

Cola chocolibre

Composition

1. Panned candied lemon peels
2. Colour
3. Shine

1. Panning composition

Candied lemon peels	1000 g
Dextrose	50 g
Belcolade Lait Selection	6000 g
Belcolade Pure Prime Pressed Cocoa Butter	300 g
Fizzy sugar	90 g
Cola aroma	24 g

Method: Melt the Belcolade Lait Selection to 40°C. Add the Belcolade Pure Prime Pressed Cocoa Butter and cola aroma. Mix in 5kg of chocolate and fizzy sugar. Add the dextrose to the lemon peels to prevent the fruit from sticking together. Use a Selmi Comfit machine to coat the candied lemon peels. To obtain a smooth surface, follow the correct parameters for the cooling and speed (8-12°C cooling, 50% speed). After adding 5 kg chocolate little by little with a ladle, start to add the 1kg of chocolate without the fizzy sugar for a flat surface.

2. Colouring

Belcolade Pure Prime Pressed Cocoa Butter	100 g
Liposoluble yellow colour	3 g
Liposoluble red colour	3 g
Liposoluble blue colour	4 g

Method: Melt and mix the Belcolade Pure Prime Pressed Cocoa Butter with the colours to achieve a blue/black colour and add to 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.