

Chocolate chips

Composition

1. Panned potato chips

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Potato chips (salted)	500 g
Belcolade Noir Selection	500 g
Belcolade Pure Prime Pressed Cocoa Butter	25 g

Method: Melt the Belcolade Noir Selection to 40°C. Add the Belcolade Pure Prime Pressed Cocoa Butter. Use a Selmi Comfit machine to coat the potato chips. To obtain a smooth surface, follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed).

