

BELCOLADE NUXELICIOUS

Complexity level



COMPOSITION

1. Nutty Sphere



Created by Michel Eyckerman

This Sustainable Pralines Cacao-Trace Certified recipe unleashes the potential of your Belcolade chocolate.



INGREDIENTS

1. Nutty Sphere

Puratos Carat Nuxel Hazelnut	Q.S
Puratos Carat Cakau Milk	Q.S
Roasted hazelnuts	Q.S

PREPARATION

Composition part

- Mold a half-sphere mold with **Puratos Carat Cakau Milk**. Leave to set. Fill the mold with **Puratos Carat Nuxel Hazelnut** and leave to set for 10 min. Close the mold with melted **Puratos Carat Cakau Milk** and immediately put a panned hazelnut on top. Leave to set and demold.

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BELCOLADE
THE REAL BELGIAN CHOCOLATE