

BELCOLADE

MONO ANIS

Complexity level   

AW 0,82



COMPOSITION

For 180 parts of 13g

1. Anis Ganache
2. Enrobing



Created by Michel Eyckerman

The **Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace** white chocolate has an intense milky taste with a robust flavor of vanilla and anise. To boost the flavor of the ganache, I have added some extra anise to bring back the natural flavor of the chocolate after adding other ingredients to make the ganache. The finishing touch is a wave movement for inspiration.



INGREDIENTS

1. Anis Ganache

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	765 g
Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace	95 g
Cream 35% fat	420 g
Sorbitol powder	45 g
Anis powder	5 g
Inverted sugar	90 g
Butter	90 g

2. Enrobing

Belcolade Selection Blanc Extra Cacao-Trace	QS
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PREPARATION

Composition part

- Heat the cream together with the sorbitol and anise powder until 85°C.
- Add the inverted sugar and pour onto the **Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace** chocolate and **Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace**. Mix with a spatula.
- 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 Blanc Extra Cacao-Trace**.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	2271.62 / 545.86	42 g / 26.15 g	37.69 g / 35.46 g	0.03 g	5.14 g	0.18 g

*Indicative values based on theoretical calculations.

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BELCOLADE

THE REAL BELGIAN CHOCOLATE