

BELCOLADE

CARRÉ COCO

Complexity level   

COMPOSITION

For a 6 mm thick, 27 x 37 cm frame

1. Belcolade Origins Lait Cameroon 45% Cacao-Trace milk chocolate ganache
2. Belcolade Selection Blanc Extra Cacao-Trace white chocolate and coconut ganache



Created by Stéphane Leroux

A harmony of contrasts - these carré coco combines the Belcolade Origins Lait Cameroon 45% Cacao-Trace chocolate with coconut. Each bite is a refined indulgence, crafted to awaken the senses and elevate the art of fine confectionary.



INGREDIENTS

1. Belcolade Origins Lait Cameroon 45% Cacao-Trace milk chocolate ganache

Belcolade Origins Lait Cameroon 45% Cacao-Trace	435 g
Fresh cream (35% fat)	230 g
Inverted sugar	75 g
Butter	60 g
Sorbitol	20 g

2. Belcolade Selection Blanc Extra Cacao-Trace white chocolate and coconut ganache

Belcolade Selection Blanc Extra Cacao-Trace	280 g
Belcolade Cocoa Butter Cacao-Trace	30 g
Coconut milk or pulp	180 g
Inverted sugar	40 g
Sorbitol	20 g
Grated coconut	50 g
Malibu	40 g
Pastry butter	20 g

PREPARATION

Composition part

- Heat the cream with sugar and sorbitol to 85°C.
- Pour the mixture over the **Belcolade Origins Lait Cameroon 45% Cacao-Trace** milk chocolate.
- When the mixture reaches a temperature between 35 and 38°C, add the butter and create an emulsion with a hand mixer.
- When the ganache has cooled to 32°C, pour into a 6mm frame coated in milk chocolate.
- Allow the ganache to harden for at least 4 hours before pouring the coconut ganache.

Composition part

- Heat the coconut milk with the inverted sugar, sorbitol and grated coconut to 80°C.
- Pour the mixture onto the **Belcolade Selection Blanc Extra Cacao-Trace** white chocolate and **Belcolade Cocoa Butter Cacao-Trace**.
- When the mixture reaches a temperature between 35 and 38°C, add the butter and create an emulsion with a hand mixer.
- Then pour the ganache at 30°C onto the Cameroon ganache and allow to harden for 24 hours at 16°C and 60% humidity.
- After this time, thinly coat the top of the ganache and cut into 4.5 cm squares with a guitar cutter.
- Enrobe the squares in **Belcolade Selection Lait Cacao-Trace** milk chocolate.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1929.98 / 462.84	32.54 g / 20.56 g	32.18 g / 28.78 g	1.52 g	4.18 g	0.12 g

*Indicative values based on theoretical calculations.



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