

Recipe : Squeeze the Lime

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



Belcolade
THE REAL BELGIAN CHOCOLATE
Selection

Composition

1. Pain de Gêne
2. Liquid praliné
3. Mousse
4. Spray chocolate
5. Chocolate glaze

Decoration

Put a thin disk of **Belcolade Selection Lait Cacao-Trace** between the glazed Pain de Gêne and the finished mousse and decorate with a fresh lime. Squeeze the lime on top of the dessert just before eating.

1. Pain de Gêne

PatisFrance Almond Powder	250 g
Organic cane sugar	250 g
Eggs	350 g
Fleur de sel de Guérande	2 g
Lemon zest	5 g
Butter AOC	175 g
Flour	70 g
Corn starch	25 g

Method: Whip the PatisFrance Almond Powder, sugar, eggs, salt and lemon zest. Melt the butter to 40°C. When the egg composition has a nice volume, add the butter. Mix the flour and starch and add to the composition very slowly. Spread on a 30/40cm tray and bake for ±20 minutes on ±180°C. Leave to cool down and freeze it. Cut out circles with a dough cutter.

2. Liquid praliné

PatisFrance Almond Praliné	250 g
Water	100 g

Method: Mix the PatisFrance Almond Praliné and the water. Pipe 10g into demi-sphere silicone moulds and freeze.

3. Chocolate mousse

Water	12 g
Gelatin powder	2 g
Cream 35%	300 g
Cream 35%	100 g
Egg yolks	40 g
Milk	100 g
Belcolade Selection Lait Cacao-Trace	430 g
Belcolade Pure Prime Pressed Cocoa Butter	20 g

Method: Mix the cold water and the gelatin powder and let it soak. Semi whip the 300g cream and set aside. Heat 100g cream together with the egg yolks and milk until 85°C. Pour on the **Belcolade Selection Lait Cacao-Trace** and **Belcolade Pure Prime Pressed Cocoa Butter** and make an homogeneous ganache. Melt the gelatin mixture and mix it into the ganache. When the chocolate ganache reaches 32°C, incorporate the whipped cream. Put ±25g in a demi-sphere silicone mould and push in a frozen praline filling. Put everything in the freezer.

4. Spray chocolate

Belcolade Selection Noir Cacao-Trace	100 g
Belcolade Pure Prime Pressed Cocoa Butter	150 g

Method: Melt the **Belcolade Selection Noir Cacao-Trace** and **Belcolade Pure Prime Pressed Cocoa Butter** to 40°C and mix together. Spray on the frozen mousse.

5. Chocolate glaze

Belcolade Selection Noir Cacao-Trace	250 g
PatisFrance Amande Doux	200 g
Almond oil	25 g
Almond pieces, roasted	75 g

Method: Melt the **Belcolade Selection Noir Cacao-Trace** to 45°C and mix all ingredients. Cover the frozen Pain de Gêne circles and allow to set before decorating.