

BELCOLADE

PECAN NOX

Complexity level



COMPOSITION

For 6 cakes of 12 cm diameter

1. Almond pecan dacquoise
2. Caramel base
3. Caramel meringue buttercream
4. White chocolate mousse
5. White caramel glaze

INGREDIENTS

1. Almond pecan dacquoise

Icing sugar	150 g
Pure almond powder	175 g
Flour	60 g
Egg white	200 g
Sugar	150 g
Pecan nut pieces	150 g

2. Caramel base

Glucose	200 g
Sugar	300 g
Cream 35% fat	500 g
Salt	5 g

3. Caramel meringue buttercream

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	50 g
Sugar	50 g
Water	25 g
Egg white	50 g
Butter 82% fat	250 g
Caramel base	250 g

4. White chocolate mousse

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	300 g
Cream 35% fat	75 g
Milk	75 g
Gelatin powder	3 g
Water	18 g
Whipped cream 35% fat	300 g

PREPARATION

Composition part

- Dry mix the icing sugar, the almond powder, and the flour together and sieve.
- Whip the egg whites with sugar until firm.
- Mix both compositions gently together using a spatula.
- Pipe circles on a Silpain® and sprinkle pecan nut pieces on top and sieve some icing sugar over it.
- Bake at 190°C for 10 minutes with closed dampers.
- leave to cool down.

Composition part

- Put the glucose first in the pan and put the sugar on top, start to cook.
- Heat up the cream with the salt in the microwave.
- When you obtain a nice caramel color extinguish with the cream and mix.
- Keep the caramel aside for further preparations.

Composition part

- Cook the water and the sugar until 121°C and add it to the whipping egg whites.
- Soften the butter and the caramel together.
- Melt the **Belcolade Origins Blanc Papua New Guinea 38 Cacao-Trace** and add it to the butter caramel composition.
- When the Italian meringue is firm and cooled down to room temperature you can add it to the butter caramel cream with a spatula. Mix it gently.

Composition part

- Mix the cold water with the gelatin powder and leave to soak for 10 minutes.
- Heat up the cream and the milk to 80°C and pour onto the chocolate and mix to obtain a ganache.
- Melt the gelatin mass and add it to the previous composition.
- When the ganache has a temperature of 32°C, add the semi-whipped cream using a spatula.



Created by Michel Eyckerman

The Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace chocolate goes well with warm flavors like caramel, vanilla, and nut. Therefore, I have created this dome with flavors that go well with the chocolate and decorations that are inspired by the traditional tribe accessories the local people use to dress up. The top cup on the dome is filled with liquid caramel that can be poured over the dessert.



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BELCOLADE
THE REAL BELGIAN CHOCOLATE

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INGREDIENTS

5. White caramel glaze

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace Puratos Miroir L'Original Neutre	300 g
Caramel base	150 g
Milk	150 g
Gelatin powder	15 g
Water	90 g

PREPARATION

Composition part

- Mix the cold water with the gelatin and leave to soak for 10 minutes.
- Bring the milk and the caramel base together to boil.
- Pour this composition on the chocolate and mix with a spatula.
- Add the gelatin mass and mix again.
- Add the **Puratos Miroir L'Original Neutre** and mix with an immersion blender.
- Keep overnight to room temperature.

Assembly

- Pipe in a dome of 10 cm in diameter first some caramel buttercream and put a dacquoise on top. Repeat this to have 3 layers of caramel buttercream and 3 layers of dacquoise. Put in the freezer and de-mold after.
- Pipe in a dome of 12cm diameter 100g of the chocolate mouse and push a frozen insert from above in it. Freeze again.
- Reheat the white caramel glaze to 35°C and mix with an immersion blender. Add some water when needed to make it a bit more liquid.
- Glaze the cake and decorate the Pecan Caramel Dome with chocolate decoration.
- Fill up the top chocolate decoration with some leftover caramel base.

Nutritional value	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
per 100g*	1532.8 / 366.01	20.98 g / 10.81 g	39.84 g / 35.02 g	0.91 g	3.99 g	0.23 g

*Indicative values based on theoretical calculations.

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