

Pepper Flash

Composition:

1. Caramel Yuzu
2. Vietnam Pepper Ganache



1. Caramel Yuzu

Sugar	300 gr
Fresh Cream 35%	100 gr
Yuzu Juice	100 gr
Sea Salt	2 gr
Butter	125 gr

Method

Heat up fresh cream 35%, butter and salt. Heat up the yuzu juice. Make a dry caramel from the sugar and add the heated cream mixture and then the heated yuzu. Leave to cool down.

2. Vietnam Pepper Ganache

Black Pepper	5 gr
Fresh Cream 35%	365 gr
Sorbitol	75 gr
Glucose	40 gr
Glucose Powder	70 gr
Belcolade Origins Lait Vietnam 45% Cacao-Trace	410 gr
Butter	35 gr
Total:	1000 gr

Method

Warm up fresh cream 35% with black pepper, sorbitol, glucose and the glucose powder till 85°C. Pour onto the **Belcolade Origins Lait Vietnam 45% Cacao-Trace** chocolate. Make sure the ganache does not exceed the 38°C for a good crystallisation after. When the ganache reaches 35°C add the cold butter and mix with a hand blender. Use the ganache at 29°C.

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Final Assembly

Belcolade Selection Lait 35% Cacao-Trace	Quantity Sufficient
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Method

Mould demi-sphere colored moulds with tempered **Belcolade Selection Lait 35% Cacao-Trace** chocolate and leave them to crystallize for 1 hour at 16°C with Relative Humidity below 60%. Fill in to 1/3 with the Yuzu caramel. Pipe the Black pepper ganache on top and leave to set for 6 hours at 16°C with Relative Humidity below 60%. Close with tempered **Belcolade Selection Lait 35% Cacao-Trace** chocolate and demould them afterwards.

Pairing tips

Herbs & Spices	Condiments	Vegetables	Pastry	Fruits	Drinks
<ul style="list-style-type: none"> • Sakura • Cinnamon • Coffee • Sesame Seeds 	<ul style="list-style-type: none"> • Doenjang • Soy Sauce • Blueberry Vinegar 	<ul style="list-style-type: none"> • Yellow Pepper • Cucumber • Butternut 	<ul style="list-style-type: none"> • Toast Bread Salome • Roasted Buckwheat 	<ul style="list-style-type: none"> • Mango • Pear “Conference” • Bergamot • Peanut 	<ul style="list-style-type: none"> • Mandarine Napoleon