

Vision

The newsletter for bakers and patissiers
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Dear reader,

Welcome to the first edition of our Vision Magazine for 2019. For this edition, we have selected chocolate as our topic, and to be exact, Belgian chocolate. Canadians love chocolate in all its shapes and formats: not only tablets and bars, but also as a filling for cookies and cakes. What is it about chocolate that makes it taste so good and why is Belgian chocolate considered one of the best in the world?

We hope to provide you with some additional insights and inspiration.

The Puratos team

“Life is better with chocolate” is something we often hear or read. Well, we at Puratos do agree with that and we are convinced many Canadians share this sentiment.

With 3.6 kg per capita of chocolate consumption, Canadians do love chocolate (Euromonitor 2018). Chocolate is, first and foremost, a food consumed for pleasure. However, chocolate is not like other treats: cocoa contains a number of compounds (from the polyphenol family), which have beneficial effects in terms of heart health. It may also have positive effects on brain function such as memory. Dark chocolate has the highest amount of these compounds. Therefore, it comes as no surprise that 72% of Canadian consumers consider dark chocolate as being healthier than milk or white chocolate.

Canadians increasingly consider chocolate as an ingredient that tastes great and is also associated with many nutritional benefits such as energy and health benefits. This is confirmed by research conducted by Incite & Research stating that chocolate is the most preferred flavour within cookies and cakes amongst Canadians (2017). Canadians love chocolate and especially Belgian chocolate: 74% chose Belgian milk chocolate as their most preferred filling for baked goods.



What is so special about **Belgian chocolate**?



Those who have been to Belgium know that cacao trees do not grow there. So how is it possible that Belgium is so well-known for its chocolate?

True, the raw materials used in chocolate production do not originate in Belgium; most cocoa is produced in Africa, Central America and South America. Nonetheless, Belgium has an association with chocolate that dates to the early 17th century.

First, it all goes back to the Mayans and Aztecs in South America where the earliest origins of chocolate took place. They were the first to brew a kind of chocolate drink, which they regarded as a divine drink with mystical properties. The Spanish Conquistadors brought the chocolate drink to continental Europe and adapted it to their taste. It captured the hearts and palates of the Spanish royal courts and before long, the rest of Europe was under the spell of chocolate as well.

At that time it was in Belgium that ideas and processes to perfect the taste of chocolate were developed. For example, it was in Belgium that the first machines were invented to grind cocoa beans extremely thin so that the chocolate was extremely smooth. There has been a strong expertise on how to make chocolate in Belgium that has been passed on and fine-tuned from generation to generation.

What are the criteria to be named Belgian chocolate? Since last century, law in Belgium has regulated the composition of chocolate. “Belgian chocolate” is chocolate of which the complete process of mixing, refining and conching are done in Belgium. In addition, Belgian chocolate is finally milled to 18 micron, which is below the sensitiveness of the taste buds of the tongue. This avoids having a grainy taste in the mouth when the chocolate melts on the tongue. According to tradition, Belgian chocolate makers have always used high-quality cocoa beans as well as using pure cocoa butter which is being reflected in the high quality of Belgian chocolates.



Belcolade, the Real Belgian chocolate

Just as Belgian chocolate is known for its fineness and incredible texture and taste, so is **Belcolade**. At **Belcolade**, we take great pride in being a part of the rich heritage that has earned Belgian chocolate this extraordinary reputation. We work hard to protect and enhance that reputation through an unmatched dedication to quality, innovation, customer service and, above all, leadership in taste. For this reason our chocolate is – and has always been – produced in our factory in Belgium.

The delicious taste of **Belcolade**, the **Real Belgian Chocolate**, begins with the careful selection of ingredients followed by a very specific process:

- Only the finest quality cocoa beans from around the world are selected and expertly blended.
- The **Belcolade** team of experts ensures that only the best quality cocoa mass, cocoa butter and other ingredients are used.
- They only use 100% cocoa butter and 100% natural vanilla.
- **Belcolade** is produced following a long tradition of craftsmanship, quality and refinement.
- It uses production processes that have been perfected over time, assuring that **Belcolade's** exquisite taste is in line with consumers' expectations.




Belcolade
THE REAL BELGIAN CHOCOLATE

An exceptional world
of exceptional chocolate



Chocolate's sustainability challenge



At Puratos, we offer a wide range of sustainable chocolate certified by our own unique **Cacao-Trace™** program. **Cacao-Trace™** stands for high quality, sustainable chocolate. It is our mutually beneficial program that helps farmers increase the value of their cocoa, so that great tasting chocolate can be enjoyed for generations to come. The program's intense focus on the fermentation and drying processes ensures that only the highest quality beans become delicious **Cacao-Trace™** chocolate.

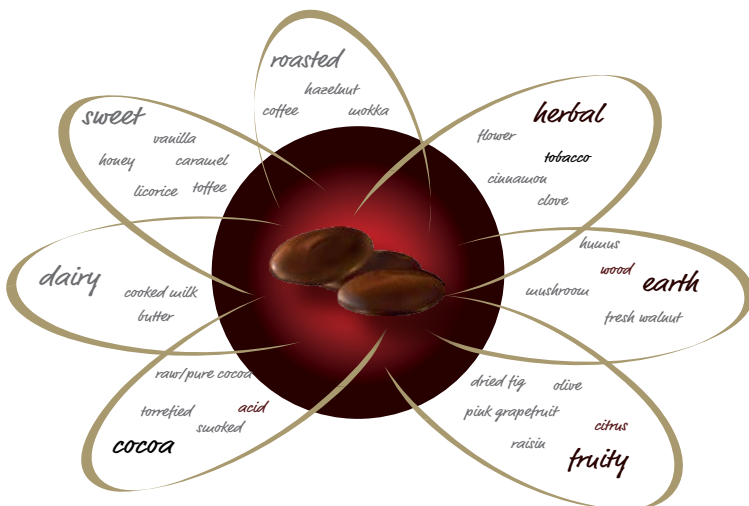
Check out for more info: <https://www.cacaotrace.com>

Discover our Belcolade ranges:



Selection: The **Belcolade** Selection ranges from powerful dark chocolate with a delicate bitter taste to chocolate with a subtle milky flavour, as well as caramel and creamy white chocolate.

Origins: The Origin range consists of single origin chocolates made from cocoa beans from three different continents. Each Origins chocolate has a characteristic bouquet of flavours. The distinctive flavours of all Origins chocolates are analysed and identified through a scientific and sensory analysis tool developed by **Belcolade**. Their unique and splendid aromas, they continue to inspire patissiers, chocolatiers and bakers all around the world to make innovative tasting recipes.



Belcolade Opera



Composition:

1. Joconde Biscuit
2. Mocha Syrup
3. Belcolade Ganache
4. Mocha Butter Cream

1. Joconde Biscuit

Ingredients	Grams
Whole eggs	625
Almond powder	550
Icing sugar	475
Flour pastry	125
Egg whites	400
Granulated sugar	75
Butter	100

Ingredients are for 3 trays of 750 grams. Aerate whole eggs, almond powder and icing sugar. Whip egg whites with granulated sugar to a soft peak. Incorporate the whipped egg whites and sugar into the first mixture. Add sifted flour and melted butter. Spread out on a 40x60 cm baking tray. Bake at 230°C/446°F for +- 6 min.

2. Mocha Syrup

Ingredients	Grams
Water	300
Strong brewed espresso	100
Sugar	400

Boil water with sugar and brewed coffee to 105°C/220°F. Let cool down completely.

3. Belcolade Ganache

Ingredients	Grams
Fresh cream 35%	500
Glucose	200
Belcolade Noir Selection	420

Warm the cream with the glucose to 80°C/176°F, pour into the chocolate and mix until a homogenous ganache is obtained.

4. Mocha Butter Cream

Ingredients	Grams
Water	80
Egg whites	160
Soft butter	480
Sugar	280
Mocha flavouring paste	40

Softly whip up the egg whites. Cook water and sugar to a 120°C/248°F and pour onto the whipped egg whites. When it is slightly hot (+/- 35-40°C/95-104°F), slowly add soft butter, 50 grams at a time while whipping finish by adding the Mocha flavouring paste. Whip until you obtain a homogenous butter cream.

Assembly:

Place a layer of Joconde biscuit on lined baking tray with a frame 40 x60. Apply a layer of butter cream followed by another layer of Joconde. Slightly soak with mocha syrup. Place a layer of the **Belcolade Ganache** on top and finish by adding the final layer of Joconde. Decorate with buttercream as seen in photo and finish off with chocolate decorations.

Belcolade White Chocolate & Raspberry Dome



Composition:

1. Crust
2. Fruit Layer
3. Cake Layer
4. Ganache
5. White Chocolate Mousse
6. Glaze

1. Crust

Ingredients	Grams
Pastry flour	1,125
Almonds powder	150
Icing sugar	450
Butter	675
Salt	22
Eggs	240

Mix icing sugar, almond powder, flour, salt and butter together until you obtain a sandy texture. Add eggs gradually to obtain a more homogenous texture. Keep the dough in the fridge. Laminate the dough at 3 mm and fit onto tart pan.

Tip: Line the pan with plastic food wrap and fill with baking stones or beans; this will prevent the tart from shrinkage around the walls.

2. Fruit Layer

Ingredients	Grams
Topfil Choice Raspberry	As needed

3. Cake Layer

Ingredients	Grams
Satin Chocolate Velvet	500
Oil	175
Water	200
Eggs	125

Put all liquid ingredients in a bowl and add the **Satin Chocolate Velvet** cake mix. Mix 1 minute on low and 4 minutes on medium speed with a paddle. Spread onto baking pan at +/- 5/7 mm. Bake at 165°C/325°F in a

4. Ganache

Ingredients	Grams
Belcolade Dark	390
Topfil Choice Raspberry	200
Heavy cream	345
Butter	110

Heat the cream and **Topfil Choice Raspberry**. Pour gradually also the melted **Belcolade Dark** to the mixture, and add soft butter at 35-38°C/95-100°F.

5. White Chocolate Mousse

Ingredients	Grams
Belcolade White	600
Heavy cream	400
Soft whipped heavy cream	700

Boil heavy cream and add the **Belcolade White**. Let it cool down to 30-35°C/86-95°F and incorporate the whipped cream. Pour into flexipan and freeze.

6. Glaze

Ingredients	Grams
Harmony Classic Neutra	350
Water	550
Miroir L' Original	1,500

Boil **Harmony Classic Neutra** with the water. Pour onto the **Miroir L'Original**. Use at 37-39°C/98-102°F. **Tip:** make it the day before to have a better set.

Assembly:

Spread a layer of **Topfil Choice Raspberry**. (+/- 5mm) into the baked pie shell. Add a cake layer (+/- 1 cm) and cover some of the warmed up raspberry & chocolate ganache. Let the text flow in. Let it set. Glaze the chocolate mousse dome and place over the pie. Decorate as seen on the picture with raspberries.

Contact us for more details & recipes

www.puratos.ca

Puratos Canada Inc. - 520 Slate Drive, Mississauga, Ontario L5T 0A1

Toll free: 1.800.668.5537 - Tel: 905.362.3668 - Email: info.canada@puratos.com



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