

BELCOLADE

SINGLE-ORIGIN CHOCOLATE & YUZO TARTLETS

Complexity level   



COMPOSITION

For 15 tartlets (70mm diameter each)

1. Cocoa Sweet Pastry
2. Chocolate Sponge Biscuit
3. Milk Chocolate Crèmeux – Vietnam Origin
4. Yuzu Caramel
5. Milk Chocolate Chantilly – Vietnam Origin

Created by Jonathan Mougél in collaboration with Fabio Giambrone

Where the bold character of the single-origin Belcolade Origins Lait Vietnam 45% Cacao-Trace chocolate meets the brightness of yuzu, a new harmony is born — a balance of intensity and finesse.



INGREDIENTS

1. Cocoa Sweet Pastry

Belcolade Premium Cocoa Powder Cacao-Trace	40g
PatisFrance Almond Powder	60g
Butter	230g
Salt	5g
Powdered sugar	200g
Whole eggs	100g
Flour	300g
Potato starch	150g

2. Chocolate Sponge Biscuit

Belcolade Premium Cocoa Powder Cacao-Trace	40g
Egg yolks	200g
Sugar	172g
Egg whites	200g
Sugar	52g
Flour	100g
Butter	60g

3. Milk Chocolate Crèmeux – Vietnam Origin

Belcolade Chocolate Origins Lait Vietnam 45% Cacao-Trace	200g
Heavy cream 35%	621g
Vanilla bean	1 pc
Pectin	3g
Egg yolks	40g
Light brown sugar	40g

PREPARATION

Composition part

- Cut the butter into uniform cubes. Combine all ingredients and mix gently without overworking the dough.
- Roll out the dough to a thickness of 2 mm. Chill at 4°C (39°F) for about 2 hours.
- Line 70 mm tart rings with the dough and bake at 160°C (320°F) for approximately 12 minutes. Let cool.

Composition part

- Whip the yolks with 172 g sugar until ribbon stage.
- Separately, whip the egg whites with 52 g sugar to stiff peaks.
- Sift together the cocoa powder and flour.
- Gently fold the dry ingredients into the yolk mixture, then incorporate half of the meringue, followed by the melted butter.
- Spread onto a 40x60 cm Silpat-lined baking sheet.
- Bake at 180°C (356°F) for about 8 minutes. Unmold and set aside.

Composition part

- Bring the cream, scraped vanilla bean, and pectin-sugar mixture to a boil. Simmer for 1 minute.
- Off heat, add the yolks and cook to 85°C (185°F).
- Pour over the chocolate and blend until smooth.
- Cool rapidly and blend again before use.

Discover more recipes on
www.belcolade.com

BELCOLADE
THE REAL BELGIAN CHOCOLATE

BELCOLADE

SINGLE-ORIGIN CHOCOLATE &

YUZU TARTLETS

INGREDIENTS

4. Yuzu Caramel

Belcolade Chocolate Origins Lait	160 g
Vietnam 45% Cacao-Trace	
Heavy cream 35%	125 g
Trimoline (invert sugar)	12 g
Sugar	140 g
Yuzu purée	30 g
Butter	20 g

PREPARATION

Composition part

- Bring the cream, milk, and trimoline to a boil. Simultaneously warm the yuzu purée.
- Caramelize the sugar dry, then deglaze with the hot liquids.
- Cook to 102°C (216°F).
- Cool to 80°C (176°F), pour over the chocolate, and blend.
- At 40°C (104°F), add the butter and blend again.

5. Milk Chocolate Chantilly – Vietnam Origin

Belcolade Chocolate Origins Lait	120 g
Vietnam 45% Cacao-Trace	
Heavy cream 35%	75 g
Whole milk	45 g
Powdered galatin	4 g
Hydration water of gelatin	24 g
Fromage blanc 8% fat	50 g
Heavy cream 35%	450 g

Composition part

- Bring the first portion of cream and milk to a boil. Add the hydrated gelatin and pour over the chocolate. Blend thoroughly.
- Add the fromage blanc and second portion of cream. Blend again.
- Refrigerate for 12 hours at 4°C (39°F).
- Whip to soft peaks before piping.

Assembly

- Cut the sponge into rings using a 60 mm outer and 30 mm inner cutter to form a donut shape.
- Pipe 8 g of chocolate crèmeux into the base of each baked tart shell to adhere the sponge ring.
- Fill the center of the sponge with 8 g of yuzu caramel, then top with approximately 20 g of chocolate crèmeux to level the tartlet.
- Fill 3 cm diameter half-sphere molds with chocolate crèmeux and freeze.
- Unmold and place one half-sphere at the center of each tartlet.
- Pipe the Milk Chocolate Chantilly using a turntable and a decorative piping tip for a refined finish.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1565.28 / 374.15	24.6 g / 15.32 g	31.69 g / 19.76 g	1.56 g	5.67 g	0.21 g

*Indicative values based on theoretical calculations.

Discover more recipes on
www.belcolade.com

BELCOLADE
THE REAL BELGIAN CHOCOLATE