

BELCOLADE

MONO PEPPER

Complexity level   

AW 0,81



COMPOSITION

For 180 parts of 11g

1. Pepper Ganache
2. Enrobing



Created by Jeffrey De Weyer

With taste mastering that starts from the bean, including an exceptional non-smoking drying technique, this 73% dark 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. Spices and different peppers are a perfect combination with this great chocolate.



INGREDIENTS

1. Pepper Ganache

Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace	334 g
Belcolade Selection Noir Intense Cacao-Trace	189g
Sugar	134 g
Cream 35%	412 g
Inverted Sugar	76 g
Sorbitol	53 g
Sichuan pepper	9 g
Pink Pepper	9 g
Butter	84 g

2. Enrobing

Belcolade Selection Noir Intense Cacao-Trace	QS
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PREPARATION

Composition part

- Make a caramel from the sugar.
- Heat the cream together with the sorbitol and different peppers until 85°C.
- Deglaze the caramel.
- Add the inverted sugar, sieve and pour onto the **Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace** and **Belcolade Selection Noir Intense Cacao-Trace** and 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 1,2cm high frame on top.
- Pour the ganache into the frame and leave it to 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 per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	2077.52 / 499.12	35.99 g / 23.01 g	35.91 g / 29.47 g	6.35 g	5.24 g	0.02 g

*Indicative values based on theoretical calculations.

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BELCOLADE

THE REAL BELGIAN CHOCOLATE