

# BELCOLADE

## GLAZ

Complexity level



Created by Stéphane Leroux

Glaz is a Breton term denoting the unique and constantly changing shades of blue, green and grey typical of the water along the region's coastline. This entremet seeks to capture this subtle combination of power, freshness and calm through its flavors. The visual effect created by its decorative piece, reminiscent of crested waves hitting the shore,

### COMPOSITION

For six 16 cm diameter, 4 cm thick entremets

1. Almond crumble
2. Almond Joconde biscuit
3. Lime cream
4. Lemon simple syrup
5. Almond and almond milk mousse
6. So'Choc chocolate mousse
7. Glaze

### INGREDIENTS

#### 1. Almond crumble

|                           |       |
|---------------------------|-------|
| Butter                    | 270 g |
| Sugar                     | 300 g |
| White almond powder       | 300 g |
| Flour                     | 360 g |
| Salt                      | 12 g  |
| Zest of one lemon, grated |       |

#### 2. Almond Joconde biscuit

|                     |       |
|---------------------|-------|
| White almond powder | 380 g |
| Sugar               | 380 g |
| Whole eggs          | 500 g |
| Flour               | 100 g |
| Melted butter       | 80 g  |
| Egg whites          | 330 g |
| Sugar               | 50 g  |

#### 3. Lime cream

|                           |       |
|---------------------------|-------|
| Glucose                   | 100 g |
| Lime juice                | 50 g  |
| Lemon juice               | 50 g  |
| Zest of two limes, grated |       |
| Butter                    | 135 g |
| Sugar                     | 100 g |
| Whole eggs                | 170 g |

#### 4. Lemon simple syrup

|             |       |
|-------------|-------|
| Water       | 100 g |
| Sugar       | 90 g  |
| Lemon juice | 50 g  |

### PREPARATION

#### Composition part

- Mix all the above ingredients in a mixer fitted with a flat beater until a smooth dough is formed.
- Roll out the pastry to a thickness of 4 mm and cut into 15 cm diameter discs.
- Place the discs in buttered 15 cm circles on a baking tray lined with a Silpain baking mat to ensure even baking.
- Bake at 175°C for about 15 minutes.
- Ensure that the bases are kept dry before use.

#### Composition part

- Mix 380 g of sugar and almond powder in a mixer fitted with the whisk attachment. Gradually add the whole eggs and beat the mixture on the second speed.
- Once the mixture has stiffened, add the sifted flour and the cooled melted butter and mix using a spatula.
- Add the egg whites stiffened with 50 g of sugar, then finish mixing, still using the spatula.
- Lay the biscuit dough over the Silpat mats, applying 600 g per mat.
- Bake at 220°C for about 5 minutes. Cover and set aside at 4°C or in the freezer.

#### Composition part

- Put the glucose, lime and lemon juice, lime zest and butter into a saucepan.
- Bring to 103°C, stirring continuously using a whisk.
- Add the stiffened egg and sugar mixture and bring to the boil.
- Sieve the mixture and mix with a hand mixer until smooth and silky in texture.
- Cover the cream with cling film and set aside at 4°C until completely cool before use.

#### Composition part

- Mix the water with the sugar and bring to the boil.
- Add lemon juice and allow it to cool before use.



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## INGREDIENTS

### 5. Almond and almond milk mousse

|                                                       |              |
|-------------------------------------------------------|--------------|
| <b>PatisFrance Praliné Fruite<br/>Amande Doux 59%</b> | <b>120 g</b> |
| Almond milk                                           | 120 g        |
| Whole milk                                            | 120 g        |
| Gelatin sheets                                        | 6 g          |
| Whipping cream 35% fat                                | 360 g        |

### 6. Assembly of lime almond inserts

### 7. So'Choc chocolate mousse

|                                                     |              |
|-----------------------------------------------------|--------------|
| <b>Belcolade Expression So'Choc<br/>Cacao-Trace</b> | <b>320 g</b> |
| Whole milk                                          | 80 g         |
| Fresh cream 35% fat                                 | 85 g         |
| Egg yolks                                           | 180 g        |
| Whole eggs                                          | 80 g         |
| Invert sugar                                        | 170 g        |
| Whipping cream 35% fat                              | 600 g        |

### 8. Assembly the entremets

### 7. Glaze

|                                                     |              |
|-----------------------------------------------------|--------------|
| <b>Belcolade Expression So'Choc<br/>Cacao-Trace</b> | <b>200 g</b> |
| <b>Belcolade Selection Lait Cacao-<br/>Trace</b>    | <b>700 g</b> |
| Puratos Miroir Glassage Neutre<br>Glaze             | 1 kg         |
| Whole milk                                          | 300 g        |
| Glucose                                             | 500 g        |
| Gelatin sheets                                      | 30 g         |

## PREPARATION

### Composition part

- Mix the almond milk together with the almond praliné and the whole milk and heat to 35°C.
- Add the gelatine sheets, pre-soaked and melted in cold water.
- Add the 'yoghurt texture' whipping cream to this mixture and combine using a spatula.
- Use the mixture straight away to assemble the inserts.

### Composition part

#### For 6 inserts, each 15 cm in diameter

- Pour the almond milk cream into 15 cm diameter flaxipan moulds, using 120 g per insert.
- Directly on top of this, place a disc of Joconde biscuit, which has been soaked in the lemon syrup.
- Freeze these now made inserts.
- After freezing, place 100 g of lime cream directly on top of each insert and finish with a cooked crumble base.
- Set aside in the freezer before assembling the entremets.

### Composition part

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### Composition part

- Put the chocolate mousse in 16 cm diameter circles, each lined with a rhodoïd and placed on a plate lined with a PVC sheet (mounted upside down).
- Line the circles with the mousse using a spoon or a small palette knife.
- Insert the frozen almond and lime directly into the chocolate mousse.
- Set aside in the freezer before icing.

### Composition part

- In a saucepan, bring the whole milk and glucose to the boil.
- Pour this mixture over the **Belcolade Selection Lait Cacao-Trace** and **Belcolade Expression So'Choc Cacao-Trace** chocolates.
- Add the pre-softened and melted gelatine and mix using a whisk.
- Add the slightly warmed, neutral mirror glaze.
- Finish using a hand mixer, before sieving the mixture. Cover with cling film and set aside at 4°C.
- Use the glaze at 38°C over a frozen surface.

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