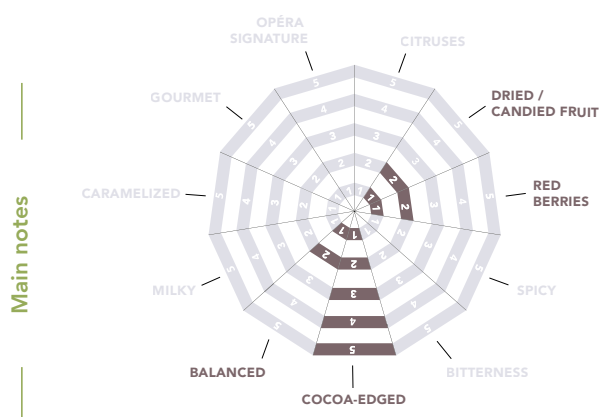
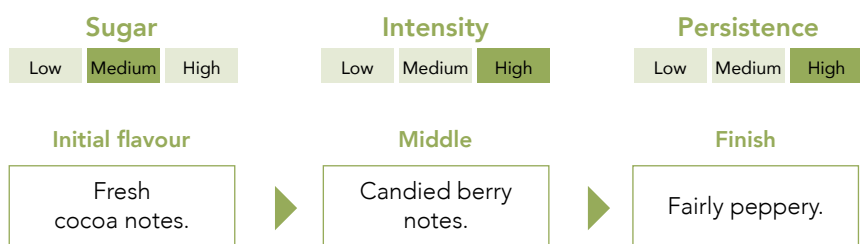




CARUPANO® 62%

DARK CHOCOLATE COUVERTURE - VENEZUELA

AROMATIC PROFILE



Possible pairings

- Coconut
- Hazelnuts
- Raspberry
- Orange

TECHNICAL INFO

Composition

Cocoa*

62% min

Cocoa butter*

31% min

* Rounded numbers.

Ingredients Venezuela cocoa paste, Sugar, Cocoa butter.
Emulsifier: GMO-free soy lecithin.

Shelf life

24 months after date of production

Packaging

- 5kg drop bags
- 1.5kg drop bags
- 100G samples



Storage

12°C/20°C away from light

Allergens

Milk, lactose, soy, highly refined soybean oil, fructose.
Suitable for vegetarians and vegans.

PURES PLANTATIONS® range

Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.



Iconic statue in Barlovento

ORIGIN:

VENEZUELA

Region: BARLOVENTO

Main bean profile: CARENERO

Venezuela has been famous for growing fantastic cocoa beans since the 15th century. There are outstanding "Cocoa Gardens" all over the country.

We have chosen Carenero cocoa from the Criollo variety in the Carupano region. It epitomises Venezuelan cocoa with its signature and unrivalled flavours.

Carenero cocoa beans are famous for their complex yet powerful flavour. They are rarely produced so they are often used in blends.

A single variety of cocoa beans is used to make CARUPANO® 62% chocolate to showcase the flavours of the exceptional terroir that is Venezuela.

BEST FOR



Coating



Moulding



Bar

TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted to suit your equipment.

Melt at	+/- 45°C
Cool to	28/29°C
Work at	31/32°C

CARUPANO® 62% GANACHE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



35% fat cream	480 g	32 %
Sorbitol crystal	75 g	5 %
Invert Sugar	60 g	4 %
DE60 glucose	75 g	5 %
82% fat butter	60 g	4 %
CARUPANO® 62%	750 g	50 %
Total	1500 g	100 %

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over chopped chocolate couverture.
- Emulsify.
- Check the pouring temperature.
- Pour onto a stencil mould.
- Leave to crystallise for 48 hours, cut and coat.

For a 33/33 x 1cm mould.

ADDITIONAL INFORMATION

You can use CARUPANO® 62% chocolate for any recipe but we highly recommend it for coating, moulding and making bars. We've used the same cocoa beans in a 70% recipe with a higher content of cocoa solids to make your ganaches and mousses.

Two chocolate recipes with the same flavours to elevate your dishes!

The Venezuela Pure Paste is made using the same cocoa beans and is ideal for less sugary recipes with a cocoa hit.

WHAT SETS CARUPANO® 62% APART?

- A 70% version.
- A single variety of Carenero cocoa beans.
- A signature array of flavours.

CHOCOLATERIE DE L'OPÉRA®

Tel: +33 4 90 87 00 10 | info@chocolateriedelopera.com | www.chocolateriedelopera.com

