



Belcolade

Cryst-o-fil

Step-by-step

Belcolade, the real Belgian chocolate

Belcolade is the great tasting and versatile Belgian chocolate from Puratos that many of the world's leading chocolatiers, bakers, confectioners and pastry chefs use on a regular basis.

The Belcolade range includes fine quality dark, milk and white chocolates in a range of tastes, textures and different viscosities, as well as a highly versatile and innovative filling called Belcolade Cryst-o-fil.



What is Belcolade Cryst-o-fil?

Belcolade Cryst-o-fil is a unique and patented soft chocolate preparation made with more than 50% Belcolade. With its extremely stable texture it extends the shelf life of your final applications, offers excellent flavour and taste as well as outstanding versatility in the preparation of chocolate fillings.

Belcolade Cryst-o-fil is made with

- Belcolade chocolate
- Non-hydrogenated vegetable oils
- Milk fat



The range of Belcolade Cryst-o-fil

Belcolade Cryst-o-fil Noir

Made with Belcolade Noir Selection, Belcolade Cryst-o-fil Noir offers a long-lasting and well-balanced dark chocolate taste, with a hint of mild bitterness.

Belcolade Cryst-o-fil Lait

Belcolade Cryst-o-fil Lait, made from Belcolade Lait Selection, delivers the perfect balance of sweet, milky and cocoa tastes.

Belcolade Cryst-o-fil Blanc

Belcolade Cryst-o-fil Blanc, made with Belcolade Blanc Selection, has a well-balanced white chocolate taste with a vanilla flavour and a note of cooked milk.

Belcolade Cryst-o-fil is easy to use

- We recommend you store your Belcolade Cryst-o-fil for 24h at room temperature (20-22°C / 68-72°F) before use.
- No need to boil
- Simply soften through gentle warming to the correct temperature when you want to use it, then mix it
- It's important you don't melt the filling completely as it is not possible to regain the original smooth texture
- Works well with different technologies: one shot, piping, cutting, moulding and aeration



ONE SHOT



PIPING



CUTTING



MOULDING



AERATION

Belcolade Cryst-o-fil advantages

Make personalised and enhanced fillings

Add or mix with other ingredients

- Invert sugar or glucose syrup
- Fondant sugar
- Additional tempered chocolate
- Alcohols and spirits
- Water based flavours & colours including herbal teas
- Oil based flavours & colours
- Fruit concentrates & compounds, marzipan
- Praliné and pure nut paste



Create new tastes & textures

Thanks to the versatility in applications, Belcolade Cryst-o-fil makes it easy to develop innovative and trend-setting chocolates or simply improve your tried and tested recipes.

- Create different textures
- Double the volume of your fillings
- Mix to give your fillings the texture you desire

Improves traditional fillings

Belcolade Cryst-o-fil's structure is highly stable. Add it to ganache and you can significantly increase the shelf life without adding any E-numbers and preservatives.

Furthermore, it will:

- Retain the taste and texture of your recipe
- Reduce the problem of chocolate shells cracking
- Improve the mouth feel of traditional fillings made with butter



Add crispy inclusions that stay crunchy

The absence of water means that crispy inclusions will remain crunchy and crispy within the final product:

- Biscuits, biscuit crumb
- Puff rice
- Nuts
- Cereals
- Meringue, cake pieces

Fillings made with Belcolade Cryst-o-fil have a light creamy texture that melts in your mouth.

There are many different ways to use Belcolade Cryst-o-fil, particularly as its structure is so stable. Gentle warming lets you mix it with the ingredients you want, add it to a ganache and increase shelf life or use it in an unexpected way as a topping or binder for crispy ingredients.

Fruity Chocolate Fondant



Belcolade Cryst-o-fil, a base for chocolate fillings

with fondant sugar and fruit preparation



Mix 70% of the *Belcolade Cryst-o-fil* with the fondant sugar in a blender untill you obtain a homogeneous and soft texture of 26°C. Add the rest of the *Belcolade Cryst-o-fil* and mix again. Add the melted *Belcolade Selection* and *Puratos Classic* and mix until you obtain a smooth texture of 26°C. Spread on a baking paper a thin layer of tempered *Belcolade Selection* (not in ingredient list) and put a frame of 12 mm high on top. Pour the filling in the frame. Let it crystallise at 16°C for 2 hours with an average humidity below 60%. Remove the frame and spread a thin layer of tempered *Belcolade Selection* chocolate on top. Cut wit a guitare and enrobe with tempered *Belcolade Selection*. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Belcolade Cryst-o-fil	850	850	850
Fondant Sugar	180	180	180
Belcolade Lait Selection, O3X5/J or G	110	110	-
Belcolade Blanc Selection, X605/J or G	-	-	120
Puratos Classic	125	125	125
Total weight	1.265	1.265	1.275

Fruity Chocolate Fondant

1. Strawberry filling	
Belcolade Cryst-o-fil Blanc	850 g
Fondant sugar	180 g
Belcolade Blanc Selection, X605/J or G	120 g
Puratos Classic Fraise	125 g

Make 70% of the **Belcolade Cryst-o-fil Blanc** soft in a blender and add the fondant sugar. Mix until the filling reaches 26°C. Add the remaining **Belcolade Cryst-o-fil Blanc**, the melted **Belcolade Blanc Selection** and **Puratos Classic Strawberry**. Mix until you obtain a smooth texture.

2. Maracuja filling	
Belcolade Cryst-o-fil Blanc	850 g
Fondant sugar	180 g
Belcolade Blanc Selection, X605/J or G	120 g
Puratos Classic Maracuja	125 g

Make 70% of the **Belcolade Cryst-o-fil Blanc** soft in a blender and add the fondant sugar. Mix until the filling reaches 26°C. Add the remaining **Belcolade Cryst-o-fil Blanc**, the melted **Belcolade Blanc Selection** and the **Puratos Classic Maracuja**. Mix until you obtain a smooth texture.

3. Chocolate filling	
Belcolade Cryst-o-fil Noir	850 g
Fondant sugar	180 g
Belcolade Lait Selection, O3X5/J or G	100 g

Make 70% of the **Belcolade Cryst-o-fil Noir** soft in a blender and add the fondant sugar. Mix until the filling reaches 26°C. Add the remaining **Belcolade Cryst-o-fil Noir** and the melted **Belcolade Lait Selection**. Mix until you obtain a smooth texture.

4. Finishing and enrobing	
Belcolade Noir Selection C501/J	QS

Put a 6 mm frame on baking paper. Spread one of the fillings out in the frame and leave to crystallise at 16° for 1 hour with an average humidity below 60%. Add another frame of 6 mm on top of the 6 mm frame and spread another filling on top of the first. Allow to crystallise at 16°C for 2 hours with an average humidity below 60%. Cut in the desired shape with a guitar. Melt the **Belcolade Noir Selection** at 45°C and temper at 30°C. Dip the filling in the tempered **Belcolade Noir Selection** using an enrobing fork and place on baking paper. Let it crystallise, then store at 16°C.

Chocolate Cherry Almond Delights

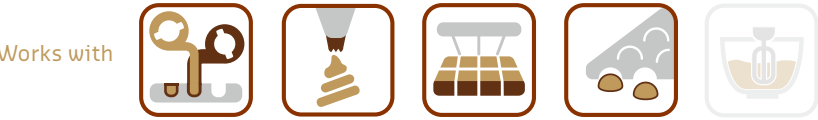


Belcolade Cryst-o-fil, a base for chocolate fillings

with glucose and fruit preparation



Mix 70% of the *Belcolade Cryst-o-fil* with the glucose in a blender until you obtain a homogeneous and soft texture of 26°C. Add the rest of the *Belcolade Cryst-o-fil* and mix again. Add the melted *Belcolade Selection* and the *Puratos Classic* and mix until you obtain a smooth texture of 26°C. Pipe the filling in premoulded moulds and leave to crystallise for 2 hours at 16°C with an avarage humidity level below 60%. Close the moulds with tempered *Belcolade Selection*. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Belcolade Cryst-o-fil	1.000	1.000	1.000
Glucose	150	150	150
Belcolade Lait Selection, O3X5/J or G	110	110	-
Belcolade Blanc Selection, X605/J or G	-	-	120
Puratos Classic	125	125	125
Total weight	1.385	1.385	1.395

Chocolate Cherry Almond Delights

1. Almond paste

PatisFrance Catania 50%	QS
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Roll out the PatisFrance Catania to 3 mm and put in a frame.

2. Cherry filling

Belcolade Cryst-o-fil Blanc	500 g
Glucose	75 g
Puratos Classic Cherry	60 g
Puratos Classic Fraise	50 g

Mix 70% of the **Belcolade Cryst-o-fil Blanc** with the glucose in a blender until you obtain a homogeneous and soft texture of 26°C. Add the rest of the **Belcolade Cryst-o-fil** and mix again. Add the melted **Belcolade Blanc Selection** and the **Puratos Classic Cherry** and mix until you obtain a smooth texture of 26°C. Add another frame of 6 mm on top of the frame with almond paste and pour the cherry filling in it. Allow to crystallise at 16°C for 2 hours with an average humidity below 60%.

3. Enrobing

Belcolade Noir Selection, C501/J	QS
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Melt the **Belcolade Noir Selection** at 45°C and temper it at 30°C. Put a thin layer of **Belcolade Noir Selection** on top of the cherry filling and cut in the desired shape with a guitar. Enrobe the chocolates. Leave to crystallise, then store at 16°C.

Popping Cola Chocolate



Belcolade Cryst-o-fil, a base for chocolate fillings

with oil aroma's



Soften the **Belcolade Cryst-o-fil** a bit in the microwave on low power till 22°C. Put the filling in a bowl of a whipping machine and add the tempered **Belcolade Selection** and the oil based aroma. Whip the filling a few minutes at medium speed using the paddle until the filling become aerated. Pipe the filling on top of small chocolate disks and leave to crystallise for 2 hours at 16°C with an avarage humidity lower then 60%. Enrobe this after crystallisation with tempered **Belcolade Selection**. Leave to crystallise. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

TIPS: Use oilbased aroma as this is a fat based filling. Check the dosage % of the aroma, this can be different for aroma to aroma.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Belcolade Cryst-o-fil	1000	1000	1000
Belcolade Lait Selection, O3X5/J or G	100	100	-
Belcolade Blanc Selection, X605/J or G	-	-	100
Oil based aroma*	3	3	3
Total weight	1.103	1.103	1.103

(*check dosage on packaging of the aroma)

Popping Cola Chocolate

1. Moulding

Silver powder diluted in pure alcohol	QS
Dark coloured cocoa butter*	QS
Belcolade Lait Selection, O3X5/J or G	QS

Spray some silver powder in demi-sphere moulds and let it dry. Temper the dark cocoa butter* at 28°C and spray it in the mould. Let it crystallise for 30 minutes before moulding with chocolate. Then melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Mould the demi-sphere moulds and let them crystallise at 16°C for 1 hour with an average humidity below 60%.

(*check dosage on packaging of the colour)

2. Cola filling

Belcolade Cryst-o-fil Lait	500 g
Belcolade Lait Selection, O3X5/J or G	50 g
Cola aroma*, oil based	2 g

Soften the **Belcolade Cryst-o-fil Lait** (26°C), add the tempered **Belcolade Lait Selection** and the cola aroma. Fill the demi-sphere moulds with the cola filling. Leave a 3mm thick edge open in preparation for closing with popping sugar. Allow to crystallise at 16°C for 2 hours with an average humidity below 60%.

(*check dosage on packaging of the aroma)

3. Finishing

Belcolade Lait Selection, O3X5/J or G	200 g
Popping sugar	10 g

Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Add the popping sugar and close the chocolates with this mixture. Leave the chocolates to crystallise before demoulding. Store at 16°C.

Chocolate Speculoos



Belcolade Cryst-o-fil, a base for chocolate fillings

with crispy ingredients



Mix the Speculoos in a blender. Mix in 100 g of **Belcolade Cryst-o-fil** and continue mixing. Add the rest of the **Belcolade Cryst-o-fil** and mix until reaching 28°C, then add the tempered **Belcolade Selection**. Pipe this filling into the moulds and let it crystallise at 16°C during 2 hours with an average humidity below 60%. Close the mould with tempered **Belcolade Selection**. Demould and store at 16°C. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

TIPS: It is possible to replace the speculoos by other tasty dry cookies/biscuits.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Belcolade Cryst-o-fil	-	500	500
Speculoos Cookies	-	500	500
Belcolade Lait Selection, O3X5/J or G	-	60	-
Belcolade Blanc Selection, X605/J or G	-	-	60
Total weight	-	1.060	1.060

Chocolate Speculoos

1. Moulding

Belcolade Lait Selection, O3X5/J or G	QS
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Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Mould the moulds and allow to crystallise at 16°C for 1 hour with an average humidity below 60%.

2. Speculoos filling

Speculoos biscuits	500 g
Belcolade Cryst-o-fil Blanc	500 g
Belcolade Lait Selection, O3X5/J or G	60 g

Mix the speculoos in a blender. Mix in 100 g of **Belcolade Cryst-o-fil Blanc**. Continue mixing, then add the remaining **Belcolade Cryst-o-fil Blanc** and mix until reaching 28°C, then add the tempered **Belcolade Lait Selection**. Pipe this filling into the moulds and let it crystallise at 16°C for 2 hours with an average humidity below 60%.

3. Finishing

Belcolade Lait Selectio, O3X5/J or G	QS
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Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Close the chocolates and leave to crystallise before demoulding. Store at 16°C.

Chocolate Tea Treats

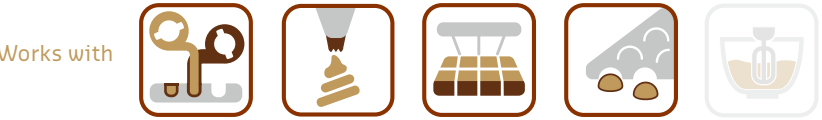


Belcolade Cryst-o-fil, a way to improve your traditional ganache with Belcolade Cryst-o-fil



Boil the fresh cream, add the glucose and when the cream reaches a temperature of 85°C pour onto the chocolates, mix well to make the ganache smooth and homogeneous. When the ganache reaches a temperature of 30°C, add the *Belcolade Cryst-o-fil Lait* or *Blanc* and mix again using a hand mixer. Fill the ganache in the moulds. Let it crystallise at 16°C during 6 hours with an average humidity below 60%. Then close with tempered *Belcolade Selection*. Leave to crystallise. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

TIPS: For a cutting ganache replace the glucose by inverted sugar and add 75 g of cocoa butter to the white or milk chocolate ganache, 35 g cocoa butter for dark ganache.



Ingredients	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Fresh Cream 35%	295	250	250
Glucose	60	75	60
Belcolade Noir Selection, C501/J	375	-	-
Belcolade Lait Selection, O3X5/J or G	-	395	-
Belcolade Blanc Selection, X605/J or G	-	-	425
Belcolade Cryst-o-fil Lait	140	125	-
Belcolade Cryst-o-fil Blanc	-	-	125
Total weight	870	845	860

Chocolate Tea Treats

1. Moulding	
Belcolade Lait Selection, O3X5/J or G	QS

Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Mould cup moulds and leave to crystallise at 16°C for 1 hour with an average humidity below 60%.

2. Tea ganache	
Black tea, soaked	20 g
Water	40 g
Fresh cream 35%	250 g
Glucose	75 g
Belcolade Lait Selection, O3X5/J or G	395 g
Belcolade Cryst-o-fil Lait	125 g

Soak the tea in water for 1 hour. Boil the fresh cream and add the soaked black tea. Let it infuse for 7 minutes, then sieve. Add the glucose and reheat to 85°C. Pour onto the **Belcolade Lait Selection**, mix well to make a smooth and homogeneous ganache. When the tea ganache reaches 30°C, add the soft **Belcolade Cryst-o-fil Lait** (26°C) and mix again with a hand mixer. Fill the moulds with ganache. Allow to crystallise at 16°C for 6 hours with an average humidity below 60%.

3. Finishing	
Belcolade Noir Selection, C501/J	QS

Melt the **Belcolade Noir Selection** at 45°C and temper at 30°C. Close the chocolates and let them crystallise before demoulding. Store at 16°C.

Coffee Anise Chocolates



Belcolade Cryst-o-fil, a way to improve your traditional ganache
with Belcolade Cryst-o-fil for piping



Boil the fresh cream. Put the inverted sugar on top of the **Belcolade Blanc, Lait** or **Noir Selection** and pour the cream of 85°C on top. Mix with a spatula to obtain a smooth and homogeneous ganache. When the ganache reaches 30°C, add the soft **Belcolade Cryst-o-fil** (26°C) and mix again using a hand mixer. Pour the ganache on a tray and cover with clingfilm. Let it crystallise at room temperature (20°C) for 6 hours. Pipe the ganache on thin chocolate disks and let it set. Enrobe with tempered **Belcolade Selection**. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Fresh Cream 35%	295	250	250
Inverted sugar	60	75	60
Belcolade Noir Selection, C501/J	375	-	-
Belcolade Lait Selection, O3X5/J or G	-	395	-
Belcolade Blanc Selection, X605/J or G	-	-	425
Belcolade Cryst-o-fil Lait	140	125	-
Belcolade Cryst-o-fil Blanc	-	-	125
Total weight	870	845	860

Coffee Anise Chocolates

1. Chocolate strips

Belcolade Noir Selection, C501/J QS

Melt the **Belcolade Noir Selection** at 45°C and temper at 30°C. Spread a thin layer of chocolate on baking paper. Allow to crystallise slightly, then cut into strips of 1 cm wide. Demould directly from the paper.

2. Coffee anise ganache

Fresh cream 35%	95 g
Star anise	4 g
Inverted Sugar	60 g
Puratos Classic Moka	20 g
Belcolade Noir Selection C501/J	375 g
Belcolade Cryst-o-fil Lait	140 g

Infuse the fresh cream with the star anise. Boil the infused cream. Add the **Puratos Classic Moka**. Put the inverted sugar on top of the **Belcolade Noir Selection** and pour the sifted infused cream (85°C) on top, mix with a spatula to make a smooth and homogeneous ganache. When the ganache reaches 30°C, add the soft **Belcolade Cryst-o-fil Lait** (26°C) and mix using a hand mixer. Pour the ganache on a tray and cover with cling film. Let it crystallise at room temperature (20°C) for 6 hours. Pipe the ganache on thin chocolate strips and allow to set. Cut them in the desired length.

3. Enrobing

Belcolade Noir Selection C501/J QS

Melt the **Belcolade Noir Selection** at 45°C and temper at 30°C. Enrobe the chocolates and leave to crystallise. Store at 16°C.

TIPS:

- To make an infusion, ex. tea, infuse the tea in the fresh cream, then seive the tea out and rescale the cream by adding the amount of cream in order to have the same weight as in the beginning
- To add an aroma, ex. Puratos Classic, add 50 g of Puratos Classic and add 25 g of Belcolade.

Chocolate Oranges

Belcolade Cryst-o-fil, a way to improve your traditional ganache

with Belcolade Cryst-o-fil and fruit preparation



Boil the fresh cream. Put the inverted sugar on top of the **Belcolade Selection** and **Premium Prime Pressed Cocoa Butter** and pour the cream of 85°C on top, mix while using a spatula. When the ganache reaches 30°C, add the soft **BelcoladeCryst-o-fil** (26°C) and mix. Finally add the **Puratos Classic** and mix again using a hand mixer. Pour the ganache in a frame and let it crystallise for 6 hours at 16°C with an average humidity level lower than 60%. Cut in disered length with a guitare and enrobe with tempered **Belcolade Selection**. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

TIPS: For moulded chocolates remove the cocoa butter and replace the inverted sugar by glucose.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Fresh Cream 35%	295	250	250
Inverted sugar	60	75	60
Belcolade Pure Prime Pressed Cocoa Butter	40	85	85
Belcolade Noir Selection, C501/J	400	-	-
Belcolade Lait Selection, 03X5/J or G	-	425	-
Belcolade Blanc Selection, X605/J or G	-	-	455
Belcolade Cryst-o-fil Lait	140	125	-
Belcolade Cryst-o-fil Blanc	-	-	125
Puratos Classic Moka (or other)	50	60	60
Total weight	980	1.020	1.035

Chocolate Oranges

1. Moulding

Belcolade Blanc Selection, X605/J or G

QS

Melt the **Belcolade Blanc Selection** at 45°C and temper at 28,5°C. Mould the demi-sphere moulds. Allow to crystallise at 16°C for 1 hour with an average humidity below 60%.

2. Orange ganache

Fresh cream 35%	295 g
Glucose	80 g
Belcolade Noir Selection, C501/J	375 g
Belcolade Cryst-o-fil Lait	140 g
Puratos Classic Orange	70 g

Boil the fresh cream, add the glucose and reheat to 85°C. Pour this onto the **Belcolade Noir Selection**. Mix well to make a smooth and homogeneous ganache. When the ganache reaches 30°C, add the soft **Belcolade Cryst-o-fil Lait** (26°C) and mix. Finally add the **Puratos Classic Orange**, then mix again using a hand mixer. Fill the moulds with ganache and allow to crystallise for 6 hours at 16°C with an average humidity below 60%.

3. Finishing

Belcolade Blanc Selection, X605/J or G

QS

Belcolade Pure Prime Pressed Cocoa Butter

QS

Fat soluble orange colouring agent

QS

Melt the **Belcolade Blanc Selection** at 45°C and temper at 28,5°C. Close the chocolates with the tempered **Belcolade Blanc Selection**, sticking the moulds together to obtain spheres. Allow them to crystallise at 16°C for 1 hour with an average humidity below 60%, then demould. Finish in a panning machine with the **Belcolade Pure Prime Pressed Cocoa Butter** coloured in orange to achieve an orange fruit effect. Then store at 16°C.

Chocolate Passion Fruit



Belcolade Cryst-o-fil, a way to improve your traditional ganache
with Belcolade Cryst-o-fil and fruitpuree



Boil the *PatisFrance Starfruit* with the butter. Add the glucose and reheat until you obtain a temperature of 85°C. Add the glycerin. Pour onto the *Belcolade Selection*, mix well until you obtain a smooth and homogenoeus ganache. When the ganache reaches 30°C, add the soft *Belcolade Cryst-o-fil* (26°C) and mix again using a hand mixer. Fill the ganache in the moulds. Let it crystallise at 16°C during 6 hours with an average humidity below 60%. Then close with tempered *Belcolade Selection*. Leave to crystallise. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
PatisFrance Starfruit	225	200	200
Butter	70	50	50
Glucose	60	75	60
Glycerin	30	30	30
Belcolade Noir Selection, C501/J	375	-	-
Belcolade Lait Selection, O3X5/J or G	-	395	-
Belcolade Blanc Selection, X605/J or G	-	-	425
Belcolade Cryst-o-fil Lait	140	125	-
Belcolade Cryst-o-fil Blanc	-	-	125
Total weight	900	875	890

Chocoalte Passion Fruit

1. Moulding	
Belcolade Noir Selection, C501/J	QS
Belcolade Blanc Selection, X605/J or G	QS

Melt the **Belcolade Noir Selection** at 45°C and temper at 30°C. First mould demi-sphere moulds with a thin layer of the tempered **Belcolade Noir Selection** and let it crystallise for 5 minutes. Then melt the **Belcolade Blanc Selection** at 45°C, temper at 28,5°C and mould a second layer of white chocolate. Allow to crystallise for 1 hour at 16°C with an average humidity below 60%.

2. Passion fruit ganache	
PatisFrance Starfruit Fruit de la Passion	200 g
Butter	50 g
Glucose	60 g
Glycerin	30 g
Belcolade Blanc Intense, X516/G	425 g
Belcolade Cryst-o-fil Blanc	125 g

Boil the **PatisFrance Starfruit Fruit de la Passion** with the butter. Add the glucose and reheat until it reaches a temperature of 85°C. Add the glycerin. Pour onto the **Belcolade Blanc Intense**, mix well to make a smooth and homogeneous ganache. When the ganache reaches 30°C, add the soft **Belcolade Cryst-o-fil Blanc** (26°C) and mix again using a hand mixer. Fill the moulds with ganache. Let it crystallise at 16°C for 6 hours with an average humidity below 60%.

3. Finishing	
Belcolade Blanc Selection, X605/J or G	QS

Melt the **Belcolade Blanc Selection** at 45°C and temper at 28,5°C. Close the chocolates and let them crystallise before demoulding. Then store at 16°C.

Chocolate Caramel Cream



Belcolade Cryst-o-fil, a way to improve your traditional ganache
with Belcolade Cryst-o-fil and caramelized sugar



Boil the fresh cream with the sea salt. Caramelise the sugar and pour the hot cream on top and mix with a spatula, then add the inverted sugar. Pour this mix onto the **Belcolade Blanc Selection** and **Belcolade Premium Prime Pressed Cocoa Butter**, mix well until you obtain a smooth and homogenous ganache. When the ganache reaches 30°C, add the soft **Belcolade Cryst-o-fil Blanc** (26°C) and mix again using a hand mixer. Spread a thin layer of tempered **Belcolade Lait Selection** on a baking paper (not in ingredient list) and put a frame of 9 mm high on top. Pour the ganache in the frame. Let it crystallise at 16°C during 6 hours with an average humidity below 60%. Remove the frame and put a thin layer of tempered **Belcolade Lait Selection** on top and cut with a guitar. Enrobe with tempered **Belcolade Lait Selection** and leave to crystallise. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

Chocolate Caramel Cream

1. Crème brûlée ganache	
Fresh cream 35%	275 g
Vanilla pods	1
Sea salt	3 g
Sugar	90 g
Inverted sugar	20 g
Belcolade Blanc Selection, X605/J or G	425 g
Belcolade Premium Prime Pressed Cocoa Butter	75 g
Belcolade Cryst-o-fil Blanc	125 g
Belcolade Lait Selection, O3X5/J or G	QS

Boil the fresh cream with the vanilla pods and sea salt. Caramelise the sugar, pour the hot cream on top and mix with a spatula, then add the inverted sugar. Pour this mix onto the **Belcolade Blanc Selection** and **Belcolade Premium Prime Pressed Cocoa Butter**. Mix well until you obtain a smooth and homogeneous ganache. When

the ganache reaches 30°C, add the softened **Belcolade Cryst-o-fil Blanc** (26°C) and mix again using a hand mixer. Spread a thin layer of tempered **Belcolade Lait Selection** on a baking paper and put a 9 mm high frame on top. Pour the ganache in the frame. Let it crystallise at 16°C for 6 hours with an average humidity below 60%.

2. Caramel	
Sugar	200 gr

Caramelise the sugar and pour on a silicone baking sheet. Leave to cool down, then break into small pieces.

3. Enrobing	
Belcolade Lait Selection, O3X5/J or G	QS

Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Put a thin layer of **Belcolade Lait Selection** on top of the crème brûlée ganache and sprinkle the caramel pieces on top. Cut in the desired shape with a guitar and enrobe the chocolates. Leave to crystallise, then store at 16°C.

TIPS: For a ganache to fill moulds it is possible to take out the cocoa butter and replace the inverted sugar by glucose.
It is always possible to add some vanille or other spice and herbs.



Ingredients	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Fresh Cream 35%	325	275	275
Sea Salt	3	3	3
Sugar	90	90	90
Inverted Sugar	20	20	20
Belcolade Noir Selection, C501/J	375	-	-
Belcolade Lait Selection, O3X5/J or G	-	395	-
Belcolade Blanc Selection, X605/J or G	-	-	425
Belcolade Pure Prime Pressed Cocoa Butter	35	75	75
Belcolade Cryst-o-fil Lait	140	125	-
Belcolade Cryst-o-fil Blanc	-	-	125
Total weight	848	858	888

Chocolate Gianduja Cups



Belcolade Cryst-o-fil, a different way to use

in combination with Gianduja



Warm up the *PatisFrance Gianduja* until 24°C in the microwave. Put the *PatisFrance Gianduja* in a bowl of a whipping machine, add the *Belcolade Cryst-o-fil* and whisk until you obtain a smooth pipeable filling. Pipe the filling in the chocolate cups. Leave the filling to crystallise for 2 hours at 16°C with an average humidity below 60%. Then store at 16°C. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 3 months and when used in closed application it is 6 months.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
PatisFrance Gianduja	500	500	500
Belcolade Cryst-o-fil	140	150	160
Total weight	640	650	660

Chocolate Gianduja Cups

1. Chocolate cups

Belcolade Lait Selection, O3X5/J or G	QS
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Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Mould the cup moulds and let them crystallise for 2 hours at 16°C with an average humidity level below 60%. Demould the chocolate cups before filling.

2. Caramelized hazelnuts

Water	25 g
Sugar	60 g
Hazelnuts, peeled	250 g
Belcolade Pure Prime Pressed Cocoa Butter	10 g

Boil the water and the sugar to 115°C, then add the hazelnuts. Mix with a spatula while cooking until caramelised. Stop the caramelisation and add the **Belcolade Pure Prime Pressed Cocoa Butter**. Mix until cooled down, then spread the caramelised hazelnuts out on a silicon sheet. Allow to cool down to room temperature. Crush into pieces and sprinkle some of the caramelised hazelnuts in the chocolate cups.

3. Gianduja filling

PatisFrance Gianduja 36%	500 g
Belcolade Cryst-o-fil Lait	150 g
Caramelised hazelnuts	QS

Warm up the **PatisFrance Gianduja** until 24°C in the microwave. Put the **PatisFrance Gianduja** in a bowl of a whipping machine, add the **Belcolade Cryst-o-fil Lait** and whisk until you obtain a smooth pipeable filling. Pipe the filling in the chocolate cups and sprinkle the remaining caramelised hazelnuts on top. Leave the filling to crystallise for 2 hours at 16°C with an average humidity level below 60%. Then store at 16°C.

TIPS: Because of the Belcolade Cryst-o-fil this filling will crystallise faster and will enhance the hazelnut flavor.

Chocolate Rice Pie



Belcolade Cryst-o-fil, a different way to use

as a topping



Soften the *Belcolade Cryst-o-fil* a bit to 24°C, add the tempered *Belcolade Selection* and the mini puffed rice. Mix everything together and pipe on top of a moulded ganache to close the mould. Let it crystallise at 16° for 2 hours with an average humidity below 60%. Demould and store at 16°C. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

TIPS: It is possible to add other crisps then the mini puffed rice, pay attention that the weight can change.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Belcolade Cryst-o-fil	500	500	500
Belcolade Lait Selection, O3X5/J or G	200	200	-
Belcolade Blanc Selection, X605/J or G	-	-	200
Mini puffed rice	150	150	150
Total weight	850	850	850

Chocolate Rice Pie

1. Moulding

Belcolade Lait Selection, O3X5/J or G	QS
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Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Mould cup moulds and leave to crystallise at 16°C for 1 hour with an average humidity below 60%.

2. Saffron ganache

Fresh cream 35%	250 g
Saffron powder	0,2 g
Glucose	80 g
Belcolade Blanc Selection, X605/J or G	425 g
Belcolade Cryst-o-fil Blanc	125 g

Boil the fresh cream with the saffron powder and add the glucose. When the cream reaches 85°C, pour onto the chocolates and mix with a spatula to obtain a smooth and homogeneous ganache. When the ganache reaches 30°C, add the soft **Belcolade Cryst-o-fil Blanc** (26°C) and mix with a hand mixer. Fill the moulds with the saffron ganache. Let it crystallise between 16°C for 6 hours with an average humidity below 60%.

3. Puffed rice topping

Puffed rice	75 g
Belcolade Cryst-o-fil Blanc	200 g
Belcolade Blanc Selection, X605/J or G	80 g

Soften the **Belcolade Cryst-o-fil Blanc** (24°C), then add the tempered **Belcolade Blanc Selection** and the puffed rice. Mix together and pipe on top of the saffron ganache. Allow to crystallise at 16°C for 2 hours with an average humidity below 60%. Demould and store at 16°C.

Crunchy Chocolate Muesli



Belcolade Cryst-o-fil, a different way to use

as a binder



Soften the **Belcolade Cryst-o-fil** until 24°C, add the melted **Belcolade Selection** then add all other ingredients and mix everything well with a spatula. Put the filling in a frame off 6 mm high and let it crystallise at 16°C for 2 hours with an average humidity below of 60%. Remove the frame and apply a thin layer of tempered **Belcolade Selection** on top. Leave to crystallise for 10 minutes, then turn the filling up side down and cut into desired shape. Enrobe with tempered **Belcolade Selection**. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Muesli mix	60	60	60
Oat Flakes	30	30	30
Pumkin Seeds	30	30	30
PatisFrance Crousticrepe	40	40	40
Candied Orange Peel	25	25	25
Belcolade Cryst-o-fil	500	500	500
Belcolade Lait Selection, O3X5/J or G	100	100	-
Belcolade Blanc Selection, X605/J or G	-	-	100
Total weight	785	785	785

Crunchy Chocolate Muesli

1. Crunchy muesli filling	
Muesli	60 g
Oat flakes	30 g
Pumpkin seeds	30 g
Belcolade Cryst-o-fil Blanc	500 g
PatisFrance Crousticrep	40 g
Candied orange peel	25 g
Belcolade Blanc Selection X605/J or G	100 g
Belcolade Lait Selection O3X5/J or G (tempered)	QS

Roast the muesli, oat flakes and the pumpkin seeds in an oven and leave to cool down. Soften the **Belcolade Cryst-o-fil Blanc** until 24°C, add the melted **Belcolade Blanc Selection** then add all other ingredients and mix everything well with a spatula. Spread a thin layer of

tempered **Belcolade Lait Selection** on baking paper and put a frame of 6mm on top. Pour the filling in this frame and let it crystallise at 16°C for 2 hours with an average humidity below 60%.

2. Enrobing	
Belcolade Lait Selection O3X5/J or G	QS

Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Put a thin layer of tempered **Belcolade Lait Selection** on top of the muesli filling, cut with a guitar in the desired shape and enrobe the muesli filling with tempered **Belcolade Lait Selection**. Let it crystallise, then store at 16°C.

TIPS: This recipes is more an idea how to use Belcolade Cryst-o-fil to bind crispy ingredients together to obtain a chocolate muesli bar. Of course you can replace seeds, oats or muesli by other type of crispy ingredients.

When using Belcolade Cryst-o-fil as a binder soften milk & white to 24°C.

Crispy Quinoa Chocolate Bars



Belcolade Cryst-o-fil, a different way to use

with Cryst-o-fil as a binder



Soften the **Belcolade Cryst-o-fil** till 24°C. Mix the dry ingredients, add the softened **Belcolade Cryst-o-fil**. Divide the crispy filling in half ball shaped silicone moulds and let it crystallise at 16C° during 2 hours with an average humidity below 60%. Demould en enrobe with tempered **Belcolade Selection**. Leave to crystallise. Estimated shelf-life under perfect storage conditions (at 16°C with an average humidity below 60%) is 6 months.

TIPS: This recipe can also be used to cut with a water cutter and with cutting rollers.

Works with



Ingredients

	Belcolade Cryst-o-fil Noir	Belcolade Cryst-o-fil Lait	Belcolade Cryst-o-fil Blanc
Puffed Rice	90	90	90
Caramelized Hazelnut Pieces	180	180	180
PatisFrance Crousticrep	45	45	45
Belcolade Cryst-o-fil	315	315	315
Total weight	630	630	630

Crispy Quinoa Chocolate Bars

1. Gianduja strips

PatisFrance Gianduja 36%	300 g
Belcolade Lait Selection O3X5/J or G	30 g
Belcolade Lait Selection O3X5/J or G	QS

Soften the **PatisFrance Gianduja** to 26°C and add the tempered **Belcolade Lait Selection**. Spread a thin layer of tempered **Belcolade Lait Selection** on a baking paper and put a 3 mm frame on top. Spread the **PatisFrance Gianduja** filling in this frame and place it in a refrigerator at 5°C until it sets (approximately 5 minutes). Cut into 2 cm wide strips with a guitar.

2. Crispy filling

Puffed quinoa	110 g
Brésilienne (caramelised hazelnuts)	180 g
PatisFrance Crousticrepe	45 g
Belcolade Cryst-o-fil Lait	315 g

First mix the puffed quinoa, brésilienne and **PatisFrance Crousticrepe** together, then add the softened **Belcolade Cryst-o-fil Lait** (22°C). Divide the crispy filling on top of the Gianduja strips and let it crystallise at 16°C during 2 hours with an average humidity below 60%.

3. Enrobing

Belcolade Lait Selection O3X5/J or G	QS
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Melt the **Belcolade Lait Selection** at 45°C and temper at 29°C. Cut into bars in the desired length and enrobe them with the tempered **Belcolade Lait Selection**. Leave to crystallise, then store at 16°C.

TIPS: The temperature to soften Belcolade Cryst-o-fil Lait is lower then in the previous recipe because it is a hand shaped bar.

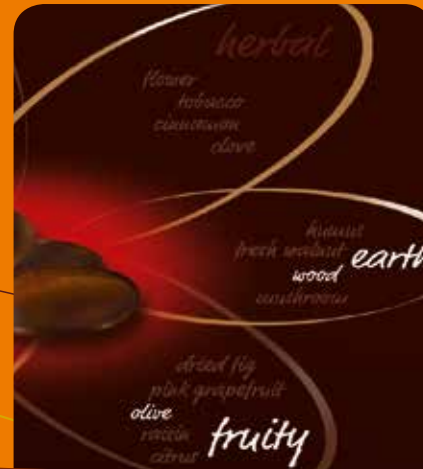
Belcolade chocolate assortment

With superior taste and quality at its core, the Belcolade chocolate assortment is synonymous with versatility, innovation and sustainably produced chocolate.



Selection

With a complete range of viscosity and tastes, Belcolade Selection ranges from dark chocolate with a delicately bitter taste, chocolate with subtle milky flavours, to intense, creamy white chocolate. It also includes chocolate with special nutritional values and convenience products such as bake-stable chunks and grains, shavings for decoration and chocolate to enrobe ice cream.



Origins

Belcolade Origins offers a truly remarkable taste experience. Every Belcolade Origins chocolate is unique and distinctive, and each of them has a unique bouquet of flavours that reflect the differences of the regions in which they are grown.



Fillings

The Belcolade range also includes a highly versatile and innovative filling with a great taste. Belcolade Cryst-o-fil is a soft-chocolate preparation that is ideal for creating a wide range of fillings with longer shelf life.



Sustainable

In addition to Cacao-Trace®, our unique sustainable chocolate programme, Belcolade offers its customers a wide variety of sustainable chocolate products including Organic, Fairtrade, Organic Fairtrade, Rainforest Alliance and UTZ certified chocolate products.

Cacao-Trace®

When it comes to flavour and taste, Cacao-Trace truly delivers delicious, sustainable chocolate with a difference. The perfect formula for great tasting chocolate, it combines our fermentation mastery with a sustainability approach delivered through training, and reinforced through our unique Chocolate Bonus.



Service Products

To complete our assortment, Belcolade has a number of high-quality ingredients for use in a variety of applications. These include real Dutch Cocoa Powder, Pure Prime Pressed Cocoa Butter, Belcolade Chocolate Powder and Ebony.

To discover... specific products



Puratos Classic

Puratos Classic is a range of fruit flavouring preparations that enables you to differentiate your products by adding a subtle taste of the season. Even at a low dosage, Puratos Classic add high fruit content to your creations, as well as a wealth of natural colours and flavours.

They also give you peace of mind, guaranteeing:

- Stability in the cooking and freezing processes
- Homogeneous texture that's easy to work with
- Long storage
- Consistent quality and uniform dosage level across the range
- All-year-round availability

Within the Puratos Classic range, you can choose from a wide variety of smooth flavourings such as Apricot, Banana, Caramel, Cherry, Coconut, Hazelnut, Kiwi, Lemon, Mango, Moka, Orange, Passionfruit, Pineapple, Raspberry and Strawberry.



PatisFrance Starfruit

PatisFrance Starfruit is a range of premium ready-to-use fruit purées, containing 90% real fruit.

Advantages of PatisFrance Starfruit:

- Because all fruit purées are pasteurized all their flavors are kept and the product can be stored at room temperature
- No flavoring, no coloring, no preservatives
- A fruitpurée with only 10% of sugar
- Easy to use packaging

Within the PatisFrance Starfruit range, you can choose from a wide variety of fruit purées such as Apricot, Banana, Blue Berry, Cassis, Citrus, Cherry Griottes, Exotic Fruit, Green Apple, Litchi, Mandarine, Mango, Passionfruit, Pear, Pineapple, Raspberry, Red Fruit, Strawberry, White Peach.



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