

BELCOLADE MACARON GANACHE CASSIS

Complexity level   

COMPOSITION

CT PBW36

1. Macaron
2. Plant-Based White Ganache
3. Cassis Jelly



Created by Michel Eyckerman

In this crisp macaron shell envelops the **Belcolade Selection W. Plant-Based Cacao-Trace** chocolate with a vibrant cassis jelly at it's heart. Bold, elegant and with a modern, plant-based twist.



INGREDIENTS

1. Build-up

2. Macaron

Almonds (brown)	200 g
Icing sugar	200 g
Aquafaba (egg white replacer)	75 g
Water	50 g
Sugar	200 g
Aquafaba	75 g

3. White Ganache

Belcolade Selection W. Plant-Based Cacao-Trace	435 g
Belcolade Cocoa Butter Cacao-Trace	40 g
Plant-based cream 30% fat	435 g
Invert sugar	85 g
Lemon zest	5 g

4. Cassis Jelly

Cassis puree	240 g
Water	100 g
Sugar	250 g
Pectin NH	8 g
Sugar	50 g
Inverted sugar	50 g

PREPARATION

Composition part

- First pipe an outer circle on a macaron with the ganache and in the middle some cassis jelly.
- Put a second macaron on top and decorate with tempered **Belcolade Selection W. Plant-Based Cacao-Trace**.

Composition part

- Mix the almonds with the icing sugar into powder and sieve the powder. Mix this with the first 75 g of aquafaba. Cook the sugar and the water at 121°C.
- Meanwhile, whip the remaining 75 g of aquafaba.
- Pour the cooked sugar into the whipped aquafaba and mix until it is up to 45°C. Then, mix with the almond mixture until it gets a good texture.
- Preheat the oven to 130°C.
- Pipe macarons on a silicone sheet. Put the piped macarons in the oven and lower the temperature to 110°C.
- Bake them for 30 minutes with closed dampers. Leave them to cool down.

Composition part

- Heat up the Plant-Based cream with the lemon zest to 85°C. Add the inverted sugar.
- Mix and pour onto the **Belcolade Selection W. Plant-Based Cacao-Trace** and the Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace. Mix with an immersion blender to obtain a ganache at 38°C.
- Pour the ganache on a tray and leave to crystallize at room temperature.
- Pipe the ganache between two macaron shells.

Composition part

- Mix sugar (50g) and pectin NH. Heat up the cassis puree, the water and the sugar (250 g) together to 50°C.
- Add the sugar-pectin mixture and bring it to a boil.
- Add the inverted sugar and cook until it reaches 102°C.
- Leave to cool down and cover with cling film.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1729.85 / 412.53	17.34 g / 8.58 g	56.56 g / 42.13 g	1.57 g	2.32 g	0.07 g

*Indicative values based on theoretical calculations.

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