

Recipe : Bark Trio

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



Belcolade
THE REAL BELGIAN CHOCOLATE
Selection

Dark Fruity Bark

Composition

1. Dark chocolate
2. Organic fruit decoration

1. Dark chocolate

Belcolade Selection Noir Cacao-Trace	320 g
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Method: Temper the Belcolade Selection Noir Cacao-Trace and spread it out on baking paper in a 3mm thick frame. Remove the frame immediately and put the chocolate bark on a plastic corrugated sheet.

2. Organic fruit decoration

Organic dried goji	30 g
Organic dried physalis	30 g
Organic dried raisins	60 g

Method: Decorate the bark with the dried fruit straight away. Allow the chocolate to crystallise for 1 hour at 20°C (room temperature with a relative humidity level lower than 60%). Remove the baking paper and pack the bark.

Nutty Milk Bark

Composition

1. Milk chocolate
2. Organic nuts decoration

1. Milk chocolate

Belcolade Selection Lait Cacao-Trace	320 g
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Method: Temper the Belcolade Selection Lait Cacao-Trace and spread it out on baking paper in a 3mm thick frame. Remove the frame immediately and put the chocolate bark on a plastic corrugated sheet.

2. Organic nuts decoration

Organic macadamia nuts	30 g
Organic pistachios	30 g
Organic almonds	30 g
Organic pecans	30 g
Fleur de sel de Guérande	2 g

Method: Decorate the bark with nuts straight away. Allow the chocolate to crystallise for 1 hour at 20°C (room temperature with a relative humidity level lower than 60%). Remove the baking paper and pack the bark.

Caramel Milk Bark

Composition

1. Milk chocolate
2. Decorations

1. Milk chocolate

Belcolade Selection Lait Cacao-Trace	320 g
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Method: Temper the Belcolade Selection Lait Cacao-Trace and spread it out on baking paper in a 3mm thick frame. Remove the frame immediately and put the chocolate bark on a plastic corrugated sheet.

2. Decorations

Roasted buckwheat	20 g
Puffed rice	20 g
Salted caramel pieces D'Isigny	40 g

Method: Decorate the bark with the buckwheat and puffed rice and allow the chocolate to crystallise for 1 hour at 20°C (room temperature with a relative humidity level lower than 60%). Remove the baking paper and pack the bark to avoid humidity absorption by the caramel.