

Recipe **Moodballs**



**Associated trend: *Hyper personal***

Consumers nowadays see food as an expression of themselves, so it should be adapted from person to person. The Moodballs allow you to combine flavours based on the mood you wish to experience combining ingredients that positively influence your well-being.

## INGREDIENTS

### Nuts Praliné

- 150 g Sugar
- 150 g Zusto (sugar replacer)
- 75 g Water
- 450 g *PatisFrance Hazelnut or Almonds\**

### Nuts Crispy Praliné

- 750 g Nuts Praliné (*see above*)
- 110 g *Belcolade Noir Selection Cacao-Trace\**
- 90 g *Belcolade Lait Selection Cacao-Trace\**
- 50 g *Belcolade Pure Prime Pressed Cocoa Butter\**

### Ganache Vietnam

- 360 g Cream (35%)
- 85 g Dextrose
- 40 g Glucose
- 80 g Sorbitol
- 370 g *Belcolade Origins Noir Vietnam 73 Cacao-Trace\**
- 25 g *Belcolade Lait Selection Cacao-Trace\**
- 40 g Butter

### Infusion per kg of ganache

Herbs: *See table*

#### Yellow: *Fresh feeling*

Cinnamon Stick	Tarragon Fresh	Rosemary Fresh	12 g	22 g	16 g
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#### Green: *Healthful feeling*

Lavender Dried	Ginger Fresh	Basil Fresh	4 g	14 g	8 g
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#### Orange: *Wholesome feeling*

Mint Fresh	Thyme Fresh	Cloves Dried	14 g	14 g	10 g
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#### Red: *Vigorous feeling*

Bay leaves Dried	Oregano Fresh	Rosehip Dried	12 g	15 g	22 g
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#### Blue: *Relaxed feeling*

Marjoram Fresh	Chamomille Dried	Mandarin Peel	13 g	18 g	20 g
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*This recipe was developed and created by Michel Eyckerman, International Technical Advisor for Chocolate.*

## WORKING METHOD

### Nuts Praliné

- Mix the sugar, the zusto and water in a pan and heat the whole to 118°C.
- Add the nuts and sand the whole.
- Bring back over the heat and caramelize the whole mixing continuously with a spatula.
- Leave to cool down on a silicone sheet.
- After cooling, grind with a robot cutter until a fine paste is formed without having to heat it too much.

### Nuts Crispy Praliné

- Mix all the ingredients, temper at 26°C.
- Pipe into demi spheres that are pre-coated with Belcolade Noir Selection Cacao-Trace chocolate. Leave the praline to crystallise.

### Ganache Vietnam

- Warm the cream, the dextrose, the glucose and the sorbitol to 85°C.
- Pour on the Belcolade Origins Noir Vietnam 73 chocolate. Mix until well blended and then add the butter when the ganache is around 33-35°C.
- Pipe the ganache into demi spheres that are coloured with natural colours and pre-coated with Belcolade Noir Selection Cacao-Trace chocolate.
- Leave the ganache to crystallise for 12 hours in a room at 16 to 18°C and an average humidity rate below 60%.
- Glue the 2 different demi spheres moulds together with chocolate and leave to set. Demould.

### Infusion

- Boil the cream from the recipe 'Ganache Vietnam' and add the dosage of herbs mentioned (use only one). Cover it with plastic and leave to rest for 15 minutes.
- Sieve out the herbs, rescale the liquid.
- Add some milk to obtain the same weight as in the beginning.
- Follow the process to make the ganache Vietnam using this infused cream in the recipe.

### Belcolade

*Real Belgian chocolate, produced exclusively in Belgium following a long tradition of craftsmanship, quality and refinement.*

*This range is made with Cacao-Trace certified cocoa for a better tasting chocolate while at the same time improving the life of the cocoa farmers.*



*Personalisation at your finger tips! Create your own personal moodballs thanks to the help of our chatbot. This service was available at our Taste Tomorrow events.*