

Recipe : Decorated Chocolate Mousse

- Belcolade Selection Noir Cacao-Trace CT C501/J
- Belcolade Selection Lait Cacao-Trace CT O3X5/J



Belcolade
THE REAL BELGIAN CHOCOLATE
Selection

Composition

1. Chocolate mousse
2. Dragées for decoration
3. Shiny finishing

1. Chocolate mousse

Belcolade Selection Noir Cacao-Trace	260 g
Cream 35%	350 g
Water	60 g
Organic cane sugar	100 g
Eggs	50 g
Egg yolks	100 g

Method: Melt the Belcolade Selection Noir Cacao-Trace. Whip the cream until it's soft. Boil the water and sugar to 121°C. Whip the eggs and egg yolks and add the sugar syrup very slowly. Whip to a light composition at 40°C. Mix 1/3 of the cream into the melted chocolate, then incorporate the egg mixture. Add the rest of the whipped cream.

2. Dragées for decoration

Mini puffed rice (2mm)	200 g
Belcolade Pure Prime Pressed Cocoa Butter	50 g
Belcolade Selection Noir or Lait Cacao-Trace	500 g
Belcolade Pure Prime Pressed Cocoa Butter	100 g

Method: Put the mini puffed rice in the Selmi Comfit panning machine. Spray 50g Belcolade Pure Prime Pressed Cocoa Butter progressively on to the puffed rice in the panning machine (8-12°C cooling, 50% speed). Melt the Belcolade Selection Noir or Lait Cacao-Trace with 100g Belcolade Pure Prime Pressed Cocoa Butter to 45°C. Add this progressively to the puffed rice. Follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed). Check regularly that the balls roll nicely and have a smooth surface.

3. Shiny finishing

Arabic gum based shining agent	QS
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Method: Process and dosage depends on the brand and type of shining agent used.