

Chocolate and Cherry Half Spheres

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Prep. time : 60 minutes

Cook time : 10 minutes

Ready in 70 minutes plus cooling

Level : Advanced

Ingredients:

Chocolate and Hazelnut Sablé Cookies:

- All purpose flour 135g (4.8oz)
- Cocoa powder 15g (1/2oz)
- Sugar 60g (2.1oz)
- Roasted ground hazelnuts 45g (1.6oz)
- Butter 105g (3.7oz)
- Egg yolks 30g (1oz or 1 large egg yolk)

Cherry Jelly:

- Cherry puree 115g (4oz)
- Sugar 30g (1oz)
- Gelatin 3g (1.5 sheets)

Cherry Mousse:

- Cherry puree 140g (5oz)
- Sugar 30g (1oz)
- Gelatin 4g (2 sheets)
- Cream 35% 140g (5oz)

Milk Chocolate Mousse:

- Milk chocolate 85g (3oz)
- Milk 55g (2oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 225g (8oz)

Milk Chocolate Glaze:

- Cream 35% 225g (8oz)
- Gelatin 3g (1.5 sheets)
- Milk chocolate 85g (3oz)
- Water 30g (1oz)
- Vegetable oil 30g (1oz)

Decoration:

- Chopped hazelnuts
- Whipped cream
- Cherries

Directions

1. To make chocolate and hazelnut sable cookies put flour into a food processor, add sugar, toasted ground hazelnuts and cocoa powder and pulse to combine. Then add cold butter cut in cubes and continue pulsing until you get crumbly mixture. Add one egg yolk and pulse a couple of more times until you make the dough.
2. Put one sheet of parchment paper onto the counter. Put the pastry onto the paper and flatten it a bit with your fingers. Then cover it with another piece of parchment paper and roll it out to 6mm (1/4") thickness using an adjustable rolling pin. Put everything in the freezer for about 20 minutes to chill. Cut out six 9cm (3.5") in diameter discs. Transfer them onto a baking tray lined with perforated silicone mat. Cover them with another perforated silicone mat and bake at 180°C (350°F) for about 10 minutes. Then, take them out and leave them to cool down.
3. To make cherry jelly soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put cherry puree into a measuring cup, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Then leave it to cool down a bit. Transfer the jelly into a piping bag, and distribute it into small half sphere silicone mold. Put everything in the freezer to set.

4. To make cherry mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put cherry puree into a measuring cup, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into the hot puree and stir until it melts. Then leave it to cool down a bit. Whisk cream in a stand mixer on medium speed until soft peaks form. Add lukewarm cherry mixture into the whipped cream and stir with a whisk until the mixture becomes uniform. Transfer the mousse into a piping bag without tip, and fill medium half sphere mold almost to the top. Shake the mold to distribute the mousse evenly. Insert one small cherry jelly half sphere into the center of each mousse. Then, put everything in the freezer until it sets.
5. To make milk chocolate mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Heat milk in the microwave, add soaked gelatin and stir until it melts. Melt milk chocolate in the microwave on low heat, add milk and gelatin mixture and stir with a whisk until the mixture becomes uniform. Whisk cream in a stand mixer on medium speed until soft peaks form. Add lukewarm milk chocolate mixture into whipped cream and stir until it becomes uniform. Transfer mousse into a piping bag without tip, and fill large half sphere silicone molds halfway. Insert one frozen medium half sphere into each mousse. Then, put everything in the freezer until it sets.
6. To make milk chocolate glaze soak gelatin in cold water. As soon as the gelatin softens I will take it out and squeeze to get rid of the excess water. Heat cream in the microwave, add soaked gelatin and stir until it melts. Melt milk chocolate in the microwave on low heat, and add cream and gelatin mixture into the chocolate. Stir with a whisk to combine. Then, blend the mixture with immersion blender. Add water and vegetable oil, and blend with immersion blender to emulsify. Then leave it at room temperature until it cools down to about 30°C-32°C (86°F-90°F).
7. Put frozen half sphere onto a rack and glaze it. Transfer half sphere onto the sable cookie, and decorate it with some chopped hazelnuts. Pipe whipped cream rosette, and put one cherry on the top.
8. There, your delicious chocolate and cherry half spheres are done! Enjoy!