

BELCOLADE HORIZON

Complexity level   



Created by Stéphane Leroux

Horizon is a window into Stéphane Leroux's creative universe, combining sources of inspiration such as his home region, art (notably Cubism and Art Brut), architecture, and the points of intersection of all four elements. Taking inspiration from this universe, the So'choc chocolate only serves to enrich it in return, making for a visually striking and tasty creation.



COMPOSITION

For six 16 cm diameter, 4 cm thick entremets

1. Sweet Hazelnut Pastry
2. Salted Butter Caramel
3. Silky So'Choc Vanilla Cream
4. Almond Joconde Biscuit
5. So'Choc Ganache Mouse
6. Black Spray Gun Layer

INGREDIENTS

1. Sweet Hazelnut Pastry

Butter	300 g
Icing sugar	125 g
Whole eggs	100 g
Salt	2 g
Flour	500 g
Raw hazelnut powder	70 g

2. Salted Butter Caramel

Sugar	150 g
Fresh cream 35% fat	200 g
Glucose	50 g
Semi-salted butter	50 g

3. Silky So'Choc Vanilla Cream

Belcolade Expression So'Choc Cacao-Trace	70 g
Whole milk	500 g
One vanilla pod	1 pc
Egg yolks	80 g
Sugar	90 g
Corn flour	50 g
Butter	15 g

PREPARATION

Composition part

- Add the butter and icing sugar to a mixer fitted with a flat beater and mix until smooth.
- Then add the salt and tempered eggs.
- Finally, add the sifted flour and hazelnut powder, then fraiser the dough, without kneading.
- Roll the dough out into a square and cover with cling film.
- Set aside at 4°C for at least 2 hours before use.

Composition part

- Dry caramelize the sugar.
- Cool the caramel with pre-warmed fresh cream and add the glucose syrup.
- Cook together at 105°C.
- When cooked, incorporate the semi-salted butter using a hand mixer, until the mixture is perfectly smooth and silky.
- Pour the caramel into a container and cover with cling film.
- Set the caramel aside at 4°C for at least 12 hours before whipping.

Composition part

- Stiffen the egg yolks with sugar, add the corn flour and mix with the milk, which has been pre-warmed and infused with the split vanilla pod.
- Whisk until it starts to boil.
- Remove from the heat and add the Belcolade Expression So'Choc Cacao-Trace chocolate and butter.
- Pour the cream into a container and cover with cling film. Cool rapidly.
- Once completely cooled, mix the cream with a hand mixer until smooth, silky and creamy.
- Serve using a piping bag with a nozzle.

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HORIZON

INGREDIENTS

4. 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

PREPARATION

Composition part

- Mix 380g of sugar and the almond powder in a mixer fitted with the whisk attachment. Gradually add the whole eggs, beating the mixture on the second speed.
- Once the mixture has stiffened, add the sifted flour, then the cooled melted butter and mix using a spatula.
- Add the stiffened egg whites and the 50 g of sugar, then finish mixing, still using the spatula.
- Lay the biscuit dough over 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.

5. So'Choc Ganache Mouse

Belcolade Expression So'Choc Cacao-Trace	175 g
Liquid fresh cream 35% fat	125 g
Whole milk	125 g
Invert sugar	25 g
Honey	25 g
Whipping cream 35% fat	200 g

Composition part

- Make a ganache using cream, milk, inverted sugar, honey and **Belcolade Expression So'Choc Cacao-Trace** chocolate.
- Mix the ganache using a hand mixer until smooth.
- Once the ganache has reached 45°C, add the 'yoghurt texture' whipping cream and combine using a spatula.
- Caution: make sure the mousse is semi-liquid when used. Besides making it easier to mold, this is what gives that melt-in-the-mouth texture when it is eaten.
- Pour the mouse into 3.5 cm cube-shaped silicone molds, using 30 g per mold.
- Cover the molds in a PVC sheet and freeze immediately after molding.

6. Black Spray Gun Layer

Belcolade Expression So'Choc Cacao-Trace	90 g
Cocoa butter	100 g
Black food coloring (optional)	

Composition part

- Mix the melted cocoa butter with the melted **Belcolade Expression So'Choc Cacao-Trace** chocolate.
- Add the black food coloring, mix and pass through a sieve.
- Apply at a maximum of 40°C onto a frozen surface.

Assembly

For around 24 tartlets

- Make a 3 mm thick base using the sweet hazelnut dough.
- Cut out circles 6 cm in diameter, 2 cm thick.
- Blind bake the casings on a Silpain sheet at 175°C.
- Once completely cooled, spoon a thin layer of whipped caramel on the bottom and place a small almond Joconde biscuit disc directly on top.
- Using a piping bag fitted with a nozzle, pipe the So'Choc vanilla cream to the brim of the tartlet.
- Immediately after, stick a small cube of frozen Belcolade Expression So'Choc Cacao-Trace mousse into the cream.
- Finish by applying the black spray gun layer.

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