

AMBER BISCUIT MOELLEUX

Complexity level   

COMPOSITION

For 24 parts of 80g

1. Caramel biscuit moelleux
2. Crunchy almond couverture
3. Praliné emulsion
4. Amber & coffee crèmeux
5. Amber chocolate and vanilla mousse
6. Thin Amber chocolate disc
7. Milk chocolate velvet
8. Glossy spray glaze

INGREDIENTS

1. Caramel biscuit moelleux

Belcolade Selection Amber Cacao-Trace	270g
Butter 82% fat	105g
Eggs	105g
Egg yolks	45g
Sugar	55g
Cake flour	55g

2. Crunchy almond couverture

Belcolade Selection Amber Cacao-Trace	500g
Corn oil	50g
Belcolade Pure Cocoa Butter Cacao-Trace	25g
PatisFrance Praliné Amande	50g
Roasted blanched almonds	250g

3. Praliné emulsion

PatisFrance Praliné Amande	125g
PatisFrance Praliné à l'Ancienne	125g
Water	100g



Created by Alessandro Nirchio and Marco Antoniazzi

Discover this recipe and explore how Belcolade Selection Amber Cacao-Trace can transform any pastry into a distinctive signature creation through its unique caramel profile and exceptional versatility.



PREPARATION

Composition part

- Melt the butter together with the Belcolade Selection Amber Cacao-Trace chocolate.
- Whisk together the eggs, egg yolks, and sugar. Add the flour and mix until combined.
- Incorporate the melted butter and chocolate mixture.
- Pour into a 25 x 25 cm frame.
- Refrigerate for at least 4 hours.
- Bake at 165°C (329°F) for 14 to 16 minutes.
- Blast chill and freeze.
- Cut into 5 cm rounds using a pastry cutter and reserve in the freezer.

Composition part

- Melt the Belcolade Selection Amber Cacao-Trace and Belcolade Pure Cocoa Butter Cacao-Trace separately.
- Combine with the remaining ingredients and mix until homogeneous.
- Use a toothpick to dip the biscuit moelleux into the coating.
- Allow to crystallize and reserve in the freezer until needed.

Composition part

- Mix all ingredients with a spatula until smooth.
- Pipe 7 g into a Silikomart lollipop mold.
- Freeze until needed.



Discover more recipes on
www.belcolade.com

BELCOLADE
THE REAL BELGIAN CHOCOLATE

AMBER BISCUIT MOELLEUX



INGREDIENTS

4. Amber & Coffee Crèmeux

Belcolade Selection Amber Cacao-Trace	100g
Espresso coffee	50g
Gelatin	2g
Water	10g
Cream 35% fat	100g

Composition part

- Bloom the gelatin in cold water.
- Heat the espresso coffee and dissolve the bloomed gelatin in it.
- Pour over the chocolate and blend until smooth.
- Add the cream and emulsify.
- Deposit 8 g over the praline emulsion.

5. Amber chocolate & vanilla mousse

Belcolade Selection Amber Cacao-Trace	410g
Cream 35% fat	250g
Gelatin	8g
Water	40g
Cream 35% fat whipped	350g
Vanilla bean	1pz.

Composition part

- Bloom the gelatin in the water.
- Bring the cream and vanilla to a boil.
- Add the gelatin and pour over the chocolate.
- Blend until smooth and homogeneous.
- Allow the mixture to cool to 32°C (90°F).
- Fold in the lightly whipped cream.

6. Thin Amber Chocolate Disc

Belcolade Selection Amber Cacao-Trace	QS
--	-----------

Composition part

- Melt the chocolate to 45°C (113°F).
- Temper and spread between two plastic sheets.
- Allow it to partially crystallize.
- Cut into 5 cm diameter discs.
- Allow to fully crystallize before use.

Assembly

- Pipe 30 g of Amber chocolate and vanilla mousse into a Silikomart Goutte 55 mold.
- Insert the prepared center and freeze until completely set.
- Dip the biscuit moelleux into the crunchy almond coating and allow it to crystallize.
- Prepare 5 cm discs of tempered Belcolade Selection Amber Cacao-Trace between two guitar sheets.
- Attach one chocolate disc to the base of each biscuit using a small amount of glucose syrup.
- Unmold the frozen mousse and spray with a milk chocolate velvet mixture (50% cocoa butter and 50% Belcolade Lait Selection) using a low-pressure spray gun.
- Return to the freezer to set.
- Spray with PatisFrance MiroirPlus Neutral Glaze, heated to 60°C (140°F) and diluted with 10% water.
- Place the mousse on top of the biscuit moelleux.
- Finish with a shortcrust pastry flower.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	470.27 / 1960.94	35.11 g / 17.44 g	30.26 g / 28.04 g	1.09 g	7.18 g	0.25 g

*Indicative values based on theoretical calculations.

Discover more recipes on
www.belcolade.com

BELCOLADE
THE REAL BELGIAN CHOCOLATE