

Raspberry and White Chocolate Half Spheres

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Prep. time : 50 minutes

Cook time : 10 minutes

Ready in 60 minutes plus cooling

Level : Advanced

Ingredients:

Almond Sablé Cookies:

- Almond flour 55g (2oz)
- All purpose flour 115g (4oz)
- Sugar 55g (2oz)
- Salt 1g (1/4Tsp)
- Butter 100g (3.5oz)
- Vanilla powder
- Egg yolk 20g (1 egg yolk)

Raspberry Jelly:

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

Raspberry Mousse:

- Raspberry puree 140g (5oz)
- Sugar 30g (1oz)
- Lemon juice 10g (2Tsp)
- Gelatin 4g (2 sheets)
- Cream 35% 140g (5oz)

White Chocolate Mousse:

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

White Chocolate Glaze:

- Cream 35% 150g (5.3oz)
- Gelatin 3g (1.5 sheets)
- White chocolate 200g (7oz)
- Water 30g (1oz)
- Vegetable oil 30g (1oz)

Decoration:

- Chopped almonds
- Fresh raspberries

Directions

1. To make almond sablé cookies place sifted flour into a food processor. Add almond flour, sugar, vanilla powder and salt, and pulse to combine. Then, add cold butter cut in cubes, and pulse until you get crumbly mixture. Add one egg yolk, and pulse a couple of more times until you make the dough.
2. Place one piece of parchment paper onto a counter and put the dough onto it. First press it with your fingers to flatten it a bit. Then, put another piece of parchment paper onto the dough and press it to stick to it. Roll out the dough to 6mm (1/4") thickness using an adjustable rolling pin. Put everything in the freezer for about 20 minutes to chill.

3. Cut out chilled pastry into 9cm (3.5") in diameter discs. Transfer the cookies 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, until golden.
4. To make raspberry 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 raspberry puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into hot puree and stir until it melts.
5. Put the jelly into a piping bag, fill your small half sphere mold with the mixture, and put everything in the freezer until it sets completely.
6. To make raspberry 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 raspberry puree into a bowl, add lemon juice and 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. Leave this mixture to cool down a bit. Put cream into a stand mixer fitted with whisk attachment and whisk on medium speed until soft peaks form. Add lukewarm raspberry mixture into the whipped cream. Mix with a whisk until it becomes uniform.
7. Transfer the mousse into a piping bag without tip, and fill medium half sphere silicone molds almost to the top. Shake the mold to distribute the mousse evenly. Insert one frozen raspberry jelly half sphere in the center, and place everything in the freezer until it sets.
8. To make white 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 white chocolate in the microwave on low heat, add milk and gelatin mixture and stir with a whisk until the mixture becomes uniform. Put cream into a stand mixer fitted with whisk attachment and whisk on medium speed until soft peaks form. Add lukewarm white chocolate mixture to whipped cream and stir until it becomes uniform.
9. Transfer the mousse into a piping bag without tip, and fill large half sphere silicone molds halfway. Insert frozen medium half spheres into the white chocolate mousse. Place everything in the freezer until it sets.

10. To make white chocolate glaze soak gelatin in cold water. As soon as the gelatin softens 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 white chocolate in the microwave on low heat, and gradually add cream and gelatin mixture into the chocolate. Stir with a silicone spatula to combine. Then, add water and vegetable oil, and stir again.
11. Transfer the glaze into a measuring cup, and blend it 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).
12. Put frozen half sphere onto a rack, and glaze it. Transfer glazed half sphere onto your sablé cookie, and decorate it with some chopped almonds. Finally, place one raspberry on the top.
13. There, your delicious raspberry and white chocolate half spheres are done! Enjoy!