

BELCOLADE

ONDULATION

Complexity level   

COMPOSITION

1. Belcolade Origins Noir Philippines 68% Cacao-Trace dark chocolate and tea ganache



Created by Stéphane Leroux

This Belcolade Origins Noir Philippines 68% Cacao-Trace single-origin dark chocolate, with its subtle lemony aroma, is the perfect complement to the flavors found in tea.

The wavy shape of this little bar evokes the fact that the Philippines is a country made up of over 7,000 islands where water is ever-present.



INGREDIENTS

1. Belcolade Origins Noir Philippines 68% Cacao-Trace dark chocolate and tea ganache

Belcolade Origins Noir Philippines 68% Cacao-Trace	200 g
Belcolade Selection Lait Cacao-Trace	300 g
Sugar	80 g
Fresh cream 35% fat	360 g
Earl Grey tea + 40 g cold water	20 g
Lemon zest, grated	6 g
Glucose	20 g
Crystallized sorbitol	30 g
Butter	50 g

PREPARATION

Composition part

- Dry-caramelize the sugar.
- Reduce the cooking temperature by adding the already-heated fresh cream, cold brew tea, and grated lemon zest. Cover with plastic wrap and leave to infuse for 5 to 10 minutes.
- Next, filter the mixture and adjust the volume of liquid to 450 g using whole milk.
- Add the glucose and sorbitol, then heat to 80°C.
- Pour the liquid over the dark and milk chocolates and stir until completely smooth.
- When the ganache is between 35 and 38°C, add the butter and finish mixing with a hand mixer until perfectly smooth.
- Pour the ganache onto a stainless-steel baking sheet and cover with plastic wrap.
- Once the ganache has reached a cream-like texture, use a piping bag fitted with a No. 5 nozzle to pipe it onto your pre-formed mini waves.
- Leave to crystallize for a few hours at 16°C, then coat the mini waves with tempered Belcolade Selection Noir Intense Cacao-Trace dark chocolate, before sprinkling with a few dry tea leaves.
- Once fully crystallized, store at 16°C and 60% humidity.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1941.12 / 465.23	33.43 g / 21.69 g	36.83 g / 30.14 g	2.38 g	4.13 g	0.09 g

*Indicative values based on theoretical calculations.

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THE REAL BELGIAN CHOCOLATE