

## Blueberry Brownie

### Composition:

1. Brownie
2. Mousse
3. Chocolate Spray
4. Blueberry Filling



### 1. Brownie

Ghee	220 g
<b>Belcolade Origins Noir Papua New Guinea 73 Organic Cacao-Trace</b>	<b>220 g</b>
Eggs	170 g
Cane Sugar	220 g
Agave Syrup	35 g
Quinoa Flour	75 g
Sea Salt	2 g
Walnuts	QS

### Method

Melt the ghee together with the **Belcolade Origins Noir Papua New Guinea 73 Organic Cacao-Trace** chocolate to 45°C. Whisk the eggs with the cane sugar and the agave syrup to light and aerated texture. Add the chocolate mixture to the aerated egg composition with a spatula. Add the sifted quinoa flour and sea salt. Pour it in tray of 30/40cm and sprinkle broken walnuts on top. Bake at 170°C for 22 min depending on the oven. Leave to cool down and cut out circles. Size depending on the needs.

### 2. Mousse

Cream 35%	250 g
<b>Belcolade Origins Noir Papua New Guinea 73 Organic Cacao-Trace</b>	<b>220 g</b>
Cream 35%	250 g

### Method

Heat up the cream to 80°C and mix with the **Belcolade Origins Noir Papua New Guinea 73 Organic Cacao-Trace** and make a ganache of 35°C. Add the semi whipped cream with a spatula. Pipe the mousse in a silicone mould and freeze it. Demould

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### 3. Chocolate Spray

Organic Coconut Fat	100 g
Belcolade Origins Noir Papua New Guinea 73 Organic Cacao-Trace	100 g

### Method

Heat up **Belcolade Origins Noir Papua New Guinea 73 Organic Cacao-Trace** together with the coconut fat. Spray on top of the frozen demoulded mousses.

### 4. Blueberry Filling

Puratos Topfil Wild Blueberry 70% CL	QS
Belcolade Selection Blanc 29% Organic	QS

### Method

Pipe some filling on a circle of baked brownie and put a chocolate mousse on top. Pipe some blueberry filling on top of the dessert and finish with some fresh red fruits and a white chocolate leaf made with **Belcolade Selection Blanc 29% Organic**.