

BELCOLADE CAPREA

Complexity level



COMPOSITION

CT O3X5

1. Molding
2. Caramel Balsamic
3. Goat Cheese Ganache Preparation



Created by Michel Eyckerman

This recipe blends the **Belcolade Selection Amber, Blanc and Lait Cacao-Trace** chocolate with caramel, balsamic and creamy goat cheese into a bold, unexpected harmony. Crafted for the adventurous palate.



INGREDIENTS

1. Molding

Belcolade Selection Amber Cacao-Trace	Q.S
Belcolade Selection Lait Cacao-Trace	Q.S

2. Caramel Balsamic

Belcolade Selection Amber Cacao-Trace	50 g
Sugar	120 g
Glucose	50 g
Fresh Cream 35%	120 g
Butter	60 g
Fleur De Sel	2 g
Balsamic Vinegar	50 g

3. Goat Cheese Ganache Preparation

Belcolade Selection Blanc Cacao-Trace	240 g
Belcolade Premium Prime Pressed Cocoa Butter	20 g
Fresh Cream 35%	115 g
Glucose	18 g
Sorbitol	14 g
Invert Sugar	25 g
Goat Cheese	80 g
Butter	15 g

PREPARATION

Composition part

- Melt the **Belcolade Selection Amber Cacao-Trace** chocolate to 45°C and temper it at 28.2°C. Fill the molds to make filled chocolates and leave to crystalize.
- Melt the **Belcolade Selection Lait Cacao-Trace** chocolate to 45°C and temper it at 29°C. Fill the molds to make filled chocolates and leave to crystalize.

Composition part

- Make caramel with sugar and glucose. Heat up the cream and butter and add to the caramel gradually. Add the salt and leave to cool down. When the caramel reaches 35°C add the **Belcolade Selection Amber Cacao-Trace** and mix with an immersion blender.
- Add the balsamic vinegar and mix. Fill the top molds with the caramel balsamic and leave to set. Close with tempered **Belcolade Selection Amber Cacao-Trace** chocolate and demold after setting.

Composition part

- Boil the fresh cream together with the glucose and sorbitol and add the inverted sugar. Pour the composition onto the **Belcolade Selection Blanc Cacao-Trace** chocolate drops, the **Belcolade Premium Prime Pressed Cocoa Butter** and the Goat Cheese. Mix with an immersion blender. When the ganache cools to 35°C add the cold butter and mix again.
- Pipe the ganache in the bottom mold and leave to crystallize for 12 hours at 16°C with a relative humidity below 60%.
- Close after crystallization with tempered **Belcolade Selection Lait Cacao-Trace** chocolate and demold after a few minutes.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1833.03 / 438.94	30.03 g / 19.33 g	38.47 g / 34.77 g	0 g	4.22 g	0.39 g

*Indicative values based on theoretical calculations.

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