

Authentic Vietnam

Composition

1. Panned coffee beans
2. Colour
3. Shine

1. Panning composition

Vietnam origin coffee beans	250 g
Belcolade Origins Lait Vietnam 45%	1500 g
Belcolade Pure Prime Pressed Cocoa Butter	100 g
Belcolade Origins Noir Vietnam 73%	500 g

Method: Melt the Belcolade Origins Lait Vietnam 45% and the Belcolade Pure Prime Pressed Cocoa Butter to 40°C and mix together. Coat the coffee beans, little by little with a ladle, starting with the Belcolade Origins Lait Vietnam 45%. To obtain a smooth surface, follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed). Then apply a finishing coat with Belcolade Origins Noir Vietnam 73%. (4°C cooling, 35-40% speed).

2. Colouring

Belcolade Pure Prime Pressed Cocoa Butter	100 g
Liposoluble white colour	10 g

Method: Melt and mix the Belcolade Pure Prime Pressed Cocoa Butter with the colour and spray small dots on the dragées. (30-33°C add, 45% speed, 8°C cooling).

3. Shiny finishing

Arabic gum based shining agent	Q.S.
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Method: Depending on the brand and type of shining agent, the process and dosage may change.

