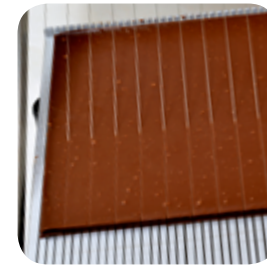


Ganache Caramel for enrobing



Method:

Heat the cream and the invert sugar till 60-80°C. Make a dry caramel with the sugar and add slowly the heated cream. Heat till 80°C and pour it directly onto the chocolate and the cocoa butter, mix well. Add the butter when the ganache reaches a temperature between 35-38°C, and mix by using a hand mixer to make the filling smooth and homogeneous. (Avoid air incorporation). Temper the Belcolade Selection Noir, Lait or Blanc and spread a thin layer of the tempered chocolate on baking paper. Put the square on top and when it's crystallized, spread out evenly the ganache. Let it crystallize during minimum 12 hours between 16-18°C with an average humidity below 60%. When it's crystallized, spread another thin layer of tempered chocolate on the other ganache side and cut squares with a guitar. Enrobe with tempered Belcolade Selection Noir, Lait or Blanc. Let the finished products crystallize at 18°C during 12 hours with an average humidity below 60%. Then store at 16°C.

Some Tips:

- it's not necessary to pre-melt the chocolate
- if you don't have cocoa butter in drops, you can use cocoa butter in blocks but it needs to be chopped
- please do not put in the fridge at 4°C
- to deposit or extrude: let cool down in an inox tray and cover with a clingfilm
- when the ganache reaches the good texture, you can use it for piping.

MILK GANACHE CARAMEL

Ingredients:

	Lait Supreme 41%	Lait Supérieur 38%	Lait Caramel 34,5%	Lait Selection 33,5%	Lait Selection 35,5%	Lait Extra 32%	Lait Clair 32%	Lait Douceur 31,5%
Fresh Cream 35%	360	360	360	360	360	360	360	360
Granulated sugar	72	72	72	72	72	72	72	72
Invert sugar	20	20	20	20	20	20	20	20
Belcolade Noir Selection	50	50	50	50	50	50	50	50
Belcolade Pure Prime Pressed Cocoa Butter								
Belcolade Selection	575	600	625	660	632	690	670	696
Butter	60	60	60	60	60	60	60	60
Total weight	1137	1162	1187	1222	1194	1252	1232	1258

DARK GANACHE CARAMEL

Ingredients:

	Noir Pur Amer 73%	Noir Supreme 70,5%	Noir Supérieur 60%	Noir Extra 57,5%	Noir Selection 55%	Blanc Selection 29,5%	Blanc Selection 28%	Blanc Intense 28,5%
Fresh Cream 35%	360	360	360	360	360	360	360	360
Granulated sugar	72	72	72	72	72	72	72	72
Invert sugar	20	20	20	20	20	20	20	20
Belcolade Noir Selection								
Belcolade Pure Prime Pressed Cocoa Butter						20	20	20
Belcolade Selection	375	380	450	435	450	700	730	740
Butter	60	60	60	60	60	60	60	60
Total weight	887	892	962	947	962	1232	1262	1272