

FLEXIPAN® INSPIRATION

NEW | NAME 3D SPHERE | REF FX-03010



Description

The Flexipan® moulds have such an optimum non-stick coating that you will be able to unmould your creations very easily. They are the perfect partner thanks to their premium materials, high-quality French manufacturing and, of course, their thought-out design. Create original 3D Sphere recipes with this new mould!

Size of the mould

Length	11.80"
Width	7.87"
Tray	10x13
Number of indents	8 (4x2)

Size of the indent

Depth	1.96"
Volume	3.78 oz
Diameter	2.51"

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 464°F) and freezing (-104°F)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability

These products may also interest you!



Finger mould
FX-02112



Eclair mould
SF-01090



Donuts mould
FP-05587

Interested in our products? Please contact our sales team:
orders-usa@sasa-demarle.com | 609-395-0219



Cocoa Sponge

Cocoa powder	45 g
A.P. flour	67 g
Melted butter	45 g
Yolks	135 g
Sugar	62 g
Egg whites	135 g
Light brown sugar	81 g

Dark chocolate mousse

Milk	75 g
Cream	75 g
Yolks	30 g
Sugar	9 g
Trimoline	6 g
Dark chocolate	204 g
Whipped cream	270 g

Dark chocolate cream

Milk	125 g
Cream	125 g
Yolks	50 g
Sugar	15 g
Trimoline	10 g
Dark chocolate	124 g

Chocolate croquant

Caramelized rice krispies	250 g
Milk chocolate	120 g
Hazelnut praline	180 g
Cocoa butter	12 g

Dark chocolate glaze

Sugar	300 g
Water	150 g
Glucose	300 g
Condensed milk	200 g
Gelatin	20 g
Water	120 g
Dark chocolate	300 g



Cocoa Sponge

- Whip the yolks and sugar to ribbon.
- Make a meringue with the egg whites and the second sugar.
- Sift the cocoa powder and flour together.
- Fold the whites into the yolks, then fold the flour into the egg mixture.
- Fold in the melted butter.
- Bake at 375°F.

Dark chocolate mousse

- Make an anglaise with the milk, cream, yolks, and sugar.
- Make an emulsion with the anglaise, trimoline, and dark chocolate.
- Fold in the softly whipped cream.

Dark chocolate cream

- Make an anglaise with the milk, cream, yolks, and sugar.
- Make an emulsion with the anglaise, trimoline, and dark chocolate.
- Pipe the chocolate cream into 4cm 3D Sphere Flexipan® mould.
- Freeze and unmold.

Chocolate croquant

- Melt chocolate and cocoa butter.
- Mix together all ingredients.

Dark chocolate glaze

- Boil sugar water and glucose. Add hydrated gelatin.
- Pour over chocolates and condensed milk.
- Make an emulsion, then store in the refrigerator.

Assembly and finishing

- Pipe the dark chocolate mousse into 3D Sphere Flexipan® mould.
- Place the dark chocolate cream into the mousse.
- Place the cocoa sponge in the bottom.
- Freeze and unmold the cake.
- Glaze with dark chocolate glaze.
- Place onto chocolate croquant.
- Decorate with chocolate decor and gold leaf.

Nathaniel Reid

Nathaniel Reid is the owner of St. Louis Baking and Pastry LLC which he started in August, 2014. He works as a pastry Chef, consultant, and educator working with domestic and international brands. He was selected as winner of the U.S. Pastry Competition and named Pastry Chef of the Year in New York City in 2010.

