



Trattoria al Paradiso

White Chocolate Sphere Stuffed with Caprino & Red Coral

White Chocolate Sphere

white chocolate

Method

- melt the white chocolate and once it's melted, use a brush to spread it over silicon semi sphere moulds.
- Chill and you will obtain white chocolate semi spheres.

White Chocolate Sphere

- 500g goat milk caprino
- 500g cow milk caprino
- 3g *KonjaVIS*
- marjoram
- salt
- pepper
- extravirgin olive oil

Method

- mix all the ingredients until a smooth paste is formed.

Thyme Crumble

- 200g butter, diced
- 160g 0 flour
- 120g rye flour
- 120g wholemeal flour
- 100g cane sugar
- 4tbsp milk
- 7g baking powder
- 6g salt
- 0.5g bicarbonate

Method

- mix butter, sugar, salt, baking powder, bicarbonate and flours.
- once that is combined add the milk.
- sift the mixture through a wide mesh sieve and then bake at 170C for 10-12 minutes.

Coral

- 80g water
- 20g flour
- 20g extravirgin olive oil
- food colouring

Method

- mix all the ingredients to form a coloured liquid.
- fill two pipettes, one with vegetable oil and one with the coloured solution.
- on a 195C hot plate drop a bit of oil and, in the middle, pour a few drops of the coloured liquid.
- let the solution dry and cook.
- remove it from the hot plate with a sharp spatula and lay it over some paper towels to remove excess oil.

Plating

- fill two half spheres with the caprino cream and join them to create a sphere.
- place the crumble in the middle of the plate and then position the sphere on top of it.
- place a piece of the coloured coral on top of the sphere.



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