

The cherry



Serves :

8



Prep :

2h30



Rest :

Freezing : 12h
Refrigeration : 8h



Cook :

Temperature : -
Time : -

Special equipment

- Pavoni 3D Peach/Cherry mold
- 8 x Skewer picks
- Food-grade nitrile gloves
- Half-sphere mold Ø30-34mm
- Juice extractor
- Pitter

List of recipes

- ✓ Cherry stem
- ✓ Cherry juice
- ✓ Cherry marmalade inserts
- ✓ Almond whipped ganache
- ✓ Red mirror glaze
- ✓ Cherry coating



Steps

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- 🌀 **Making the cherry stems** Page 3
Set aside at room temperature
- 🌀 **Making the cherry juice** Page 3
- 🌀 **Making the inserts** Page 4
Freeze for 2x2 hours
- 🌀 **Making the whipped almond ganache** Page 5
Refrigerate for a minimum of 6 hours

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- 🌀 **Molding the cherry** Page 5
Freeze for a minimum of 4 hours.

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- 🌀 **Making of the glaze (Working temperature 30-32°C/86-90°F)** Page 6
Keep at room temperature for about 2 hours
- 🌀 **Making of the chocolate shell (Working temperature 28-30°C/82-86°F)** Page 6
Keep at room temperature for about 2 hours
- 🌀 **Assembly of the cherry** Page 6
Keep in the refrigerator for at least 3-4 hours

Ingredients



- ☑ 30-40 g ~ Dark chocolate
- ☑ QS of iridescent green powder food coloring

The cherry stem

- Chop 30g of dark chocolate using a food processor until it forms a paste.
- Take a small piece of chocolate and roll it on a work surface to flatten it. The warmth from your palm will make it easier, but you need to work quickly as the chocolate tends to cool and harden.
- Try to create stems of approximately 10cm in length, with one end thin and pointed, and the other end thicker and rounded.
- Process the remaining chocolate after each stem is made, if necessary.
- Dust the stems with green powdered coloring for added realism, if desired.



Ingredients



- ☑ 500 g ~ Cherries

The cherry juice

- Wash and pit around 500 g of cherries.
- Using a juicer, extract 70 g of cherry juice. If you don't have a juicer, blend the cherries and strain them through a sieve.



Ingredients

- ☑ 2 g ~ NH pectin
- ☑ 5 g ~ Cornstarch
- ☑ 10 g ~ Superfine sugar
- ☑ 25 g ~ Kirsch (alcohol)
- ☑ 20 g ~ Glucose syrup
- ☑ 3-4 tbsp of olive oil
- ☑ 115 g ~ Cherries, quartered
- ☑ 115 g ~ Cherries, cut into 8 pieces
- ☑ 70 g ~ Cherry juice

The inserts

Start by preparing your ingredients.

- In the same bowl, mix :
 - 2 g of NH pectin,
 - 5 g of cornstarch, and
 - 10 g of superfine sugar.
- Have within reach :
 - 25 g of Kirsch,
 - 20 g of glucose syrup.
- Cut 115 g of cherries into quarters and 115 g into eighths.
- Heat a pan with a drizzle of olive oil and add the cherries cut into quarters.
- Pour the Kirsch over high heat when the pan is hot enough (there should be steam coming out).
- Reduce the heat as soon as the Kirsch starts to boil and release steam. Be careful not to turn on the hood at this point, as it could catch fire.
- Cook the cherries for 30 seconds, then microwave the glucose syrup for 10 seconds to liquefy it.
- Pour the glucose syrup into the cherries and mix for a few seconds.
- Sprinkle the Pectin/Cornstarch/Superfine sugar mixture over the cherries, then continue cooking for 2 minutes while stirring with a wooden spoon.
- Remove the pan from the heat when the cherries start to form a jelly and add 70 g of cherry juice.
- Mix until the mixture is homogeneous, then add the cherries cut into eighths (115 g).
- Let cool to room temperature for 1 hour.
- Fill each cavity of a half-sphere mold (Ø30-34mm) with the compote (only about a dozen), then freeze for at least 2 hours.
- Unmold the frozen half-spheres, then fill the cavities again with the remaining compote. Place the frozen half-sphere back on top to form a sphere. This method is cleaner and more regular than sticking two frozen half-spheres together.
- Freeze for at least 2 hours.



Ingredients

- ☑ 3 g ~ Gelatin (200 blooms)
- ☑ 18 g ~ Water
- ☑ 50 g ~ White chocolate
- ☑ 150 g ~ Almond milk
- ☑ 215 g ~ Whipping cream (30% fat)
- ☑ 3 tsp of bitter almond extract

The almond ganache

- Mix 3 g of gelatin (200 blooms) with 18 g of fresh water and refrigerate for at least 20 minutes.
- Melt 50 g of white chocolate in the microwave (600W max, 1 minute max).
- Boil 150 g of almond milk on medium heat.
- Pour the almond milk over the melted white chocolate in 3-4 times, creating an emulsion each time.
- Add the gelatin mass and mix until completely dissolved.
- Add 215 g of whipping cream (+30% fat) and blend everything using a hand blender.
- Add 1 to 3 teaspoons of bitter almond extract (to taste) and blend for 15 seconds.
- Cover with cling film and refrigerate for at least 6 hours.



The molding

- Once out of the refrigerator, the almond ganache should be creamy and smooth!
- Pour the cream into the bowl of a stand mixer (make sure the bowl is very cold: it requires a 10-15 minute stay in the freezer beforehand) and whip on medium speed until it forms a creamy, whipped cream consistency (not too firm: it should be soft but not runny).
- Transfer the cream to a piping bag.
- Fill 2/3 of the cherry-shaped 3D mold with the cream.
- Line the sides of the mold with a small spatula (press the cream against the sides).
- Remove the cherry compote spheres from the freezer and smooth them out (remove any irregularities using the warmth of your hands: wearing gloves is strongly recommended).
- Press the sphere all the way down into the 3D cavity.
- Fill the remaining space with the whipped ganache and smooth with a small spatula.
- Chill in the freezer for at least 4 hours.



Ingredients

- ☑ 200 g ~ Dark chocolate
- ☑ 200 g ~ Cocoa butter

For the mirror glaze

- ☑ 100 g ~ Unsweetened condensed milk
- ☑ 150 g ~ Glucose syrup
- ☑ 150 g ~ Superfine sugar
- ☑ 150 g ~ White chocolate
- ☑ 75 + 60 g ~ Water
- ☑ 10 g ~ Gelatin (200 blooms)
- ☑ 3 g ~ Water-soluble red food coloring

Coating

- Make a red mirror glaze with unsweetened condensed milk (it will be finer) by referring to the corresponding recipe card "Bellouet mirror glaze". The glaze should be used at around 30-32°C/86-90°F, which corresponds to 2 hours of waiting at room temperature.
- Melt 200g of dark chocolate and 200g of cocoa butter in the microwave (maximum 600W per 1-minute interval: for a total of about 5 minutes). If there are still some unmelted pieces, continue for 10-second intervals. The mixture should be fluid, but be careful not to exceed 50°C/122°F.
- Store at room temperature until its usage temperature of 28-30°C/82-86°F (about 2 hours).



Final assembly

- Prepare 8 skewers and take the 3D mold out of the freezer.
- Wear food-safe gloves for this step.
- Remove all the cherries from the mold while they are still frozen (you can put them back in the freezer while you glaze each one).
- Insert a skewer into the top of each cherry and remove any imperfections using the heat from your hands.
- Dip the cherry completely in the melted chocolate (which should be between 28 and 30°C/82-86°F) for 2-3 seconds. The thinner the shell, the better the taste.
- Wait for the chocolate to crystallize (become matte).
- Dip the cherry into the mirror glaze (which should be between 30 and 32°C/86-90°F) and let the glaze drip off.
- Remove any bubbles by piercing them (while the glaze is still wet) with a toothpick if necessary.
- Place the cherry on a sheet of parchment paper and remove the skewer (see tip for how to do this).
- Insert the chocolate stem into the hole left by the skewer.
- Refrigerate for 4 hours before serving.



Tips

❖ **The chocolate shell :**

It is very important to make sure that the shell is as thin as possible, otherwise the texture will spoil the delicacy of this dessert. You will feel like you are eating a square of chocolate.

❖ **How to remove the skewer :**

If you have chosen wooden skewers, it is quite difficult to remove them once the chocolate has crystallized. In this case, to avoid damaging the cherry, you should gently press on the skewer (and not pull on it) and try to rotate it. The moral is to remove the skewer as quickly as possible, to avoid the chocolate becoming too crystallized.

I advise you to use metal skewers instead. This way, to remove them, simply heat the skewer with a hair dryer or a small blowtorch.

❖ **Appearance and crunch :**

The base of the cherry is not really aesthetic. So, to hide this unsightly side, I strongly advise you to use streusel or crumbled biscuits, which will also add a little crunchy texture.