

BELCOLADE

MONO PALET D'OR

Complexity level   

AW 0,82



Created by Jeffrey De Weyer

This **Belcolade Origins Lait Cameroon 45% Cacao-Trace** milk chocolate is pure heaven. If you want to taste milk chocolate in a ganache, then this is the one. Therefore, we have chosen to make a pure ganache of this chocolate without adding any other flavor. If you are looking for the famous 'Pâlet d'or' praline in a milk version, try this recipe out.



COMPOSITION

For 180 parts of 11g

1. Cameroon ganache
2. Enrobing

INGREDIENTS

1. Cameroon Ganache

Belcolade Origins Lait Cameroon 45% Cacao-Trace	602 g
Belcolade Selection Noir Ebony Cacao-Trace	127 g
Cream 30% fat	416 g
Invert sugar	73 g
Sorbitol	23 g
Butter 82% fat	59 g

2. Enrobing

Belcolade Selection Lait Cacao-Trace	QS
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PREPARATION

Composition part

- Bring the cream and sorbitol crystals to a boil.
- Pour over the **Belcolade Origins Lait Cameroon 45% Cacao-Trace**, **Belcolade Selection Noir Ebony**, and inverted sugar.
- Mix with a spatula to obtain a smooth ganache with a temperature between 35 and 38°C.
- Use an immersion blender to create a perfect emulsion.
- Add the cold butter and mix again with the immersion blender.
- Use the ganache immediately at a temperature of 33°C.
- Pour the ganache into a 12mm frame and leave it to crystallize overnight in a fridge at 16°C with a relative humidity level below 60%.

Composition part

- Heat the chocolate to 45°C and temper.
- Cut the ganache with a guitar in desired shape and enrobe with tempered **Belcolade Selection Lait Cacao-Trace**.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	558.85 / 2326.83	37.29 g / 23.59 g	49.39 g / 26.22 g	3.98 g	4.84 g	0.14 g

*Indicative values based on theoretical calculations.

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