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Winter News from Laurent @Cacao

Here we are in winter, it is cold here in Melbourne and humid!

The best way to overcome such weather is... "Une truffe noire" you enjoy next to the fire place with a nice & thick hot chocolate!

News: Cacao has upgraded is web site, visit us for new ideas, questions about chocolates? While discovering our chocolates ranges & associate products you can also chop online for Chocolates gifts!

Enjoy & keep warm...

Creamy Hot Belgium Chocolate base:

INGREDIENT	QUANTITY
• Thickened Cream	200gr
• Full cream milk	200gr
• Callebaut chocolate 60% Grenada single origine	150gr
• Callebaut chocolate 70% Sao Thome single origine	150gr
• Callebaut chocolate 39% Arriba milk single origine	100gr
• Unsalted Butter	50gr

1. Boil cream, milk then pour over chocolates callets stir until well mix then add butter.
2. Cool down to 5 degrees quickly.
3. Pour 50gr of this mixture reheat in microwave to 60 degrees then add hot milk.

TRUFFE NOIRE

INGREDIENT	QUANTITY*
• Thickened Cream	700g
• Glucose	50g
• Trimoline Invert Sugar	50g
• Callebaut chocolate 60% Grenada single origine	700g
• Unsalted Butter	75g

1. Boil cream, glucose and invert sugar.
2. Pour over chocolate. Mix well.
3. Once cool, add butter and mix again.
4. Transfer to bowl and cover with plastic wrap.
5. When completely cool, pipe as a truffle.
6. Allow resting overnight before.
7. Dip in 60% dark chocolate and roll in sifted cacao powder.

