

Recipe : Cocoa Pods au Café

- 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. Coffee ganache milk
3. Coffee ganache dark

1. Moulding

Belcolade Selection Lait Cacao-Trace	QS
Belcolade Selection Noir Cacao-Trace	QS

Method: Temper the **Belcolade Selection Lait and Noir Cacao-Trace** separately. Mould one cocoa pod mould with milk and another with dark chocolate. Allow to crystallise before filling.

2. Coffee ganache milk

Cream 35%	500 g
Rain Forest Alliance coffee beans	30 g
Glucose	160 g
Belcolade Selection Lait Cacao-Trace	960g
Butter AOC	160g

Method: Heat the cream and infuse broken coffee beans for 15 minutes. Add glucose and heat again to 80°C. Sift out the coffee beans and pour the cream onto the **Belcolade Selection Lait Cacao-Trace**. 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 milk chocolate moulds with the ganache and leave to crystallise at 18°C.

3. Coffee ganache dark

Cream 35%	500 g
Rain Forest Alliance coffee beans	30 g
Glucose	122 g
Belcolade Selection Noir Cacao-Trace	606 g
Butter AOC	110 g

Method: Heat the cream and infuse broken coffee beans for 15 minutes. Add glucose and heat again to 80°C. Sift out the coffee beans and pour the cream on to the **Belcolade Selection Noir Cacao-Trace**. 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 dark chocolate moulds with the ganache and leave to crystallise at 18°C.

Combine the milk and dark chocolate moulds with tempered chocolate to make cocoa pods.