

BELCOLADE

MONO SPICY GINGER

Complexity level   



COMPOSITION

For 180 parts of 11g

1. Ginger Ganache
2. Enrobing



Created by Jeffrey De Weyer

With taste mastering that starts from the bean, including an exceptional non-smoking drying technique, this 39% milk chocolate preserves the exquisite natural flavor of the cocoa beans. It truly showcases Papua New Guinea's jewel of the mountains along the majestic Sepik River. The unique taste of this chocolate pairs perfectly with spicy notes of ginger and other spices.



INGREDIENTS

1. Ginger Ganache

Belcolade Origins Lait Papua New Guinea 39% Cacao-Trace	435 g
Belcolade Selection Noir Absolu Ebony Cacao-Trace	135 g
Cream 35%	328 g
Invert Sugar	51 g
Sorbitol	24 g
Butter	46 g
Fresh Ginger	16 g
5-Spice Mix	2,5 g
Lemon Zest	2 g

PREPARATION

Composition part

- Bring the cream and sorbitol crystals to a boil.
- Add the fresh ginger, 5-spice mix, and lemon zest.
- Pour over the **Belcolade Origins Lait Papua New Guinea 39% Cacao-Trace** and the **Belcolade Selection Noir Ebony Cacao-Trace**, and inverted sugar.
- Mix with a spatula to obtain a smooth ganache between 35 and 38°C.
- Use an immersion blender to create a perfect emulsion.
- Add the cold butter and mix again with an 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%.

2. Enrobing

Belcolade Selection Lait Cacao-Trace	QS
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Composition part

- Heat the chocolate to 45°C and temper.
- Cut the ganache with a guitar into the 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
	2132.45 / 511.92	37.06 g / 23.5 g	37.7 g / 34.96 g	2.65 g	5.95 g	0.14 g

*Indicative values based on theoretical calculations.

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BELCOLADE

THE REAL BELGIAN CHOCOLATE