

Tripel Hoppy

Composition

For approximately 25 individual portions

1. Salty Peanut Crisp
2. Almond Dacquoise
3. Orange Marmalade
4. Beer Chocolate Mousse
5. Beer Chocolate Glaze



1. Salty Peanut Crisp

Crousticrep PatisFrance	130 g
Salty Peanuts	100 g
Sea Salt	2 g
Belcolade Origins Lait Vanuatu	80 g
Praliné Tradition Praliner 55% PatisFrance	120 g

Method

Heat up the **Belcolade Origins Lait Vanuatu** till 40°C and add the **Praliné Tradition Praliner 55% PatisFrance**. Mix it together with all other ingredients.

2. Almond Dacquoise

Egg White	180 g
Sugar	220 g
Water	70 g
Amandes Blanchies Poudre PatisFrance	130 g
Powder Sugar	90 g
Roasted Broken Hazelnuts	60 g

Method

Heat up sugar and water till 121 °C. Whip the egg whites and add the hot sugar syrup. Whip this until lukewarm. Sieve all other dry ingredients together and mix it gently with a spatula into the whipped meringue. Spread out on a baking tray 40 cm x 60 cm. Bake at 200°C for 10 minutes and leave them to cool down. Cut out small circles of 5 cm in diameter.

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3. Orange Marmalade

Orange	300 g
Glucose	130 g
Sugar	20 g
Pectin NH	5 g

Method

Wash the oranges, cut them into pieces and take out the seeds (leave the peel). Cook it together with the glucose in a Thermomix and add the pectin with the sugar. Cook and mix for 4 minutes in a Thermomix. Leave the marmalade to cool down.

4. Beer Chocolate Mousse

Tripel Hop Beer	120 g
Sugar	60 g
Egg Yolks	120 g
Fresh Cream 35%	75 g
Belcolade Origins Lait Vanuatu	190 g
Belcolade Selection Noir 55% Cacao-Trace	110 g
Gelatin	8 g
Fresh Cream 35%	600 g

Method

Heat up and whip the beer, sugar and egg yolks to 85°C. Melt the **Belcolade Origins Lait Vanuatu** chocolate and the **Belcolade Selection Noir 55% Cacao-Trace** together till 45°C. Add 75 g of liquid cream to obtain a ganache. Mix gently the "pate a bombe" into this ganache with a spatula. Incorporate in the end the semi-whipped cream.

5. Beer Chocolate Glaze

Tripel Hop Beer	150 g
Glucose	250 g
Belcolade Origins Lait Vanuatu	400 g
Gelatin	15 g
Puratos Miroir L'original Neutre	500 g

Method

Bring the beer and glucose to boil and mix it with the **Belcolade Origins Lait Vanuatu**. Melt the pre-soaked gelatin and mix into the ganache. Add the **Puratos Miroir L'original Neutre** and mix everything with a hand blender. Leave the glaze to cool down. Reheat and use at 38°C.

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Final Assembly

Method

Place circles on a guitar sheet on a tray. Put some chocolate mousse in each circle and flatten it out with a spatula. Push in 2 dacquoise sponge in it covered with some orange marmalade.

Put some more chocolate mousse in the circle and close with the peanut crisps. Freeze the cake until frozen.

Demould the cake and glaze with the beer chocolate glaze.

Pairing tips with Belcolade Origins Lait Vanuatu 44%

Herbs & Spices

Vegetables

Fruits

- Licorice
- Ginger
- Elderflower

- Mushroom
- Chicory
- Pea

- Avocado
- Litchi
- Pecan Nut
- Walnut
- Peanut
- Orange
- Cedrat
- Kumquat