



Father's day

Beer chocolate box

Preparation time	Serves	Crystallisation time
3 hours	2 moulds of each	12 hours

Parade Ganache (hearts)*

BELCOLADE 34% MILK CHOCOLATE SHELL

Ingredients

- 5115g parade (Beak Brewery)
- 17g sorbitol
- 40g glucose de 60
- 265g Belcolade 34% milk chocolate
- 25g cocoa butter
- 37g salted butter



Cherry pie ganache (dark domes)**

BELCOLADE 55% DARK CHOCOLATE SHELL

Ingredients

- 135g cherry pie (Beak Brewery)
- 15g sorbitol
- 52g Sosa liquid glucose 60DE
- 240g Belcolade 55% dark chocolate
- 8g Belcolade cocoa butter
- 42g salted butter



Stout ganache (swirl round)

BELCOLADE 55% DARK CHOCOLATE SHELL WITH MILK AND WHITE SWIRL

Ingredients

- 135g stout (Beak Brewery)
- 15g sorbitol
- 50g glucose de 60
- 240g Belcolade 55% chocolate
- 8g cocoa butter
- 42g salted butter



Sour ale ganache (white round)

BELCOLADE 30% WHITE CHOCOLATE SHELL WITH CHOCOLATREE BLUE COCOA BUTTER FLICKS

Ingredients

- 105g sour ale (Beak Brewery)
- 15g sorbitol
- 45g glucose de 60
- 165g Belcolade 30% white chocolate
- 25g Belcolade cocoa butter
- 45g salted butter





Method

- Heat together beer, sorbitol and glucose to 85°C
- Pour mixture onto chocolate and cocoa butter and leave for 1 minute
- Using a hand blender, blend to create emulsion
- Allow the ganache to reach 35°C before adding butter and blending again until completely combined and emulsified
- Cool to 30°C before piping into chocolate shell
- Leave 4mm from the top of the cavity to allow for capping
- Leave to crystallise at least 12 hours (overnight) between 16-19°C
- Once crystallised, temper more chocolate and cap chocolate
- Once set and contracted, turn out of mould

* Finish the chocolates with a spritz of **Rainbow Dust gold lustre spray**

** Finish the chocolates with a spritz of **Rainbow Dust ruby lustre spray**

Garnish

- Gift your beautiful chocolate box with a can or two of their favourite Beak Brewery Beers