

Chocolate and raspberry candies

(4 half-sphere baking sheets of 3cm diameter)



LÉONCE BLANC RASPBERRY PUREE



Frozen Tub
1 kg




Chocolate and raspberry candies

Almond crumble

Butter	100 g
Brown sugar	100 g
Flour	100 g
Almond powder	100 g

MIX all the chilled ingredients until forming a homogeneous paste. **GRATE AND BAKE** at 160°C/320°F until obtaining a homogeneous colour. **COOL** and incorporate the 45 g of melted butter.

Raspberry ganache

 Raspberry puree Léonce Blanc	300 g
Glucose	30 g
White chocolate	480 g

IN A PAN, boil the raspberry puree and the glucose. **POUR** over the white chocolate, previously melted. **EMULSIFY** with the beater and keep aside.

Decor

Cocoa butter	50 g
Iridescent copper colouring	5 g
Black couverture chocolate 65%	2000 g

HEAT the cocoa butter at 40°C/104°F. **SCATTER** iridescent copper colouring over chocolate moulds. With a little sponge, **SPREAD** cocoa butter at 30°C/86°F on the powder. **TEMPER** black chocolate and line the half-sphere moulds. **LET CRYSTALLIZED**.

ASSEMBLY

FILL the bottoms of the moulds with almond crumble. **POUR** the raspberry ganache. **LET CRYSTALLIZED** for 12 hours. **CLOSE** with black couverture chocolate. **KEEP** aside and unmould.

