spoon. Finish cooking for at least 1 hour.
Crunchy Raspberry		
Pralicrac Raspberry PatisFrance	QS	Melt the Pralicrac very lightly then coat the cavity located inside the meringue.
Caramel Semi Liquid Raspberry		
Patis'Omalt PatisFrance Cristal sugar Patiscrem PatisFrance Salt Vanilla PodPatisFrance Fresh butter Starfruit Raspberry PatisFrance	185 g 75 g 45 g 1 ½ P 45 g 235 g	Melt the isomalt, add the sugar and cook at 180 ° C. Remove from the burner and add the hot cream and the raspberry pulp. Anneal when de mixture is at 108 ° C. Add butter and mix.
Fondant coco		
Butter Sugar Almonds Powder PatisFrance Granulated Coco PatisFrance Whole eggs	50 g 50 g 20 g 30 g 50 g	Cream the softer butter, the sugar, the granulated coconut and almond powder by hand (without aeration). Stir in eggs. Dress in half-sphere of 3 cm. Bake at 150 ° C for 20 to 25 minutes, then freeze to remove from the mold (the color of the fondant can be browned after cooking).
Raspberry cream		
Starfruit Raspberry PatisFrance Milk Egg yolk Caster sugar Gelatin Powder PatisFrance Hydration water White Chocolate 30 % PatisFrance Patiscrem PatisFrance	100 g 40 g 45 g 10 g 5 g 30 g 260 g 240 g	Hydrate the gelatin powder. Make a cream with the first 4 ingredients. Add the gelatin at the end of cooking, then pour it on the cover. Mix, then when the mixture is at 22 ° C, add the whipped cream. As soon as the cream has a good texture, straighten it in the pocket with a small sleeve St Honoré using a disk turn.