

BELCOLADE

MONO GINGERBREAD

Complexity level   

AW 0,82



COMPOSITION

For 180 parts of 11g

1. Gingerbread Praliné
2. Origins Ganache
3. Enrobing



Created by Jeffrey De Weyer

Experience the essence of **Belcolade Origins Noir Philippines 68% Cacao-Trace** with this dark chocolate made of 68% cocoa. It boasts a delightful blend of fruity notes, with dominant flavors of tropical fruits such as pineapple, banana, and passion fruit, complemented by red and dried fruits. It is wonderfully paired with a note of orange and traditional gingerbread.



INGREDIENTS

2. Gingerbread Praliné

Belcolade Selection Blanc Extra Cacao-Trace	80 g
Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace	15 g
PatisFrance Amande Doux	215 g
PatisFrance Pralirex Noisette	23 g
Orange Zest	6 g
Gingerbread Cookies	55 g
Vanilla Pod	1 pc
Salt	3 g

2. Origins Ganache

Belcolade Origins Noir Philippines 68% Cacao-Trace	465 g
Cream 35%	384 g
Sorbitol	23 g
Inverted Sugar	65 g
Butter	63 g
Speculoos Spices	3 g

3. Enrobing

Belcolade Selection Noir Intense Cacao-Trace	QS
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PREPARATION

Composition part

- Melt the Belcolade **Selection Blanc Extra Cacao-Trace** and **Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace**. Add the **PatisFrance Amande Doux** and **PatisFrance Pralirex Noisette**.
- Reheat to 45°C and temper to 26°C.
- Add all other ingredients.
- Spread a thin layer of tempered chocolate on baking paper and place a frame on top.
- Pour the praliné into the frame to a height of 3mm and leave it crystallize for 10 minutes in a fridge at 4°C.

Composition part

- Heat the cream together with the speculoos spices and sorbitol until 85°C.
- Add the inverted sugar and pour onto the **Belcolade Origins Noir Philippines 68% Cacao-Trace**. Mix with a spatula.
- When the ganache reaches 35°C, add the butter and mix with an immersion blender.
- Place a frame on top of the gingerbread praliné to a height of 9mm.
- 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	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
per 100g*	2162.13 / 519.45	38.16 g / 22.03 g	35.03 g / 27.78 g	5.9 g	6.1 g	0.19 g

*Indicative values based on theoretical calculations.

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BELCOLADE

THE REAL BELGIAN CHOCOLATE