

BELCOLADE

PASSION PLUMAGE

Complexity level   

COMPOSITION

For 6 cakes of 12,5 cm diameter

1. Lemon Short crust
2. Black Lime white chocolate mousse
3. Exotic fruit compote
4. White chocolate glaze
5. Neutral glaze



Created by Michel Eyckerman

Crispy, mousse, soft, fruity, acidic, sweet... many textures and flavors combined in one dessert. The Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace is a great partner for combining flavors and textures. It offers a fruity white chocolate experience that I have crafted in a modern shape, with a touch of craftsmanship evident in the chocolate decoration.



INGREDIENTS

1. Lemon Short crust

Butter 82% fat	200 g
Sugar	170 g
Almond powder	50 g
Lemon peel	10 g
Whole egg	50 g
Salt	2 g
Flour	300 g

2. Black lime white chocolate mousse

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	310 g
Milk	100 g
Cream 35% fat	90 g
Sugar	20 g
Egg yolk	50 g
Black fermented lime powder	8 g
Gelatin powder	6 g
Water	36 g
Whipped cream 35% fat	400 g

3. Exotic fruit compote

Puratos Miroir l'Original Neutre	50 g
PatisFrance Starfruit Mango	100 g
Fresh passion fruit pulp	50 g
Fresh diced mango cubes	200 g
Fresh diced pineapple cubes	150 g
Sugar	50 g
Pectin	8 g
Fresh ginger (frozen)	3 g
Gelatin	4 g
Water	24 g

PREPARATION

Composition part

- Mix all ingredients together to obtain a homogeneous dough.
- Roll out at 3mm and cut out circles of 12,5 cm in diameter.
- Put on a Silpain® and bake for about 12 minutes at 175°C (depending on the oven), with open dampers.
- Leave to cool down.

Composition part

- Mix the cold water with the gelatin powder and leave to soak for 10 minutes.
- Make an English cream of milk, cream, sugar, and egg yolk.
- Add the gelatin to the previous mixture and the black fermented lime powder.
- Pour over the chocolate and mix into an emulsion.
- when the emulsion has a temperature of 32°C mix in the semi-whipped cream while using a spatula.
- fill up silicone molds with the mousse and close with a layer of Joconde sponge (any of your recipes).

Composition part

- Mix the cold water with the gelatin powder and leave to soak for 10 minutes.
- Heat up a pan with mango cubes and pineapple cubes.
- Add the Mango puree and the passion fruit pulp when the fruit starts to bake a bit.
- Mix the sugar and the pectin together and add it to a pre-warmed compote.
- Add the grated with a micro plan, ginger.
- Boil the composition for 2 minutes to activate the pectin.
- Add the Miroir l'Original Neutre and mix with a spatula.
- Melt the gelatin mass into the compote and mix with a spatula.
- Pour in each circle of 9 cm diameter 100g of the compote and put it in the freezer.



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PASSION PLUMAGE

INGREDIENTS

4. White chocolate glaze

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	400g
Puratos Miroir l'Original Neutre	500g
Glucose	100g
Milk	150g
Gelatin powder	10g
Water	60g

PREPARATION

Composition part

- Mix the cold water with the gelatin powder and leave to soak for 10 minutes.
- Bring the glucose and the milk together to boil.
- Pour the warm composition over the chocolate and mix to an emulsion while using a spatula.
- Melt the gelatin mass and add it to the previous mixture.
- Add finally the **Puratos Miroir l'Original Neutre** and mix with an immersion blender.
- Leave to set overnight at room temperature.
- Before usage, reheat to 38°C, add some water if necessary, and mix with an immersion blender to remove any air bubbles.

5. Neutral glaze

Puratos Harmony Classic	200g
Puratos Miroir l'Original Neutre	500g
Water	300g

Composition part

- Boil together the water and the **Puratos Harmony Classic**.
- Pour onto the **Puratos Miroir l'Original Neutre** and mix.
- Leave to cool down and reheat to 38°C before using.

Assembly

- Reheat the white chocolate glaze to 38°C and mix with an immersion blender.
- Glaze a frozen chocolate mousse and put this on top of a baked lemon shortcrust.
- Demold the exotic compote and glaze this with reheated neutral glaze.
- Put the glazed exotic fruit compote on top of the previous build-up and leave it to defrost.
- Decorate the dessert with a feather made from the **Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace** chocolate.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1163.62 / 277.42	12.48 g / 7.19 g	37.8 g / 29.76 g	0.67 g	3.09 g	0.16 g

*Indicative values based on theoretical calculations.

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