Rainbow Alchemy
RECIPE

Rainbow Alchemy

TIME	3 minutes! lol
INGREDIENTS	6 items
MAKES	6 servings

Serving of SKITTLES Desserts, each melted and reformed at a different temperature and dipped in a layer of coloured chocolate and cocoa butter.

INGREDIENTS

- 100G of each flavour SKITTLE separated
- 700ML Mineral Water
- 1 Leaf Bronze Leaf Gelatine
- 200G White Chocolate
- 200G Cocoa Butter
- Fat-Soluble Colours: Orange, Red, Violet, Pink, Yellow

METHOD:

1. For each flavour, separate the SKITTLES into small saucepans and cover with 140ML of water and simmer on very low heat for 3 minutes or until the SKITTLES have dissolved.
2. Bloom gelatine in iced water and cut into 5 equal pieces.
3. Add a piece of gelatine to each pan and stir until dissolved.
4. Pass the liquids through fine cloth to remove any impurities.
5. Freeze each flavour into small sperical ice cube tray and freeze overnight.
6. Melt together the cocoa butter and white chocolate, allow to cool slightly and colour apppropriately.
7. Using a small pin to dip the frozen spheres into the matching colour, and allow them to set on greaseproof paper.
8. Separating the flavours, store some at different temperatures: fridge, freezer, room temperature, slightly defrosted, and when ready to serve, build together in a bowl.

NUTRITION:

Less than 250 calories per serving

More Recipes Like This



Watermelon Tartare

Cooking time

time varies

Ingredients

7 items



Sweet & Smoky Strawberries

Cooking time

shrugs

Ingredients

10 items



Choco Orange Ganache

Cooking time

you can't rush art

Ingredients

13 items

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