

Amber Brownie Caramel

Composition

1. Amber Blondie
2. Salty Amber Caramel
3. Amber Nutty Coating



1. Amber Blondie

Butter	300 g
Belcolade Selection Amber Cacao trace	480 g
Whole Eggs	360 g
sugar	320 g
Brown Sugar	60 g
Invert sugar	70 g
Flour	250 g
Baking Powder	2 g
Fleur de sel Guérande	3 g
Egg white	120 g
Pistachio Cubes	100 g

Method

Melt and heat the butter, together with the chocolate till 40°C. whip the whole eggs together with the sugar, the brown sugar and the invert sugar. Mix both mixtures together and incorporate with a spatula the sifted flour, the baking powder and salt. Whip the egg whites and add them with a spatula. Pour in a baking frame 30x47 cm on a covered with silicone sheet baking tray. Decorate with the pistachio cubes and bake at 175°C for 30 minutes and leave to cool down and cut the blondies.

2. Salty Caramel

Gelatine powder	14 g
Water	84 g
Sugar	360 g
Glucose	150 g
Cream 35%	750 g
Butter	200 g
Belcolade Selection Amber Cacao trace	150 g
Fleur de sel Guérande (sea salt)	6 g

Method

Soak the gelatine in the water. Make a caramel with the sugar and the glucose. Heat up the cream and butter and add to the caramel step by step. Add the salt and Amber chocolate and mix. Add the soaked gelatine and mix again. Finally cool down the caramel and pour the caramel on top of the blondie. Leave to set overnight and cut is desired shape.

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3. Amber Pistachio Coating Method

Belcolade Selection Amber Cacao trace	500 g
oil	50 g
Roasted chopped Pistachios	100 g

Melt the Amber chocolate and add the oil and chopped pistachios. Dip the blondies in the coating (32°C).

