

## Banana Rhum Chocolate Bar

### Composition

1. Raw Almond Crumble
2. Banana Compote
3. Papua New Guinea 73 Ganache



### 1. Raw Almond Crumble

Butter	270 g
Crystal Sugar	300 g
<b>Amandes Brutes Poudre PatisFrance</b>	<b>300 g</b>
Flour	360 g
Salt	12 g

### 2. Banana Compote

Fresh Banana Purée	340 g
Crystal Sugar	190 g
Yellow Pectin	4 g
Lemon Juice	15 g
Rhum	10 g

### 3. Papua New Guinea 73 Ganache

Crystal Sugar	120 g
Fresh Cream 35%	375 g
Vanilla Stick	1
Invert Sugar	60 g
Crystallized Sorbitol	45 g

### Method

Mix the ingredients at slow speed with a flat beater to obtain a homogeneous composition.

Roll out with a thickness of 3 mm and cut into rectangles of 2.5 cm x 11 cm. Bake between 2 Flaxipain sheets for about 25 minutes at 170 °C. Keep dry before using.

### Method

Mix the banana purée together with sugar, yellow pectin and lemon juice. Heat it up in a Thermomix to 101°C. Pour the mixture into a container, add the Rhum and cover with a film. Leave to cool down to the room temperature before using.

### Method

Make dry caramel with 120 g of sugar. Deglaze the caramel with the hot cream previously infused with a vanilla stick. Sieve and adjust the weight to 495 grams by adding some fresh cream 35%.

Add Sorbitol and invert sugar and heat up to 85°C. Then pour this liquid on the **Belcolade Origins Noir Papua New Guinea 73%**

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<b>Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace</b>	<b>300 g</b>
<b>Belcolade Selection Noir 65% Cacao-Trace</b>	<b>150 g</b>
Rhum 54% Vol	15 g
Dry butter	60 g

**Cacao-Trace** and **Belcolade Selection Noir 65% Cacao-Trace** chocolate drops. Mix gently with a spatula, taking care not to incorporate air. When the mixture is between 35 and 38 ° C, add rhum and butter. Finish mixing with a hand blender to reach perfect emulsion of the ganache.

### Final Assembly

<b>Belcolade Selection Noir 65% Cacao-Trace</b>	<b>Quantity Sufficient</b>
<b>Belcolade Selection Amber Cacao-Trace</b>	<b>Quantity Sufficient</b>

### Method

Mould "Chocolate World Ref: 1908" bar moulds with tempered **Belcolade Selection Noir 65% Cacao-Trace** and leave to crystallize. Pipe a layer of banana compote until halfway up. Add directly on the top a thin plate of crystallized **Belcolade Selection Amber Cacao-Trace** chocolate.

Pipe a layer of **Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace** ganache until it reaches the top of the mould, cover it with a plastic film and let it crystallize for at least 12 hours at 18 °C before further processing.

In the end, remove the plastic film, pipe a thin line of **Belcolade Selection Noir 65% Cacao-Trace** on the baked crumble and stick to the **Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace** ganache.

Unmould and enrobe the bars with **Belcolade Selection Noir 65% Cacao-Trace**. Use a blower to create a visual effect.

Store the bars packaged at 17°C.

### Pairing tips with Belcolade Origins Noir Papua New Guinea 73% Cacao-Trace

Herbs & Spices	Vegetables	Fruits	Drinks
<ul style="list-style-type: none"> <li>Anise</li> <li>Sichuan pepper</li> <li>Coriander</li> </ul>	<ul style="list-style-type: none"> <li>Mushroom</li> <li>Cep</li> <li>Truffle</li> <li>Morels</li> </ul>	<ul style="list-style-type: none"> <li>Banana</li> <li>Coconut</li> <li>Prune</li> <li>Apricot</li> </ul>	<ul style="list-style-type: none"> <li>Rhum</li> <li>Smoked Whiskey</li> </ul>