

BELCOLADE

CHOCOLATE BARS CACAO-TRACE CERTIFIED

Complexity level   

COMPOSITION

For 38 bars of 50g each

1. Praliné Filling
2. Enrobing



Created by Michel Eyckerman

A chocolate bar with pralinés and hazelnuts that everybody loves is a must in your shop. This one is not only delicious and crunchy but also made with 100% Belgian chocolate.



INGREDIENTS

1. Praline filling	35g
Fluid Praliné Hazelnut 50%	1000g
Belcolade Selection Noir Cacao-Trace	200g
Belcolade Selection Lait Cacao-Trace	100g
Belcolade Cocoa Butter Cacao-Trace	30g
Salt	2g

2. Enrobing	
Belcolade Selection Lait Cacao-Trace	QS
Roasted hazelnut cubes (3 mm)	QS
OR	
Belcolade Selection Noir Intense Cacao-Trace	QS
Roasted hazelnuts cubes (3 mm)	QS

PREPARATION

Composition part

- Melt and heat the Belcolade **Selection Noir Cacao-Trace**, the Belcolade **Selection Lait Cacao-Trace** and the **Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace** together to 45°C.
- Mix with the PatisFrance Praliné Hazelnut 50% and salt, then temper at 26-28°C.
- Pour the praliné into a 9mm frame and make it crystallize.

Composition part

- Cut the praliné into desired shapes and enrobe with tempered **Belcolade Selection Lait Cacao-Trace** chocolate.
- Immediately sprinkle roasted hazelnut cubes over it and leave to set for 5 minutes.
- Enrobe a second time with tempered **Belcolade Selection Lait Cacao-Trace** chocolate and leave to crystallize at 16°C with a relative humidity level below 60%.
- Alternatively, you can enrobe the praliné bars but with **Belcolade Selection Noir Intense Cacao-Trace** dark chocolate.

Assembly

- Pour the praliné into a 9mm high frame and cut to desired size after crystallization.
- Enrobe twice with tempered chocolate, sprinkling roasted hazelnut cubes after the first enrobing.
- Enrobe a second time to finish.



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