

PLANT-BASED MAKAO PEPPER PINEAPPLE

Complexity level



COMPOSITION

For approximately 200 bonbons (11g each)

1. Molding
2. Makao pineapple jelly
3. Lemon ganache



Created by Michel Eyckerman

Indulge in our exquisite **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** chocolate, featuring a tantalizing Makao pepper jelly with a hint of pineapple and a zesty lemon-flavored ganache. This unique treat offers a delightful explosion of flavors with every bite.



INGREDIENTS

1. Molding 3 g/bonbon

Belcolade Selection M. Douceur Plant-Based Cacao-Trace QS

2. Makao pineapple jelly 3g/bonbon

Lemon juice 170 g
Pineapple puree 150 g
Water 100 g
Sugar 250 g
Inulin 50 g
Sugar 50 g
Pectin NH 12 g
Lemon zest 5 g
Makao pepper 3 g

3. Lemon Ganache 5g/bonbon

Belcolade Selection M. Douceur Plant-Based Cacao-Trace 600 g
Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace 50 g
Water 210 g
Glucose 80 g
Invert sugar 45 g
Sorbitol crystals 30 g
Lemon zest 5 g

PREPARATION

Composition part

- Heat the **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** to 47°C and temper at 29°C.
- Mold polycarbonate molds and leave them to crystallize in a fridge of 16°C with a relative humidity level below 60%.

Composition part

- Heat the pineapple puree, lemon juice, water and 250 g of sugar to 50°C.
- Dry mix the 50 g of sugar with the pectin NH and inulin.
- Add this mixture to the previous composition while whisking.
- Cook the jelly until it reaches 103°C and then cool to room temperature.
- Fill the chocolate mold 1/3 full of the jelly.

Composition part

- Bring the water, glucose, sorbitol and the lemon zest to a boil.
- Pour over the **Belcolade Selection M. Douceur Plant-Based Cacao-Trace** and **Belcolade Pure Prime Pressed Cacao Butter Cacao-Trace**.
- Add the invert sugar and mix with a spatula to obtain a smooth ganache with a temperature between 35 and 38°C.
- Mix with an immersion blender to create a perfect emulsion.
- Use the ganache immediately at a maximum temperature of 29°C.

Assembly

- Spray the molds with colored and tempered yellow cocoa butter and some gold spray.
- Mold them with tempered chocolate.
- Fill the molds 1/3 full of the jelly and 2/3 with the lemon ganache.
- Leave to crystallize and then close with tempered chocolate.
- Demold and decorate.
- Store the bonbons in a cool dry place at 16°C with a humidity level below 60%

Nutritional value	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
per 100g*	1687.44 / 404.19	23.13 g / 13.89 g	44.13 g / 35.26 g	3.67 g	3.46 g	0.06 g

*Indicative values based on theoretical calculations.

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