

BELCOLADE

NAMA CHOCOLATE

Complexity level



Created by Stéphane Leroux

NAMA chocolates, that emblematic Japanese recipe. This delicious uncoated ganache, with its inimitable melt-in-your-mouth texture and short shelf life, pairs perfectly with our Origins Philippines chocolate. The addition of Selection milk chocolate helps tone down the acidity of the characterful Origins chocolate. For a better tasting experience, it is best to store the NAMA chocolates in a cool place.



COMPOSITION

For a 27 x 37 cm frame, 1 cm thick

1. Belcolade Origins Noir Philippines 68% Cacao-Trace dark chocolate ganache
2. Finished with a dusting of Belcolade Cocoa Powder Cacao-Trace

INGREDIENTS

1. Nama Chocolate

Belcolade Origins Noir Philippines 68% Cacao-Trace	460g
Belcolade Origins Lait Vietnam 45% Cacao-Trace	100g
Fresh cream 35% fat	160g
Whole milk	160g
Glucose	20g
Butter	40g

PREPARATION

Composition part

- Mix the milk, fresh cream, glucose, and sorbitol, and heat to 85°C.
- Pour the hot mixture over the dark and milk chocolates.
- Mix until fully combined.
- Once the mixture has cooled to between 35 and 38°C, add the butter and finish mixing using a hand mixer until completely smooth.
- Pour the ganache into a non-templated frame and leave to crystallize at 16°C and 60% humidity for 24 hours.
- Dust both sides of the ganache with **Belcolade Cocoa Powder Cacao-Trace** and cut into 2.5 cm squares.
- Store the NAMA chocolates in a cool place

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1965.39 / 472.48	35.04 g / 22.37 g	31.34 g / 22.09 g	5.02 g	5.43 g	0.05 g

*Indicative values based on theoretical calculations.

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THE REAL BELGIAN CHOCOLATE