

BELCOLADE

MONO MOCHA RUM

Complexity level   

AW 0,84

COMPOSITION

For 180 parts of 11g

1. Mocha rum Ganache
2. Enrobing



Created by Jeffrey De Weyer

Cacao-Trace Certified, this robust cocoa flavor is delicately enriched with delightful fresh citrus and dried fruit notes while unveiling subtle earthy notes of humus and loam. It pairs fantastically with notes of rum, coffee, and vanilla.



INGREDIENTS

1. Mocha rum Ganache

Belcolade Origins Noir Uganda 80% Organic Cacao-Trace	463 g
Belcolade Selection Lait Cacao-Trace	157 g
Sugar	131 g
Cream 35%	516 g
Coffee beans	25 g
Vanilla Pod	1 Pc.
Brown Rhum	24 g
Inverted Sugar	59 g
Sorbitol	33 g
Glucose	33 g
Butter	52 g

2. Enrobing

Belcolade Selection Noir Intense Cacao-Trace	QS
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PREPARATION

Composition part

- Make caramel from sugar.
- Heat the cream together with the sorbitol, coffee beans, and vanilla until 85°C.
- Deglaze the caramel.
- Add the inverted sugar and pour onto the **Belcolade Origins Noir Uganda 80% Cacao-Trace** and **Belcolade Selection Lait Cacao-Trace**. Mix with a spatula.
- Add the flambéed rum.
- When the ganache reaches 35°C, add the butter and mix with an immersion blender.
- Spread a thin layer of tempered chocolate on baking paper and place a 1.2 cm high frame on top.
- Pour the ganache into the frame and leave it crystallize for 24 hours 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 Noir Intense Cacao-Trace**.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1852.95 / 444.61	33.63 g / 21.98 g	29.35 g / 25.13 g	3.67 g	3.91 g	0.08 g

*Indicative values based on theoretical calculations.

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THE REAL BELGIAN CHOCOLATE