

1. Hazelnut Orange Ganache Method

PlantBased cream (Oatly 13% fat)	200 g
PlantBased butter 60%	50 g
Glucose	70 g
Sorbitol	20 g
Orange zest	15 g
Blood orange fruit puree	30 g
PatisFrance Praliné Hazelnut 50%	190 g
Belcolade Selection M. PlantBased Cacao-Trace	465 g
Belcolade Pure Prime Pressed Cocoa-butter	35 g

Heat the PlantBased cream, the PlantBased butter, the glucose, the sorbitol, the orange zest and the blood orange fruit puree at 85°C. Pour the heated composition directly onto the **Belcolade Selection M. PlantBased Cacao-Trace**, the **PatisFrance Praliné Hazelnut 50%**, and the **Belcolade Pure Prime Pressed Cocoa-butter** and mix well. Make an emulsion between 35°C and 38°C and mix with an immersion blender. Put the ganache at a temperature of 30°C in a piping bag and fill pre-moulded Plantbased chocolate shells. Leave to crystallize for at least 12 hours at a temperature of 16-18°C and an average humidity below 60%.

2. Five Spice Praliné

5 spice mix	5 g
Sugar	50 g
PatisFrance Praliné Hazelnut 50%	665 g
Hazelnut roasted	75 g
Belcolade Selection M. PlantBased Cacao-Trace	225 g
Belcolade Pure Prime Pressed Cocoa-butter	35 g

Method

Mix the roasted hazelnuts into a thick paste. Dry caramelize the sugar and add the 5 spice mix. Leave to cool down and mix into a powder. First heat the **Belcolade Selection M. PlantBased Cacao-Trace** chocolate and cocoa butter at 45°C. Then add the praliné (20-22°C), the pralirex and the 5 spice mix caramel powder and temper the mixture at 26°C. Pipe the praliné filling on top of the ganache. Leave to crystallize in a fridge of 5°C for 5 to 10 minutes. Once crystallized, seal the moulds with tempered **Belcolade Selection M. PlantBased Cacao-Trace** chocolate. demould after crystallization. store the finished product at 16°C.



4 week shelf-life when stored at max 18°C and with a humidity level below 60%