

BELCOLADE

MOKAMBA

Complexity level   

COMPOSITION

For 6 entremets of 18 cm

1. Hazelnut Dacquoise
2. Hazelnut Crisp Belcolade Selection Amber Cacao-Trace
3. Almond Joconde Biscuit
4. Moka Cream
5. Bavaoise Belcolade Selection Amber Cacao-Trace with orange zest
6. Belcolade Selection Amber Cacao-Trace Glaze

INGREDIENTS

1. Hazelnut Dacquoise

Egg whites	270 g
Caster sugar	140 g
White almond powder	120 g
Raw hazelnut powder	120 g
Icing sugar	190 g
Flour	45 g

2. Hazelnut Crisp Belcolade Selection Amber Cacao-Trace

Belcolade Selection Amber Cacao-Trace	100 g
PatisFrance Praliné Collection	180 g
Hazelnut IGP Piémont 60%	
PatisFrance Pralirex Hazelnut	180 g
Melted hazelnut butter	50 g
Crousticrepe	180 g

3. Almond Joconde Biscuit

Whole eggs	500 g
White almond powder	380 g
Caster sugar (part 1)	380 g
Flour	100 g
Melted butter	80 g
Egg whites	330 g
Caster sugar (part 2)	50 g

PREPARATION

Composition part

- Whip egg whites with caster sugar.
- Mix and sift almond powder, hazelnut powder, icing sugar, and flour.
- Fold the dry mixture into the whipped egg whites using a spatula.
- Pipe 16 cm discs on a Silpain sheet using a piping bag with a 12 mm nozzle.
- Dust the discs with icing sugar (twice) and bake at 170°C for approximately 15 minutes.
- Allow the biscuits to cool before removing them from the Silpain sheet.
- Chill (4°C) before use.

Composition part

- Mix all the above ingredients and spread this mass on the baked dacquoise biscuits, using 110 g per base.
- Reserve for assembling the inserts.

Composition part

- Follow the classic process for joconde biscuit.
- Bake on a tray and Silpat in an oven at 250°C.
- Cover the biscuits with cling film and refrigerate (4°C).



Created by Stéphane Leroux in collaboration with Fatma Hussen, Pastry Student

Mokamba is an entremets that harmonizes the sweetness of Belcolade Selection Amber Cacao-Trace chocolate with a robust coffee flavor. The addition of orange zest subtly and delicately connects these two delightful flavors



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THE REAL BELGIAN CHOCOLATE

BELCOLADE

MOKAMBA

INGREDIENTS

4. Moka Cream

Heavy cream 35% fat	750 g
Coffee beans	45 g
Caster sugar (Part 1)	150 g
Egg yolks	180 g
Caster sugar (Part 2)	75 g
Instant coffee	6 g
Gelatin sheets	7 g
Whole milk	QS

5. Bavaoise Belcolade Selection Amber

Cacao-Trace

Belcolade Selection Amber Cacao-Trace	400 g
Whole milk	450 g
Egg yolks	100 g
Gelatin sheets	12 g
Whipped cream	800 g
Fresh orange zest	5 g

6. Belcolade Selection Amber Cacao-Trace

Glaze

Belcolade Selection Amber Cacao-Trace	1000 g
Whole milk	150 g
Heavy cream 35% fat	150 g
Glucose	500 g
Gelatin sheets	30 g
Cold neutral glaze	1000 g

PREPARATION

Composition part

- Mix heavy cream with roasted coffee beans.
- Heat the mixture and blend it with a hand mixer.
- Caramelize caster sugar (Part 1) dry and deglaze it with hot coffee cream.
- Strain the mixture and adjust the liquid quantity to 900 g with whole milk.
- Add instant coffee and yolks whisked with 75 g caster sugar (Part 2).
- Poach the mixture at 85°C and add gelatin previously soaked in cold water to stop cooking.
- Strain everything and cool the cream quickly before molding it into 16 cm Flaxipan inserts, using 200 g per insert.
- Place Joconde biscuit discs of the same diameter on top.
- Freeze the inserts before proceeding further.
- After freezing the inserts, place on top the dacquoise bases spread with hazelnut crisp, and return the entire assembly to the freezer for entremets assembly.

Composition part

- Poach milk, orange zest, and egg yolks at 85°C, like a bavaoise.
- Immediately add previously soaked gelatin to stop cooking.
- Strain the mixture onto Belcolade Selection Amber Cacao-Trace chocolate, mix, and quickly cool the whole.
- Once the mixture is cool (between 20 and 23°C maximum), add the whipped cream and finish the mixture using a spatula.
- Use the cream directly for assembling the entremets in 18 cm plastic molds.
- Freeze the entremets directly after assembly.

Composition part

- Mix cream with milk and glucose and bring it to a boil.
- Pour directly over Belcolade Selection Amber Cacao-Trace chocolate and mix the whole using a whisk.
- Add melted and previously soaked gelatin.
- Heat the neutral glaze to 40°C and pour it into the previous mixture.
- Blend everything with a hand mixer until completely homogeneous.
- Strain the glaze and cover it with cling film touching the surface.
- Chill at 4°C until fully set.
- Use the glaze between 35 and 38°C maximum on a frozen surface.

Entremets Assembly

- Pour Belcolade Selection Amber Cacao-Trace bavaoise into an 18 cm plastic mold at 200 g per mold.
- Place the inserts directly into the bavaoise and press down to bring the bavaoise up to the edge of the mold.
- Freeze the entremets directly after assembly.
- After freezing the entremets, demold and glaze them with melted Belcolade Selection Amber Cacao-Trace glaze at a maximum of 38°C.
- Decorate according to your preference.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1418.44 / 339.04	18.23 g / 7.84 g	37.09 g / 31.84 g	1.03 g	6.28 g	0.21 g

*Indicative values based on theoretical calculations.

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