

Recipe : Almond Orange Brownies

■ Belcolade Selection Noir Cacao-Trace CT C501/J



Belcolade
THE REAL BELGIAN CHOCOLATE
Selection

Composition

1. Chocolate brownies
2. Orange marmalade
3. Almond paste
4. Enrobing

1. Chocolate brownies

Butter AOC	440 g
Belcolade Selection Noir Cacao-Trace	440 g
Whole eggs	340 g
Organic cane sugar	440 g
Invert sugar	70 g
Flour	150 g
Fleur de sel de Guérande	4 g

Method: Melt the butter with the **Belcolade Selection Noir Cacao-Trace** to 40°C. Whip the whole eggs with the cane and invert sugar. Combine both mixtures and incorporate the sifted flour and salt with a spatula. Pour in a 30 x 47cm baking frame and cover with a silicone baking sheet. Bake at 175°C for 25 minutes and leave to cool down.

2. Orange marmalade

Fairtrade oranges	250 g
Glucose	100 g
Organic cane sugar	20 g
Pectin NH	4 g

Method: Wash the oranges, cut them in pieces and remove the seeds (use the peel). Bring the oranges to a boil together with the glucose in a Thermomix, then add the pectin with the sugar. Cook and mix on medium speed for 4 minutes in the Thermomix. Let the marmalade cool down. Spread 300g of marmalade on each brownie.

3. Almond paste

PatisFrance Catania 50%	360 g
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Method: Roll out the **PatisFrance Catania 50%** almond paste to 3mm and put on top of the marmalade.

4. Enrobing

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Method: Cut the brownies in the desired shape and enrobe with tempered **Belcolade Selection Noir Cacao-Trace**.