

BELCOLADE

MONO MARZIPAN

Complexity level   

AW 0,83



COMPOSITION

For 180 parts of 11g

1. Marzipan Ganache
2. Enrobing



Created by Jeffrey De Weyer

Our **Belcolade Origins Lait Vietnam 45% Cacao-Trace** is a milk chocolate containing a subtle mix of caramel and mocha with a touch of roasted cocoa bean flavor. It pairs wonderfully with sweet and smooth marzipan. The touch of lemon gives an extra taste boost.



INGREDIENTS

1. Marzipan ganache

Belcolade Origins Lait Vietnam 45% Cacao-Trace	620 g
Belcolade Noir Absolu Ebony Cacao-Trace	104 g
Lemon Zest	7 g
Marzipan	144 g
Almond Milk (SABA)	144 g
Cream 35% Fat	260 g
Milk	66 g
Inverted sugar	52 g
Sorbitol	26 g
Butter	32 g

2. Enrobing

Belcolade Selection Lait Cacao-Trace	QS
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PREPARATION

Composition part

- Mix the marzipan, almond milk (SABA), cream, and milk in a blender.
- Heat this mixture together with the lemon zest and sorbitol until 85°C.
- Add the inverted sugar and pour onto the **Belcolade Origins Lait Vietnam 45% Cacao-Trace** and **Belcolade Noir Absolu Ebony 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 Lait Cacao-Trace**.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1979.16 / 474.99	32.79 g / 19.74 g	37.94 g / 33.6 g	2.98 g	6.11 g	0.14 g

*Indicative values based on theoretical calculations.

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THE REAL BELGIAN CHOCOLATE