

BELCOLADE

TRIPLE DELIGHT CHOCOLATE BARS

Complexity level   

COMPOSITION

1. Caramel Anis
2. Praline Sesame
3. Ganache Coffee

Created by Stef Aerts

Creating with Belcolade Noir Selection Intense Cacao-Trace allows you to explore the depths of chocolate craftsmanship, bringing out the finest flavors and textures in every bite. Its versatility makes it perfect for a wide range of applications, ensuring that every creation is a masterpiece.



INGREDIENTS

1. Caramel Anis

Belcolade Cocoa Butter Cacao-Trace	10g
Belcolade Selection Noir Intense Cacao-Trace	10g
Sugar	150 g
Glucose	50 g
Cream 35%	270 g
Water	40 g
Star anise	2 pc
Sugar	25 g
Invert sugar	40 g

2. Praline sesame

Belcolade Selection Blanc Extra Cacao-Trace	190g
Belcolade Cocoa Butter Cacao-Trace	20g
PatisFrance Almond	100g
Roasted sesame	200 g
Sugar	200 g
Salt	1 g
Praline sesame	300 g

3. Ganache coffee

Belcolade Belcolade Selection Noir Intense Cacao-Trace	545g
Belcolade Cocoa Butter Cacao-Trace	10g
Cream 35%	335 g
Sorbitol powder	20 g
Invert sugar	65 g
Butter	50 g
Coffee beans	10 g

PREPARATION

Composition part

- Heat up the sugar, glucose, and cream to 90°C using a cooking pan. Ensure the sugar is well dissolved and continue boiling until 120°C, using a whisk to mix continuously.
- Meanwhile, mix the water, star anise, sugar, and invert sugar and heat in the microwave for 30 seconds. When the caramel reaches 120°C, add this syrup to the caramel off the cooking plate.
- Mix well and reheat to boil until 118°C, then add the **Belcolade Selection Noir Intense Cacao-Trace** and **Belcolade Cocoa Butter Cacao-Trace**.
- Pour the mixture into a square mold of 27x37 cm and 2 mm high. Let set for the next step.

Composition part

- Make a caramel with the sugar and add the PatisFrance almonds on top, then place over a Silpat. Sprinkle the sesame seeds over and let cool down.
- Blend the mixture in a cutter/blender until reaching a smooth paste.
- Melt the chocolate with the cocoa butter until 40°C, then mix with the sesame praline. Cool this preparation down to 26-28°C and spread it over the previous caramel anis layer with a thickness of 2 mm.

Composition part

- Heat the cream with the invert sugar, sorbitol, butter, and coffee beans. When it reaches boiling point, cover the cooking pan with fresh film and let set for 15 minutes.
- Reheat the mixture and strain through a sieve onto the **Belcolade Selection Noir Intense Cacao-Trace** and **Belcolade Cocoa Butter Cacao-Trace**.
- Create a good emulsion using an emulsion blender and spread over the two previous layers with a thickness of 6 mm.



Discover more recipes on
www.belcolade.com

BELCOLADE
THE REAL BELGIAN CHOCOLATE

BELCOLADE

TRIPLE DELIGHT CHOCOLATE BARS

Assembly

- Cut the required shape out of the square and enrobe with tempered **Belcolade Selection Noir Intense Cacao-Trace**.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1827.65 / 581.55	31.56 g / 16.12 g	37.95 g / 32.7 g	4.01 g	5.38 g	0.09 g

*Indicative values based on theoretical calculations.

Discover more recipes on
www.belcolade.com

BELCOLADE
THE REAL BELGIAN CHOCOLATE