

BELCOLADE

BADIANE

Complexity level



COMPOSITION

For 1 frame of 27 cm by 36 cm and 1,5 cm high

1. Anis Ganache



Created by Michel Eyckerman

The Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace has an intense milky taste with a robust flavor of vanilla and anis. To boost the flavor of the ganache, I have put some extra anis to give the natural flavor of the chocolate back again after adding other ingredients to make the ganache. With a waved movement as an inspirational finishing.



INGREDIENTS

1. Anis Ganache

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	765 g
Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace	85 g
Cream 35% fat	420 g
Sorbitol powder	45 g
Anis powder	5 g
Inverted sugar	90 g
Butter	90 g

PREPARATION

Composition part

- Heat up the cream together with the sorbitol and the anis powder until 85°C.
- Add the inverted sugar and pour onto the chocolate and the cocoa butter and mix with a spatula.
- When you obtain a ganache of 35°C add the butter and mix with an immersion blender.
- Spread a thin layer of tempered chocolate on baking paper and put a frame on top 1,5cm high.
- Pour the ganache into the frame and leave it crystallize for 24h at 16°C with a relative humidity level below 60%.
- Cut the ganache with a guitar in the desired shape and enrobe-tempered **Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace**.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	2176.63 / 523.15	42.28 g / 26.67 g	32.79 g / 29.55 g	0.05 g	4.12 g	0.15 g

*Indicative values based on theoretical calculations.

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