

BELCOLADE

PAPUA NEW GUINEA COCONUT

PASSION CHOCOLATE PRALINE

Complexity level



COMPOSITION

For 240 parts of 10g

1. Passion Ganache
2. Coconut Ganache



Created by Michel Eyckerman

Delight your taste buds with an exotic twist! Indulge in a heavenly praline featuring the vibrant tang of passion fruit, luscious coconut ganache, and rich **Belcolade Origins Papua New Guinea Cacao-Trace** certified chocolate.



INGREDIENTS

1. Passion Ganache 4g/praline

Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace	470g
PatisFrance Starfruit Passion	110g
Cream 35%	145g
Glucose	80g
Sorbitol	30g
Butter	95g

2. Coconut Ganache 4,5g/praline

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	515g
Coconut milk	270g
Coconut rasp	60g
Sorbitol	30g
Glucose	70g
Butter 82%	50g
Malibu (optional)	40g

PREPARATION

Composition part

- Mold polycarbonate molds with tempered **Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace** chocolate and leave to crystallize.
- Boil the cream with the sorbitol and warm the passion fruit to 85°C.
- Add the glucose and pour both liquids onto the **Belcolade Origins Lait Papua New Guinea 39% Organic Cacao-Trace** chocolate.
- Mix the ganache and add the butter at 35°C. Mix again with an immersion blender.
- Use the ganache at a maximum temperature of 29°C.
- Fill molds halfway with this ganache and leave to crystallize for 1 hour at 16°C with a humidity level below 60%, before you pipe the coconut ganache on top

Composition part

- Roast the coconut rasp in an oven or a pan and add this to the coconut milk.
- Add the sorbitol and the glucose.
- Heat all together up to 80°C. and pour onto the **Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace** and mix to form a ganache.
- Add the butter and Malibu at 35°C. Mix again with an immersion blender.
- Pipe this on top of the passion ganache and leave to crystallize for 12 hours at 16°C with a humidity level below 60%.
- After crystallization, close with tempered **Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace** chocolate and sprinkle some roasted coconut on top.
- Demold.
- Store the pralines in a cool dry place at 16°C with a relative humidity level below 60%.

Assembly

- Use the mold from Chocolate World: CW1867.
- Mold them with tempered chocolate and leave to crystallize.
- Fill the molds halfway with the passion ganache and leave to set.
- After, fill them completely with the coconut ganache and leave to crystallize for 12 hours.
- Close with tempered chocolate and decorate with roasted coconut.
- For presentation, pipe a small drop of tempered chocolate on a paper and stick the pralines sideways on it.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1885.72 / 452.79	30.12 g / 18.77 g	36.45 g / 30.55 g	0.95 g	3.81 g	0.13 g

*Indicative values based on theoretical calculations.

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