

Amber Balsamic Crystal

Composition

1. Moulding
2. Caramel Balsamic
3. Amber Ganache



1. Moulding

Belcolade Selection Amber Cacao-Trace	Quantity sufficient
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Method

Melt the **Belcolade Selection Amber Cacao-Trace** chocolate to 45°C and temper it at 28.2°C. Mould the moulds to make filled chocolates and leave to crystallize.

2. Caramel Balsamic

Sugar	240 gr
Glucose	100 gr
Fresh cream 35%	240 gr
Butter	100 gr
Fleur de sel	3 gr
Balsamic vinegar	100 gr

Method

Make a caramel with the sugar and the glucose. Heat up the cream and butter and add to the caramel gradually. Add the salt and allow to cool down. Add the Balsamic vinegar and mix. Fill the moulds halfway with the caramel balsamic.

3. Amber Ganache

Fresh Cream 35%	340 gr
Glucose	35 gr
Sorbitol	38 gr
Dextrose	80 gr
Belcolade Selection Amber Cacao-Trace	485 gr
Butter	22 gr

Method

Heat up the fresh cream together with the glucose, the sorbitol and dextrose to 80°C. Pour onto the **Belcolade Selection Amber Cacao-Trace** chocolate drops and mix with a mixer. When the ganache reaches 35°C add the cold butter and mix again.

Pipe the ganache on top of the caramel balsamic and leave to crystallize for 12 hours at 16°C with a relative humidity below 60%. Close after crystallization with tempered Amber chocolate and demould after a few minutes.

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