

## Selection Blanc Dulce de Leche

### 1. Moulding

|   |                            |
|---|----------------------------|
| <b>Belcolade Selection Lait Cacao-Trace</b> | <b>Quantity sufficient</b> |
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### Method

Melt the **Belcolade Selection Lait Cacao-Trace** chocolate to 45°C and temper it at 29°C. Mould the moulds to make filled chocolates and leave to crystalize.

### 2. Ganache Dulce de Leche Method

|  |              |
|--|--------------|
| Sugar  | 80 g         |
| Glucose                                      | 50 g         |
| Cream 35%                                    | 345 g        |
| Vanilla Bean                                 | 1            |
| <b>Belcolade Selection Blanc Cacao-Trace</b> | <b>300 g</b> |
| Butter                                       | 65 g         |

Caramelize the sugar. Heat up the glucose together with the cream and the vanilla bean. Pour onto the caramel. And sieve out the vanilla bean. Pour this onto the **Belcolade Selection Blanc Cacao-Trace** chocolate drops and mix with a spatula to obtain a ganache. When the ganache reaches 32° C add the cold butter and mix with a hand mixer.

Pipe the ganache in the mould and leave to crystalize for 12 hours at 16°C with a humidity level below 60%

Close the mould with tempered chocolate. Sprinkle some brown sugar on top. Leave to crystalize and demould.

