

Raspberry Dôme

Indulge in the perfect harmony of textures and flavours as you take a bite of this enchanting dome-shaped treat. Get ready to be captivated by the delicate sweetness of the meringue, the rich cocoa notes of the chocolate biscuit, and the creamy decadence of the vanilla crèmeux, all beautifully complemented by tangy burst of raspberries.

Soft chocolate biscuit

220g butter
200g egg yolk
400g egg white
220g sugar
70g flour
460g dark chocolate 65%

METHOD. Melt the chocolate with the butter. At the same time, whisk the egg white with the sugar (meringue). Add the egg yolk to the first hot mixture (50°C). Add the meringue in three times to the chocolate mixture. Gently fold in the sifted flour. Bake for 20 min at 180°C

Vanilla crèmeux

500g cream 35%
180g egg yolk
65g sugar
3 vanilla pods
6g gelatine

METHOD. Soak the gelatine in cold water. Boil the cream with the vanilla pods. Mix the egg yolk together with the sugar and add to the hot cream. Heat to 83°C. Add the gelatine. Pour into a half sphere mould of 3 cm and freeze.

Notes

Meringue

100g egg white
145g sugar
60g water

METHOD. Boil the sugar and water to 121°C. Pour into a stand mixer with the egg white. Whisk at half speed.

Raspberry mousse

500g raspberry purée
12g gelatine
300g meringue
600g semi-whipped cream

METHOD. Soak the gelatine in cold water. Heat the raspberry purée and gelatine to 35°C. Whisk the meringue and add to the mixture. Gently add the semi-whipped cream. Pipe the mousse into a half sphere mould of 8 cm.

Pink glaze

300g sugar
300g glucose syrup
150g water
200g sweetened, condensed milk
120g gelatine mass
QS red "Power Flowers" by IBC

METHOD. Boil the water, sugar and glucose syrup. Add the gelatine mass and sweetened, condensed milk. Add the Power Flowers. Mix and cool down in the fridge for 24 hours. Use at 35°C.

Notes
