Chocolate half spheres with orange



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 180ºC 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/