Recipe Cocoa Pods au Café



Composition

- 1. Moulding
- 2. Coffee ganache milk
- 3. Coffee ganache dark

1. Moulding	
Belcolade Selection Lait Cacao-Trace	QS
Belcolade Selection Noir Cacao-Trace	QS

Method: Temper the Belcolade Selection Lait and Noir Cacao-Trace separately. Mould one cocoa pod mould with milk and another with dark chocolate. Allow to crystallise before filling.

2. Coffee ganache milk	
Cream 35%	500 g
Rain Forest Alliance coffee beans	30 g
Glucose	160 g
Belcolade Selection Lait Cacao-Trace	960g
Butter AOC	160g

Method: Heat the cream and infuse broken coffee beans for 15 minutes. Add glucose and heat again to $80^{\circ}\text{C}.$ Sift out the coffee beans and pour the cream onto the Belcolade Selection Lait Cacao-Trace. Make a ganache using a spatula. When the ganache reaches 35°C, add the butter and create an emulsion with a hand mixer. Fill the milk chocolate moulds with the ganache and leave to crystallise at 18 $^{\circ}\text{C}.$

3. Coffee ganache dark	
Cream 35%	500 g
Rain Forest Alliance coffee beans	30 g
Glucose	122 g
Belcolade Selection Noir Cacao-Trace	606 g
Butter AOC	110 g

Method: Heat the cream and infuse broken coffee beans for 15 minutes. Add glucose and heat again to 80°C. Sift out the coffee beans and pour the cream on to the Belcolade Selection Noir Cacao-Trace. Make a ganache using a spatula. When the ganache reaches 35°C, add the butter and create an emulsion with a hand mixer. Fill the dark chocolate moulds with the ganache and leave to crystallise at 18°C.

Combine the milk and dark chocolate moulds with tempered chocolate to make cocoa pods.

