

BELCOLADE

ONDE DE CHOC

Complexity level   



Created by Stéphane Leroux

Water, a classic source of inspiration, here represented in one of its most elusive forms: the wave. A form in resonance with tasty intention. Here, the combination of dark chocolate and lemon, usually counter-intuitive to the preferences of Stéphane Leroux, finds perfect balance with the fruity acidity of So'Choc chocolate, for wave upon wave of chocolatey pleasure.



COMPOSITION

27 x 37 mm wide, 12 mm thick

- So'Choc Chocolate Ganache with Lemon and Honey

INGREDIENTS

1. So'Choc Chocolate Ganache with Lemon and Honey

Belcolade Expression So'Choc Cacao-Trace	360g
Belcolade Selection Lait Cacao-Trace	170g
Sugar	140g
Fresh cream 35% fat	420g
Buckwheat honey	90g
Glucose	90g
Crystallized sorbitol	20g
Lemon zest, grated	1 pc
Butter	20g

PREPARATION

Composition part

- Caramelize the sugar, then cool it by mixing in the pre-heated fresh cream.
- Bring the total quantity of liquid to 560 g by adding whole milk.
- Heat the liquid to 85°C together with the glucose, buckwheat honey, sorbitol and lemon peel, before leaving to infuse for a few minutes, covered with cling film.
- Sieve the mixture directly over the chocolate and mix using a spatula.
- Once the mixture is at around 35-38°C, add the butter and finish using a hand mixer until emulsified and smooth.
- At 35°C, pour the ganache into 12 mm thick discs.
- Leave to crystallize for at least 24 hours at 17°C.
- Once crystallized, cut the ganache using a guitar cutter.
- Enrobe with **Belcolade Expression So'Choc Cacao-Trace** or **Belcolade Selection Noir Intense Cacao-Trace** chocolate, scattered with pieces of roasted buckwheat.
- In the picture, the ganache has been crystallized beforehand and placed on small **Belcolade Expression So'Choc Cacao-Trace** chocolate discs – to represent a wave – with the help of a piping bag.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1929.19 / 462.07	30.94 g / 19.98 g	40.22 g / 34.01 g	3.3 g	4.31 g	0.06 g

*Indicative values based on theoretical calculations.

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