

CHOCOLATE RASPBERRY SPHERE



4 servings



45–60 minutes

Ingredients

For the Raspberry Salad:

- 200g raspberries
- 10g mint, chiffonade
- 20g icing sugar
- Zest and juice of ¼ orange

For the Chocolate Sphere:

Fondant Mix

- 45g 70% dark chocolate, melted
- 40g butter, melted
- 1 egg
- 1 egg yolk
- 40g sugar
- 30g cake flour

Crumb Coating

- 100g panko breadcrumbs
- 100g flour
- 2 eggs, whisked

To Serve

- Vanilla bean ice cream
- Oil for deep frying

Chefs Note

The secret to this dessert is contrast: crisp golden crumb, molten chocolate centre, tart raspberry salad and cold vanilla bean ice cream. Ensure the chocolate centres are fully frozen before frying to achieve the perfect result.

Instructions

Prepare the Raspberry Salad

- Combine the raspberries, mint, icing sugar, orange zest and juice in a bowl.
- Gently mix and allow to macerate for a few minutes.

Make the Chocolate Centres

- Whisk the egg, egg yolk and sugar until light and creamy.
- Add the melted chocolate and butter and mix until combined.
- Fold in the flour until smooth.
- Pour into round moulds and freeze until firm.

Crumb the Spheres

- Coat the frozen spheres in flour, then egg, then breadcrumbs.
- Repeat the process for a second coating to create a double crumb layer.

Fry and Serve

- Heat oil to 180°C.
- Deep-fry the spheres until golden brown.
- Serve immediately on the raspberry salad with a scoop of vanilla bean ice cream.