

Special days
need something
special



July

7

World Chocolate Day

Open Sesame

Ingredients

Sesame praline	
Sesame seeds	185 g
Sugar	75 g
PatisFrance Praline Hazelnut	450 g
Belcolade Lait Selection	180 g
Belcolade Noir Selection	75 g
Belcolade Pure Prime Pressed Cocoa Butter	60 g

Roast the sesame seeds, add the sugar and caramelize a little. Allow to cool down on a baking paper and mix to a paste. Mix all other ingredients together with the sesame paste and heat to 40°C. Temper the filling at 26°C and pour into a frame. Leave to crystalize for 2 hours before cutting and enrobing with tempered **Belcolade** chocolate.

