

BELCOLADE

MERVEILLEUX AU CHOCOLAT

Complexity level   



COMPOSITION

For 24 parts of 65

1. Meringue
2. Merveilleux Chantilly



Created by Jeffrey De Weyer

The merveilleux (marvelous) is a small cake that originated in Belgium and is now found in France and some U.S. cities. It consists of a sandwich of two light meringues welded with whipped cream which has been covered with whipped cream and dusted with chocolate shavings. A candied cherry sometimes decorates the cake.



INGREDIENTS

1. Meringue

Belcolade Premium Dutch Cocoa Powder Cacao-Trace	15 g
Egg White	100 g
Icing Sugar (1)	100 g
Icing Sugar (2)	80 g

PREPARATION

Composition part

- Whip the egg with 100 g icing sugar. When you receive a smooth meringue, you can slowly incorporate 80 g icing sugar (2).
- Pipe the meringue on a Silpain® with demi spheres.
- Sieve the **Belcolade Premium Dutch Cocoa Powder Cacao-Trace** on top and bake 10 minutes on 110 °C. Continue baking for 1 hour on 90 °C.

2. Merveilleux Chantilly

Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace	225 g
Cream 35%	500 g

Composition part

- Heat up the fresh cream until 80 °C, pour onto the **Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace** and mix well until you obtain a homogeneous texture.
- Let it cool down for 12 hours in the fridge of 4 °C.
- Before piping on the meringue, whip it like whipped cream.

Assembly

- Melt **Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace** and temper.
- Spread it out thinly on a baking paper and roll it on a plastic tube before it starts to crystalize.
- Remove the tube slowly.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	374.77 / 1570.18	26.23 g / 17.81 g	30.24 g / 29.44 g	0.8 g	3.99 g	0.12 g

*Indicative values based on theoretical calculations.

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