

PLANT-BASED KADAYIF

HAZELNUT BAR

Complexity level



COMPOSITION

For approximately 30 parts of 45g

1. Kadayif hazelnut filling
2. Cookie
3. enrobing



Created by Michel Eyckerman

Discover a delightful fusion of flavors with our new plant-based bar made with **Belcolade Selection M. Douceur Plant-Based Cacao-Trace**. Enjoy the rich taste of hazelnut, a scrumptious cookie, and the unique twist of baked kadayif inspired by the famous Dubai bar. Pure bliss!



INGREDIENTS

1. Kadayif hazelnut filling	30g/portion
Belcolade Selection M. Douceur Plant-Based Cacao-Trace	200 g
Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace	35 g
PatisFrance Praliné Collection Hazelnut IGP Piémont 62%	640 g
Kadayif	200 g
Coconut oil	40 g

2. Cookie	5g/portion
PatisFrance Pralirex Hazelnut	50 g
Puratos Mimetic Incorporation	170 g
Almond paste 50% (marzipan)	100 g
Sugar	150 g
Hazelnut powder	50 g
Plant-based milk (almond milk)	40 g
Vanilla	2 g
Baking powder	2 g
Salt	2 g
Flour	375 g

3. Enrobing	10g/portion
Belcolade Selection M. Douceur Plant-Based Cacao-Trace	QS

PREPARATION

Composition part

- Bake the kadayif in a pan with the coconut oil until golden brown.
- Leave to cool down before use. You should have 150g of baked kadayif.
- Melt and heat the **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate and the **Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace** to 45°C.
- Add the **PatisFrance Praliné Collection Hazelnut IGP Piémont 62%** and temper the filling at 28°C.
- Add the baked kadayif and mix with a spatula.
- Pour the filling in a frame of 9mm high and leave to crystallize.

Composition part

- Mix first the almond paste with the sugar and hazelnut powder in a kitchen robot using the flat beater.
- Add the **Puratos Mimetic Incorporation**, the **PatisFrance Pralirex Hazelnut** and the plant-based milk.
- Mix in all the other ingredients to obtain a homogeneous dough.
- Leave to dough to rest for 1 hour in the fridge.
- Roll it out to 2mm thick and cut into desired shape.
- Bake the cookies on a Silpain® for about 12 minutes at 165°C with open dampers.
- Leave them to cool down.

Composition part

- Melt the **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate to 47°C and temper it to 29°C.
- Enrobe the kadayif hazelnut bars and immediately put a cookie on top.
- Leave to crystallize and keep in a cool and dry place at 16°C with a maximum relative humidity level of 60%.

Assembly

- Cut the filling in rectangular shape and enrobe with tempered **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate.
- Immediately decorate with a cookie and a chocolate decoration made from **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate.

Nutritional value per 100g*	Energy (kcal / kJ)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	557.5 / 2319.92	36.09 g / 13.1 g	48.11 g / 30.72 g	3.58 g	7.79 g	0.13 g

*Indicative values based on theoretical calculations.

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