

BELCOLADE BUBBLE BAR

Complexity level



COMPOSITION

For 80 parts of 35 g

1. Molding
2. Bubble Praliné Filling
3. Enrobing



Created by Jeffrey De Weyer

Experience the delightful simplicity of our Bubble Bar. This beautiful, easy-to-make chocolate snack boasts a remarkable twist—it's fully sugar-reduced. Crafted with care, it's a guilt-free indulgence that satisfies your sweet cravings without



INGREDIENTS

1. Molding

Belcolade Selection Noir Sugar Reduced Cacao-Trace	QS
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2. Molding/enrobing

Belcolade Selection Lait Sugar Reduced Cacao-Trace	500 g
PatisFrance Pralirex Noisette	50 g
Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace	20 g
Oil	15 g

3. Enrobing

Belcolade Selection Noir Sugar Reduced Cacao-Trace	QS
Roasted buckwheat	QS

PREPARATION

Composition part

- Melt and temper the **Belcolade Selection Noir Sugar Reduced Cacao-Trace** at 29 °C.
- Mold cup molds and leave to crystallize at 16 °C with a relative humidity below 60 % for 30 minutes.
- Mold: CW1890.

Composition part

- Melt the **Belcolade Selection Lait Sugar Reduced Cacao-Trace** up to 45 °C together with the **PatisFrance Pralirex Noisette**, **Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace** and oil.
- Temper this composition until 31 °C, put into an espuma siphon.
- Pipe in the pre-molded chocolate mold.
- Leave to crystallize for 12 hours at a temperature of 16-18 °C, humidity below 60 %.
- Close the molds with tempered **Belcolade Selection Noir Sugar Reduced Cacao-Trace**.

Composition part

- Demold the bubble bars and enrobe thinly with tempered **Belcolade Selection Noir Sugar Reduced Cacao-Trace**.
- Decorate with roasted buckwheat.

Assembly

- After tempering the **Belcolade Selection Noir Sugar Reduced Cacao-Trace**, mold the chocolate (mold CW1890).
- Pipe the filling inside with an espuma bottle.
- Close them with tempered **Belcolade Selection Noir Sugar Reduced Cacao-Trace** chocolate.
- Enrobe thinly with tempered **Belcolade Selection Noir Sugar Reduced Cacao-Trace** and decorate with roasted buckwheat.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	2162.27 / 521.72	36.01 g / 19.36 g	31.6 g / 24.17 g	20.23 g	7.45 g	0.12 g

*Indicative values based on theoretical calculations.

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THE REAL BELGIAN CHOCOLATE