

# SINGLE-ORIGIN

## CAMEROON CRUNCH

Complexity level   

### COMPOSITION

For 120 pieces

1. Praliné à l'Ancienne with Popcorn
2. Cameroon Intense Ganache



**Created by Matty Van Caesele and Geert Centho**

The deep cocoa intensity and naturally fruity notes of Cameroon cocoa are layered through both the praliné and ganache, while caramelized popcorn brings a delicate crunch and a subtle roasted sweetness, creating a sophisticated praline with remarkable depth and character.



### INGREDIENTS

#### 1. Praliné à l'Ancienne with Popcorn

|                                                        |       |
|--------------------------------------------------------|-------|
| <b>PatisFrance Praliné à l'Ancienne 67%</b>            | 400 g |
| <b>Belcolade Origins Noir Cameroon 80% Cacao-Trace</b> | 150 g |
| Granulated sugar                                       | 25 g  |
| Popcorn kernels                                        | 25 g  |
| PatisFrance Crousticrep Blond Fleur de Sel             | 25 g  |
|                                                        | 2 g   |

#### 2. Cameroon Intense Ganache

|                                                        |       |
|--------------------------------------------------------|-------|
| Granulated sugar                                       | 63 g  |
| Heavy cream (35% fat)                                  | 253 g |
| Sorbitol                                               | 13 g  |
| Invert sugar                                           | 30 g  |
| <b>Belcolade Origins Noir Cameroon 80% Cacao-Trace</b> | 200 g |
| <b>Belcolade Origins Lait Cameroon 45% Cacao-Trace</b> | 86 g  |
| Clarified butter                                       | 20 g  |

### PREPARATION

#### Composition part

- Prepare the popcorn from the kernels.
- Cook the sugar to a caramel and add the popcorn. Mix well to evenly coat the popcorn.
- Allow to cool, then crush into small pieces.
- Warm the PatisFrance Praliné à l'Ancienne 67% and Belcolade Origins Noir Cameroon 80% Cacao-Trace to 104°F (40°C), then pre-crystallize to 75°F (24°C).
- Fold in the crushed popcorn and Crousticrep Blond until evenly incorporated.

#### Composition part

- Heat the cream to 176°F (80°C).
- Dry-caramelize the sugar and carefully deglaze with the hot cream.
- Cool the mixture to 176°F (80°C), then dissolve the sorbitol and invert sugar.
- Pour over the Belcolade Origins Lait Cameroon 45% Cacao-Trace and Belcolade Origins Noir Cameroon 80% Cacao-Trace chocolates.
- Mix to create a smooth emulsion.
- Add the clarified butter and blend with an immersion blender until perfectly smooth.
- Use the ganache at 95-100°F (35-38°C).

#### Assembly

- Line a 6 mm frame with parchment paper and stencil with pre-crystallized Belcolade Selection Noir Intense Cacao-Trace chocolate.
- Spread the Praliné à l'Ancienne with Popcorn evenly into the frame.
- Allow to crystallize at 61-64°F (16-18°C) with a relative humidity below 60%.
- Deposit the Cameroon Intense Ganache in a second 6 mm layer over the praliné.
- Let crystallize for 12 hours under the same conditions.
- Remove the frame and apply a thin layer of pre-crystallized Belcolade Selection Noir Intense Cacao-Trace.
- Before complete crystallization, cut into pralines using waterjet technology.
- Enrobe with pre-crystallized Belcolade Selection Noir Intense Cacao-Trace and finish as desired.
- Store at 61°F (16°C) with a relative humidity below 60%.

| Nutritional value per 100g* | Energy (kJ / kcal) | Fat / Saturated Fat | Carbohydrates / Sugars | Fibers | Proteins | Salt   |
|-----------------------------|--------------------|---------------------|------------------------|--------|----------|--------|
|                             | 496.39 / 2077.72   | 33.58 g / 16.44 g   | 36.37 g / 29.83 g      | 5.09 g | 5.84 g   | 0.23 g |

\*Indicative values based on theoretical calculations.

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