

# BELCOLADE

## CRÈME BRÛLÉE AU CHOCOLAT

Complexity level



### COMPOSITION

For 12 parts of 140g

1. Crème Brûlée



Created by Jeffrey De Weyer

It is made of custard. It is topped with a thin, brittle crust of caramelized sugar. It may be served cold, warm, or at room temperature. The custard is baked and then sprinkled with sugar Casa that is caramelized under a broiler or with a kitchen blowtorch.



### INGREDIENTS

#### 1. Crème Brûlée

|                                                    |              |
|----------------------------------------------------|--------------|
| <b>Belcolade Selection Extra Blanc Cacao-Trace</b> | <b>335 g</b> |
| Cream 35%                                          | 1000 g       |
| Egg Yolk                                           | 150 g        |
| Sugar                                              | 133 g        |
| Gelatin Powder 180 Bloom                           | 10 g         |
| Cold Water                                         | 60 g         |
| Vanille Pod                                        | Q.S          |

### PREPARATION

#### Composition part

- Make a crème anglaise from the cream, egg yolk, sugar and vanilla pod.
- Pour on the **Belcolade Selection Extra Blanc Cacao-Trace**. Add pre-soaked gelatin and put on a tray. Cover with plastic and put in a fridge of 4 °C.
- When the composition reaches a temperature of 29 °C you can fill the chocolate cups.
- Finish with a caramel disc.

#### Assembly

- Make a chocolate cup with **Belcolade Selection Extra Blanc Cacao-Trace**.
- After making the Crème Brûlée (29°C) you can pour it in the chocolate cups.
- Finish with a caramelized disc.

| Nutritional value per 100g* | Energy (kJ / kcal) | Fat / Saturated Fat | Carbohydrates / Sugars | Fibers | Proteins | Salt   |
|-----------------------------|--------------------|---------------------|------------------------|--------|----------|--------|
|                             | 1581.02 / 378.19   | 31.13 g / 20.51 g   | 19.75 g / 19.46 g      | 0 g    | 4.79 g   | 0.11 g |

\*Indicative values based on theoretical calculations.

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**BELCOLADE**  
THE REAL BELGIAN CHOCOLATE