

# Recipe : Cho'code

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



**Belcolade**  
THE REAL BELGIAN CHOCOLATE  
**Selection**

## 1. Chicory shortcrust

PatisFrance Hazelnuts	25 g
Organic pecan nuts	25 g
Roasted chicory	10 g
Flour	75 g
Brown sugar	60 g
Butter AOC	65 g
Salt	1 g
Egg yolks	10 g
Baking powder	2 g

**Method:** Grind the chicory and the pecans and mix all ingredients together to obtain a sandy texture. Roll out between 2 sheets of paper to 4mm, cut 4 ovals 6 x 16cm, about 60g each and bake these shortcrusts at 170°C for about 15 minutes, open damper.

## 2. Soft chocolate sponge

Butter AOC	75 g
Belcolade Selection Noir Cacao-Trace	75 g
Organic cane sugar	85 g
Eggs	110 g
Flour	15 g

**Method:** Melt the butter and Belcolade Selection Noir Cacao-Trace at 40°C. Whip the sugar and the eggs. Combine both mixtures and add the sifted flour. Pour the batter in 4 metal oval rings 6 x 16cm, 90g batter each and bake at 180°C for about 12 minutes, closed damper. Leave to cool down in the oval rings.

## 3. Banana cream

Fairtrade bananas	200 g
Lemon juice	10 g
Cream 35%	130 g
Orange peel	2 g
Egg yolks	60 g
Belcolade Selection Lait Cacao-Trace	100 g
Belcolade Selection Noir Cacao-Trace	100 g

**Method:** Blend the bananas with the lemon juice to obtain a smooth, liquid texture. Add the other ingredients except the Belcolade Selection Lait and Noir Cacao-Trace and warm up to 80°C. Sieve the composition on top of the chocolate and mix to obtain an emulsion. Pour the banana cream on top of the chocolate sponge. Leave to crystallise in the refrigerator for 1 hour, then put in the freezer. 140 g per cake.

## 4. Chocolate mousse

Milk	130 g
Cream 35%	130 g
Egg yolks	50 g
Belcolade Selection Noir Cacao-Trace	275 g
Cream 35%	375 g

**Method:** Boil the milk and cream together and pour onto the egg yolks while stirring. Heat up to 85°C. Pass through a sieve on top of the Belcolade Selection Noir Cacao-Trace and mix to obtain an emulsion of 32°C. Add the semi-whipped cream with a spatula.

Build up the cake in reverse, in 4 pieces. Start by filling the mould with the chocolate mousse, insert the chocolate sponge in the centre followed by the banana cream and close with the chicory shortcrust. Freeze the cakes.

## 5. Rust colour glaze

Milk	150 g
Glucose	250 g
Belcolade Selection Lait Cacao-Trace	450 g
Gelatine	12 g
Puratos Miroir Neutral	500 g
Yellow colour	3 g
Red colour	1 g

**Method:** Boil the milk with the glucose and pour on to the Belcolade Selection Lait Cacao-Trace. Add the pre-soaked gelatine leaves and mix in the Puratos Miroir Neutral and colours.

Homogenise with a hand blender and remove air bubbles. Leave to crystallise overnight. Apply the glaze at 38°C on a frozen mousse cake.

## Composition (4 entremets)

1. Chicory shortcrust
2. Soft chocolate sponge
3. Banana cream
4. Chocolate mousse
5. Rust colour glaze