

BELCOLADE LUNAR TUBE

Complexity level



COMPOSITION

For approximately 25 plated desserts

1. Banana chocolate sponge
2. Raspberry rosemary filling
3. White couverture Bergamot mousse
4. White glaze
5. Anis sponge cake & Siphon couverture decoration
6. Crispy "tuile" leaves



Created by Michel Eyckerman in collaboration with Kris De Roy, Restaurant Chef

This exquisite plant-based dessert features the harmonious blend of Belcolade Selection W. Plant-Based Cacao-Trace, incorporating the essence of raspberry, rosemary, and white plant-based couverture. The result is a symphony of delightful textures.



INGREDIENTS

1. Chocolate Banana Cake

Belcolade Selection W. Plant-Based Cacao-Trace	100 g
PatisFrance Praliné Almond 50%	150 g
Fresh banana	400 g
Vegetable oil	120 g
Almond powder	250 g
Icing sugar	220 g
Baking soda	15 g
Flour	200 g
Corn starch	20 g

PREPARATION

Composition part

- Peel the bananas and blend into a smooth paste.
- Add oil, the **PatisFrance Praliné Almond 50%**, and mix with a spatula until smooth.
- Dry mix almond powder, icing sugar, baking soda, flour and corn starch.
- Add the dry mixture to the banana mixture, along with melted **Belcolade Selection W. Plant-Based Cacao-Trace** couverture.
- Whisk until homogeneous, spread out on a tray (30 by 40cm), and cover with baking paper.
- Bake at 165°C for about 20 minutes with closed dampers. Allow it to cool down.
- Cut out long oval-shaped Chocolate Banana Cake.
- TIP: The mold I use for this cake comes with an oval-shaped dough cutter.

2. Raspberry Rosemary filling

Fresh raspberries	350 g
Fresh Bergamot Juice	25 g
Fresh cut rosemary	5 g
Sugar	40 g
Pectin NH	4 g
Agar Agar	1 g
Sugar	50 g

Composition part

- Gently heat and cook raspberries with freshly squeezed Bergamot juice, along with freshly cut rosemary and 40g of sugar.
- In a separate bowl, combine pectin NH, Agar Agar, and 50g of sugar to create a dry mix.
- Gradually add the dry mixture to the warm raspberry blend while whisking continuously.
- Cook the raspberry composition for 2 minutes, then pour the filling into a silicone sheet frame to create a 1 cm thick insert. Freeze until set.
- Cut small strips for an insert that fit the silicone mold you're using to fill up with the white couverture mousse.

3. White couverture Bergamot mousse

Belcolade Selection W. Plant-Based Cacao-Trace	500 g
Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace	45 g
Water	155 g
Bergamot juice	65 g
Plant-Based cream 30% fat	415 g

Composition part

- Boil the water and Bergamot juice.
- Pour the boiled mixture onto the **Belcolade Selection W. Plant-Based Cacao-Trace** and the **Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace**. Use an immersion blender to mix and create a ganache.
- Semi-whip the plant-based cream.
- When the ganache reaches 35°C, add the semi-whipped plant-based cream with a spatula and mix gently.
- Fill the silicone molds, placing an insert of the raspberry-rosemary filling in the center. Freeze until set.

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LUNAR TUBE

INGREDIENTS

4. White couverture glaze

Belcolade Selection W. Plant-Based Cacao-Trace	400g
Glucose	200 g
Coconut milk 15% fat	200 g
Sugar	50 g
Pectin	6 g
Citric acid crystal	1 g
Puratos Miroir l'Original Neutral	400g

5. Anis sponge cake & Siphon couverture decoration

Aquafaba (chickpea water)	100 g
Sugar	100 g
Flour	140 g
Baking powder	2 g
Plant-Based milk	130 g
Aquafaba	20 g
Anis powder	3 g
Belcolade Selection W. Plant-Based Cacao-Trace	500 g
Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace	50 g
Oil	20 g

6. Crispy « tuile » leaves

Almond oil	35 g
Icing sugar	50 g
Aquafaba (chickpea water)	25 g
Flour	40 g
Salt	50 g
Vanilla stick	½

PREPARATION

Composition part

- Mix the sugar and pectin.
- Heat the coconut milk and glucose to 50°C, then add the pectin-sugar mixture and citric acid.
- Bring the mixture to a boil and cook for 1 minute.
- Pour the hot mixture onto the **Belcolade Selection W. Plant-Based Cacao-Trace** chocolate and blend with an immersion blender.
- Add **Puratos Miroir l'Original Neutral** at room temperature and blend again.
- Allow the glaze to cool down overnight at room temperature.
- Reheat to 40°C before use and blend again with an immersion blender to eliminate air bubbles. If the glaze is too thick, you can add some water.

Composition part

- Whip the aquafaba (100g) at high speed until fluffy, gradually adding sugar.
- Continue whipping until a firm meringue is achieved.
- Mix all other ingredients together with a whisk and gently fold in the Aquafaba meringue at the end.
- Place 55g of the batter in a paper coffee cup and microwave for 1 minute.
- Allow to cool upside down, then divide into small pieces and arrange on a baking tray.
- Dry bake in an oven at 120°C for about 30 minutes with open dampers.
- Warm and temper the **Belcolade Selection W. Plant-Based Cacao-Trace** and **Belcolade Pure Prime Pressed Cocoa Butter Cacao-Trace** to 32°C, then add the oil.
- Transfer this composition into a Siphon® bottle and seal.
- Place 2 N₂O capsules on the Siphon® bottle and shake well.
- Pipe small dots onto a guitar sheet and press down with another sheet until it reaches 1mm thickness.
- Allow to crystallize, demold, and cut out circles using a dough cutter.

Composition part

- Mix the almond oil with the icing sugar. Mix the ingredients thoroughly with a spatula.
- Add the Aquafaba, salt, and vanilla seeds scraped from the vanilla pod. Mix again with a spatula until the mixture achieves a smooth consistency.
- Gradually add the sifted flour, continuing to mix until the batter is homogeneous.
- Spread the batter evenly on a specially designed silicone sheet mold.
- Bake at 165°C for approximately 8 minutes.
- Demold the cookies while still warm and place them on a silicone sheet.
- Allow them to cool completely and store in a dry place.

Assembly

- Glaze the frozen mousses and put on a base of chocolate banana cake, allow them to defrost.
- Place the glazed mousse dessert on a plate.
- Decorate with the other small, finished recipes.
- Serve immediately.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1613.05 / 385.92	20.21 g / 8.98 g	45.36 g / 29.18 g	1.65 g	2.92 g	1.11 g

*Indicative values based on theoretical calculations.

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