

100 years  
of Commitment

VALRHONA



Guanaja & Jivara chocolate duo

# HALF-SPHERES

RECIPE CREATED BY VALRHONA'S ÉCOLE GOURMET

**To be made the day before:**

JIVARA 40% crémeux  
GUANAJA 70% whipped  
ganache

**To be made on the day:**

Puffed rice and quinoa  
GUANAJA 70% moulded shell

**Required utensils:**

4cm-diameter round cutter  
6cm-diameter half-spheres  
Strainer  
2 piping bags  
5-mm plain round nozzle

MAKES SIX INDIVIDUAL DESSERTS

**PUFFED RICE AND QUINOA**

Preparation time: 15 minutes  
Leave to sit for: at least 2 hours

120g **GUANAJA 70%**  
70g **50% almond & hazelnut nutty  
praliné**  
50g Puffed rice  
40g Puffed quinoa

Melt the **GUANAJA 70%** chocolate and the **50% almond & hazelnut nutty praliné**.

Incorporate the puffed rice and quinoa, then mix everything together.

Spread the mixture between two sheets of baking paper, about 1.5cm thick.

Refrigerate for at least 2 hours to set.

Cut out 6 discs, 4cm in diameter, using a round cutter.

**GUANAJA 70% CHOCOLATE MOULDED SHELL**

Preparation time: 30 minutes

250g **GUANAJA 70%**

Temper the **GUANAJA 70%** couverture.

For tempering, melt the chocolate in a bain-marie. Stir and check the temperature regularly. Remove the bowl from the bain-marie when the chocolate reaches a temperature of 120/130°F (50/55°C).

Place the bowl of chocolate into a cold water bath.

Stir and bring the chocolate down to a temperature of about 95°F (35°C).

Remove the chocolate from the cold water bath and continue stirring to bring the chocolate to a temperature of 82/84°F (28/29°C).

Place the chocolate bowl on the bain-marie, but not for too long to avoid overheating it. Bring the temperature back up to 88/90°F (31/32°C), then mould the 6cm diameter half-spheres. Leave to set in a warm, dry room, between 60 and 65°F (16 and 18°C) (similar to the temperature of a wine cellar).

Turn out the spheres, taking care to touch them as little as possible. If the chocolate has been tempered well, tap the mould with one sharp blow on the worktop to easily remove the chocolate spheres from their mould. Otherwise, place the moulds in the refrigerator for about 10 minutes, and then turn them out.

