

BELCOLADE FOREST FRUIT INDULGENCE

Complexity level   

COMPOSITION

CT PBW36

1. Almond Raspberry Sponge
2. Rose Red Fruit Filling
3. White Plant-Based Mousse
4. White Plant-Based Glaze
5. Crispy Red Fruit Coating

INGREDIENTS

1. Build-Up

2. Pistachio Sponge

Pistachio paste	35 g
Coconut fat	100 g
Salt	2 g
Almond milk	75 g
Sugar	60 g
Aquafaba (egg white replacer)	150 g
Pistachio powder	150 g
Icing sugar	65 g
Flour	180 g
Baking powder	6 g
Corn starch	10 g

3. Rose Red Fruit Filling

Puratos Topfil Finest Raspberry 70% CL	490 g
Rose water	10 g

PREPARATION

Composition part

- First make the pistachio sponge in the silicone mold from Silicomart SF028. Do not demold the sponge.
- Pipe on top some White Plant-Based mousse and put a frozen Rose Red Fruit insert and fill the mold up with the mousse. Fill also half-sphere silicone molds of 4 cm diameter and freeze.
- Dip the dessert in the reheated Red Fruit Coating and decorate with some icing sugar.
- Glaze the half-sphere mousse with the White Plant-Based Glaze and put on top of previous base.
- Decorate with a decoration made of **Belcolade Selection W. Plant-Based Cacao-Trace**.

Composition part

- Mix the pistachio paste with the almond milk and salt. Melt and mix in the coconut fat in the previous mixture.
- Whip the aquafaba with sugar and fold in the previously prepared mixture using a spatula. Sieve and add the dry ingredients and fold carefully with a spatula.
- Pipe into silicone molds and bake at 180°C for 15 minutes.
- Leave them to cool down.

Composition part

- Mix the **Puratos Topfil Finest Raspberry 70% CL** with the rose water and put the filling in silicone half-sphere molds. Freeze.



Created by Michel Eyckerman

This creation layers the **Belcolade Selection W. Plant-Based Cacao-Trace** chocolate with pistachio sponge and a vibrant red fruit filling. Bold yet balanced.



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INGREDIENTS

4. White Plant-Based Mousse

Belcolade Selection W. Plant-Based Cacao-Trace	300 g
Plant-Based cream 30% fat	175 g
Plant-Based cream 30% fat	280 g

5. White Plant-Based Glaze

Belcolade Selection W. Plant-Based Cacao-Trace	400 g
Puratos Miroir L'original Neutre	250 g
Plant-Based milk	200 g
Glucose	100 g
Sugar	50 g
Pectin NH	6 g

6. Crispy Red Fruit Coating

Belcolade Selection W. Plant-Based Cacao-Trace	500 g
Grape seed oil	100 g
Roasted chopped almonds	100 g
Crispy cherry fruit pieces	50 g

PREPARATION

Composition part

- Heat up the Plant-Based cream (175 g) to 85°C and pour onto the **Belcolade Selection W. Plant-Based Cacao-Trace** chocolate.
- Mix with a spatula to obtain an emulsion. When the ganache reaches 35°C add the semi-whipped Plant-Based cream (280 g).

Composition part

- Mix the sugar and the pectin. Heat up the Plant-Based milk and the glucose to 50°C and add the pectin-sugar mixture. Bring everything to a boil. Cook for 1 minute.
- Pour onto the **Belcolade Selection W. Plant-Based Cacao-Trace** chocolate and mix with an immersion blender. Add slightly heated **Puratos Miroir L'original Neutre** and mix again.
- Leave to cool and set overnight.
- Reheat to 35°C before use and mix again with an immersion blender to remove air bubbles.

Composition part

- Temper the **Belcolade Selection W. Plant-Based Cacao-Trace** chocolate to 35°C and add the grape seed oil and the roasted chopped almonds and the crispy cherry fruit pieces.
- Dip the bottom of the frozen pastries in the coating and leave to set.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1787.09 / 428.13	24.09 g / 12.2 g	46.62 g / 28.65 g	1.34 g	2.97 g	0.17 g

*Indicative values based on theoretical calculations.

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