

# Recipe : Cumbava Speculoos Spheres

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



## Composition

1. Panned speculoos with cumbava
2. Colour
3. Shine

### 1. Panning composition

Belcolade Selection Lait Cacao-Trace	6000 g
Cumbava powder	60 g
Belcolade Pure Prime Pressed Cocoa Butter	300 g
Ground Fairtrade speculoos	1000 g

**Method:** Melt the **Belcolade Selection Lait Cacao-Trace** to 40°C. Add the cumbava powder and **Belcolade Pure Prime Pressed Cocoa Butter**. Let infuse 1 day at 40°C. Use a Selmi Comfit machine to coat the small speculoos crunch. To obtain a smooth surface, follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed). After adding 5 kg chocolate little by little with a ladle, start creating the cumbava finishing: add the last 1 kg of chocolate very slowly and set the cooling very cold. (4°C cooling, 35-40% speed).

### 2. Colouring

Belcolade Pure Prime Pressed Cocoa Butter	100 g
Liposoluble yellow colour	7 g
Liposoluble blue colour	3 g

**Method:** Melt and mix the **Belcolade Pure Prime Pressed Cocoa Butter** with the colours and add to the products in Selmi Comfit machine (30-33°C, 45% speed, 8°C cooling).

### 3. Shiny finishing

Arabic gum based shining agent	QS
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**Method:** Depending on the brand and type of shining agent, the process and dosage may change.