

BELCOLADE

MONO MANDARIN

Complexity level   

AW 0,84



COMPOSITION

For 180 parts of 11g

1. Mandarin Ganache
2. Enrobing



Created by Jeffrey De Weyer

Our **Belcolade Origins Noir Vietnam 73% Cacao-Trace** chocolate overwhelms the senses with its acidic taste, zesty citrus notes, light mocha, and warm undertones of wood. If you ask me, it pairs wonderfully with mandarin!



INGREDIENTS

1. Mandarin Ganache

Belcolade Origins Noir Vietnam 73% Cacao-Trace	485 g
Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace	15 g
Mandarin Zest	10 g
Confit Mandarin	160 g
Mandarin Napoleon	38 g
Cream 35% Fat	385 g
Inverted sugar	60 g
Sorbitol	25 g
Glucose	45 g
Butter	75 g
Citric Acid	2 g

2. Enrobing

Belcolade Selection Noir Intense Cacao-Trace	QS
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PREPARATION

Composition part

- Heat the cream together with the mandarin zest and sorbitol until 85°C.
- Add the inverted sugar and citric acid, then pour onto the **Belcolade Origins Noir Vietnam 73% Cacao-Trace** 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.
- Add the confit mandarin soaked in Mandarin Napoleon (small pieces).
- 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 into the 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
	435.84 / 1814.35	32.29 g / 20.88 g	30.13 g / 21.64 g	4.18 g	4.52 g	0.05 g

*Indicative values based on theoretical calculations.

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BELCOLADE

THE REAL BELGIAN CHOCOLATE