



Consejo del chef

You can decorate this dessert with an orange supreme or confit and serve with a veggie sorbet or ice-cream. You can also prepare the recipe previously and freeze it without the glaze. Take it out of the freezer a couple of hours before serving and heat in the microwave just a bit.

Raciones para 6

140g
Wheat or spelt flour

120g
Brown sugar (or any other non-liquid sweetener)

40g
Cocoa powder

10g
Cornstarch or orange marmalade

Baking soda

A pinch of cinnamon

A pinch of ground ginger

90g
White chocolate

60g
Orange juice (for the core)

95g
Soy milk

30g
Margarine

20g
Sugar

A drop of orange food colouring

- 1 To prepare the orange core, put milk and orange juice together in a pan with sugar. Bring it to a boil and pour it over the white chocolate and the margarine. Stir to melt the chocolate and blend with a mixer.
- 2 Spread the dough in an ice tray or a food container and freeze. If you choose the food container, once it is frozen, shape the dough into balls with a teaspoon.
- 3 Mix all the dry ingredients. Add liquids to dry ingredients and blend to dissolve lumps. Set aside for a few minutes.
- 4 Fill the rest of the half-sphere mould until half, place the orange core, and fill to the top. You can use another kind of moulds or shape them into cakes.
- 5 Bake at 180°C for 28 minutes. Prick with a toothpick and, if it goes out clean, it is ready. When the sponge cakes are cold, remove moulds, and place them on a rack.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/semiesferas-de-chocolate-con-naranja/>

