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| Composition  1. Cacao Shortcrust 2. Caramel Nutty 3. Vietnam 45 Coffee Mousse 4. Caramel Glaze |  |

# Cacao Shortcrust Method

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| |  |  | | --- | --- | | **Flour** | **315 g** | | **Sugar** | **135 g** | | Butter | 200 g | | **Belcolade Premium Dutch Cocoa Powder** | **50 g** | | Eggs | 50 g | | Salt | 1 g | | Baking Powder | 1 g | |

Mix everything together to obtain a homogeneous texture. Reserve in the fridge until it begins to harden. Soften a bit and roll out to 3 mm thickness, put in a baking ring of 19 cm in diameter and 2 cm high. Bake at 190°C for about 12 minutes.

# 2. Caramel Nutty Method

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| |  |  | | --- | --- | | Sugar | 200 g | | Honey | 100 g | | Invert Sugar | 25 g | | Fresh Cream 35% | 400 g | | Almonds | 200 g | | Hazelnuts | 130 g | | Pistachio | 50 g | | Walnuts | 50 g | | Make caramel from the sugar, honey and invert sugar. Deglaze with heated fresh cream. Recook till 112°C  Add different roasted nuts. Put this caramel mixture in the cacao shortcrust and make it even with a spatula. Leave to cool down.  **Tip:** You can always replace the ingredients to make the caramel by 500 gr of **Puratos Deli Caramel** and mix with the roasted nuts. |

# 3. Vietnam 45 Coffee Mousse Method

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| |  |  | | --- | --- | | Milk | 200 g | | Sugar | 30 g | | Egg Yolk | 70 g | | Gelatin Powder | 6 g | | Water | 36 g | | **Belcolade Origins Lait Vietnam 45 Cacao-Trace** | **270 g** | | Fresh Whipped Cream | 500 g | | Coffee soluble powder | 3 g | | Mix the cold water and the gelatin and let it soak. Semi-whip the 500 gr of cream and put aside. Heat up milk together with sugar, egg yolks and coffee powder till 85°C. Pour onto the **Belcolade Origins Lait Vietnam 45 Cacao-Trace** chocolate and make a homogeneous ganache. Add the gelatin and mix it into the ganache. When the chocolate ganache reaches 32°C, incorporate the whipped cream. Put the mousse in circles of 2.5 cm high, with a diameter of 18 cm. Put the mousse in the freezer until frozen. |

# 4. 5. Caramel Glaze Method

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| |  |  |  | | --- | --- | --- | | Sugar | 800 g | Mix the gelatin with the 48 g of cold water. Caramelize the sugar. Deglaze with heated fresh cream, milk, glucose and vanilla.  Pour onto the **Belcolade Selection Blanc Cacao-Trace**. Add the pre-soaked gelatin powder and mix in the **Puratos Miroir L’Original Neutre**. Homogenise with a hand blender and remove air bubbles. Leave to crystallise overnight at room temperature. Apply the glaze at 35°C on a frozen mousse.  Take a cacao shortcrust filled with the caramel nutty and put the glazed coffee mousse disk on it. Decorate with decorations made out of Belcolade chocolate. | | Milk | 100 g | | Fresh Cream 35% | 150 g | | Glucose | 50 g | | Vanilla | ½ Pc | | **Belcolade Selection Blanc Cacao-Trace** | **400 g** | | Gelatin Powder | 12 g | | Water | 72 g | | **Puratos Miroir L’Original Neutre** | **300 g** | |