

Coffee Tablet & Raspberry Ganache

Full Sugar Recipe



Tablet with inclusions

Cocoa Nibs	30 g
Roasted Hazelnut Pieces	50 g
Blended Coffee Powder	20 g
Belcolade Selection Noir Cacao-Trace	400 g
Total:	500 g

Method

Temper the **Belcolade Selection Noir Cacao-Trace** and spread it out on a baking paper in a 3mm thick frame. Remove the frame immediately and put the chocolate bark on a plastic corrugated sheet. Decorate the bark with the inclusions and leave the chocolate to crystalize.

Nutritional Values (per 100g)

Energy (Kj/Kcal)	2259 Kj/543 kcal
Fat	36.9g
Of which saturated	18.7g
Carbohydrate	47.4g
Of which sugars	37.8g
Protein	7g
Fibers	7.7g

Coffee Tablet & Raspberry Ganache

Sugar Reduced Recipe



Tablet with inclusions

Cocoa Nibs	30 g
Roasted Hazelnut Pieces	50 g
Blended Coffee Powder	20 g
Belcolade Selection Noir Sugar Reduced Cacao-Trace	400 g
Total:	500 g

Method

Temper the **Belcolade Selection Noir Sugar Reduced Cacao-Trace** and spread it out on a baking paper in a 3mm thick frame. Remove the frame immediately and put the chocolate bark on a plastic corrugated sheet. Decorate the bark with the inclusions and leave the chocolate to crystalize.

Nutritional Values (per 100g)

Energy (Kj/Kcal)	2104 Kj/508 kcal
Fat	36.3g
Of which saturated	18.4g
Carbohydrate	47.5g
Of which sugars	22.8g
Protein	6.76g
Fibers	12.3g

Coffee Tablet & Raspberry Ganache

Full Sugar Recipe

Composition:

Ganache – 6g

Shell – 3g



Raspberry Ganache

Fresh Cream 35%	310 g
Glucose	45 g
Sorbitol	20 g
Raspberry Powder	20 g
Belcolade Selection Noir Cacao-Trace	300 g
Butter	55 g
Belcolade Selection Noir Cacao-Trace	Q.S.
Total :	750 g

Method

Heat the cream, glucose and sorbitol until 80°C and add the raspberry powder. Pour on the **Belcolade Selection Noir Cacao-Trace**. Incorporate the butter once the ganache reaches a temperature between 35-38°C. Create an emulsion with a hand-whisk and avoid incorporating any air.

Put the ganache in a piping bag (30°C) and fill the pre-formed chocolate moulds. Leave to crystallize for 12 hours at a temperature of 16-18°C, humidity below 60%. Close the moulds with tempered **Belcolade Selection Noir Cacao-Trace**.

Store the finished product at a temperature of 15°C.

Nutritional Values (per 100g)

Energy (Kj/Kcal)	1994 Kj/480 kcal
Fat	35.4g
Of which saturated	22.3g
Carbohydrate	38.8g
Of which sugars	31.8g
Protein	4.1g
Fibers	4.9g

Coffee Tablet & Raspberry Ganache

Sugar Reduced Recipe

Composition:

Ganache – 6g

Shell – 3g



Raspberry Ganache

Fresh Cream 35%	310 g
Glucose	45 g
Sorbitol	20 g
Raspberry Powder	20 g
Belcolade Selection Noir Sugar Reduced Cacao-Trace	300 g
Butter	55 g
Belcolade Selection Noir Sugar Reduced Cacao-Trace	Q.S.
Total :	750 g

Method

Heat the cream, glucose and sorbitol until 80°C and add the raspberry powder. Pour on the **Belcolade Selection Noir Sugar Reduced Cacao-Trace**. Incorporate the butter once the ganache reaches a temperature between 35-38°C. Create an emulsion with a hand-whisk and avoid incorporating any air.

Put the ganache in a piping bag (30°C) and fill the pre-formed chocolate moulds. Leave to crystallize for 12 hours at a temperature of 16-18°C, humidity below 60%. Close the moulds with tempered **Belcolade Selection Noir Sugar Reduced Cacao-Trace**.

Store the finished product at a temperature of 15°C

Nutritional Values (per 100g)

Energy (Kj/Kcal)	1900 Kj/459 kcal
Fat	35.4g
Of which saturated	21.9g
Carbohydrate	38.8g
Of which sugars	21g
Protein	4.1g
Fibers	15.2g