

Recipe : Cinnamon Chocolate Mountain

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



Belcolade
THE REAL BELGIAN CHOCOLATE
Selection

Composition

1. Chocolate cups
2. Crispy rocks
3. Ceylon cinnamon chocolate mousse
4. Chocolate decoration

1. Chocolate cups

Belcolade Selection Lait Cacao-Trace	QS
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Method: Temper the Belcolade Selection Noir Cacao-Trace and mould into a demi- sphere mould. Leave to crystallise for 2 hours in a fridge at 16°C with a relative humidity level lower than 60%. Demould the chocolate cups.

2. Crispy rocks

Belcolade Selection Lait Cacao-Trace	200 g
Puffed rice	150 g

Method: Temper the Belcolade Selection Lait Cacao-Trace and add the puffed rice. Make small rocks with a spoon and place the chocolate cup directly on top. Leave to crystallise.

3. Chocolate mousse

Belcolade Selection Noir Cacao-Trace	260 g
Cream 35%	350 g
Ceylon cinnamon	3 g
Water	60 g
Organic cane sugar	100 g
Eggs	50 g
Yolks	100 g

Method: Melt the Belcolade Selection Noir Cacao-Trace. Semi-whip the cream with the cinnamon. Boil the water and sugar until 121°C. Whip the eggs and egg yolks together and slowly add the sugar syrup. Whip to a light composition of 40°C. Mix 1/3 of the semi-whipped cream into the melted chocolate to make a ganache. Incorporate the egg composition. Then add the rest of the whipped cream. Let the chocolate mousse set in the refrigerator for 4 hours at 4°C before using.

4. Chocolate decoration

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Method: Temper the Belcolade Selection Lait Cacao-Trace. Spread the chocolate on the table and make beautiful, big chocolate shavings to decorate the dessert.