

Selection Blanc Dulce de Leche

1. Moulding

**Belcolade Selection Lait
Cacao-Trace**

**Quantity
sufficient**

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
Belcolade Selection Blanc Cacao-Trace	300 g
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.

