

# Recipe : Caramel Coffee Cocoa Pods

- Belcolade Selection Noir Cacao-Trace CT C501/J
- Belcolade Selection Lait Cacao-Trace CT O3X5/J



**Belcolade**  
THE REAL BELGIAN CHOCOLATE  
**Selection**

## Composition

1. Moulding
2. Salted caramel
3. Coffee ganache

### 1. Moulding

Belcolade Selection Lait Cacao-Trace	QS
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**Method:** Temper the **Belcolade Selection Lait Cacao-Trace** and mould 10 cocoa pods. Leave to crystallise for 1 hour at 10° with a relative humidity level lower than 60%.

### 2. Salted caramel

Organic cane sugar	240 g
Glucose	100 g
Cream 35%	240 g
Butter AOC	100 g
Fleur de sel de Guérande	5 g

**Method:** Make a caramel with the sugar and the glucose. Heat up the cream and butter and add to the caramel little by little. Add the salt and allow to cool down. Fill the moulded chocolate with the caramel filling. Fill 5 of the moulded cocoa pods with the caramel filling. Leave to crystallise for 2 hours at 16°C with a relative humidity level lower than 60%.

### 3. Coffee ganache

Cream 35%	300 g
Glucose	70 g
<b>Belcolade Selection Noir Cacao-Trace</b>	365 g
Butter AOC	65 g
Rainforest Alliance coffee beans	20 g

**Method:** Heat the cream and infuse the broken coffee beans for 15 minutes. Add glucose and heat again to 80°C. Sift the coffee beans out of the cream and pour the cream onto the chocolate. Make a ganache using a spatula. When the ganache reaches 35°C add the butter and create an emulsion with a hand mixer.

Fill the other 5 moulded cocoa pods with the ganache and leave to crystallise for 2 hours at 16°C with a relative humidity level lower than 60%.

Glue the caramel filled moulds to the coffee ganache filled moulds with tempered chocolate. Unmould the cocoa pods.