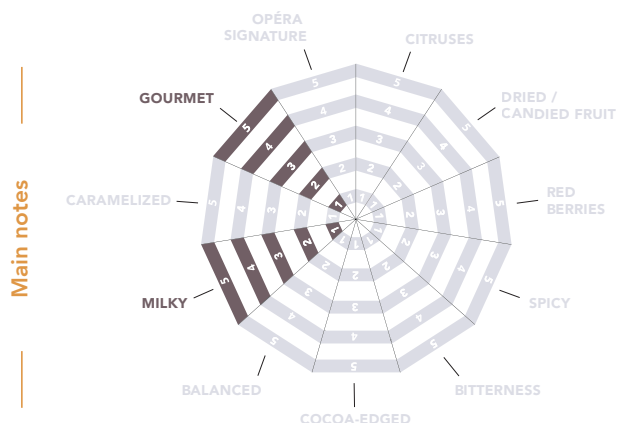
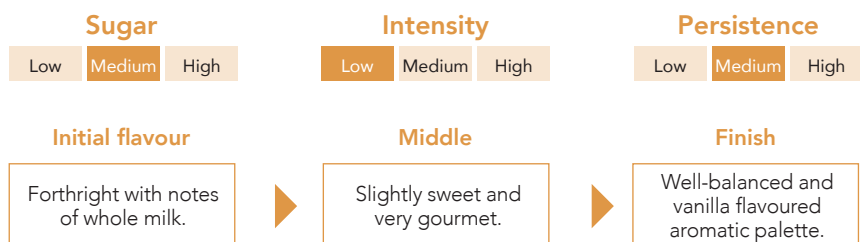




DIAPASON® 33%

WHITE CHOCOLATE

AROMATIC PROFILE



Possible pairings

- Rum
- Lemon
- Red berries (strawberry, raspberry)
- Mint

TECHNICAL INFO

Composition

Cocoa*

33% min

Sugar*

32% min

* Rounded numbers.

Ingredients

Cocoa butter, Sugar, Whole milk powder.
Emulsifier: GMO- free soya lecithin, Natural vanilla flavoring

Shelf life

18 months after production date

Packaging

- Bags of drops 5 kg
- Samples 100 gr



Storage

12°C/20°C away from direct light

Allergens

Milk, lactose, soya, soya oil, fructose.
Suitable for vegetarians.

THE CLASSICS range

Chocolate made from blends of single origin cocoa mass.



ORIGIN

This white chocolate was concocted by Olivier and Nicolas de Loisy to enable chocolate makers and pastry chefs to create recipes that are low in sugar but high in flavour.

« We took our customer feedback on board to create a white chocolate that was indulgent and creamy without being overly sweet. It took several attempts before we got the perfect balance with DIAPASON® 33%, one of the smoothest white chocolates available to professionals. Its silkiness makes it a versatile ingredient but I personally recommend using it to make the filling for macarons... ».

Nicolas de Loisy
General Manager

BEST FOR



Coating



Ganache



Bar

Suitable for ice cream making.

TEMPERATURE CURVES

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

Melt at	42/45°C
Cool to	27/28°C
Work at	28/30°C

BASIC RECIPES



Ganache

(by Fabien Deal - KKO Concept)

35% fat UHT cream	490 g	30.63 %
Glucose syrup DE60	70 g	4.38 %
Invert sugar	40 g	2.5 %
Sorbitol powder	75 g	4.69 %
Butter	30 g	1.88 %
DIAPASON® 33%	805 g	50.31 %
COCOA BUTTER	90 g	5.63 %
Total	1600 g	100 %

METHOD:

- Bring cream, sugar, glucose and sorbitol to the boil.
- Remove from heat and add both types of butter.
- Leave to cool to 60°C and pour over DIAPASON® 33% in three intervals.
- Pour at 30°C.
- Leave to crystallise for 48 hours at 16°C.
- Slice with a guitar cutter.



Mousse

(by Christophe Tuloup - Restaurant Têtedoie)

Gelatine sheet	4	0.64 %
Zest of 2 lemons	-	-
Milk	65 g	10.5 %
Greek yoghurt	140 g	22.6 %
DIAPASON® 33%	165 g	26.6 %
Whipped cream	245 g	39.5 %
Total	619 g	100 %

METHOD:

- Add lemon zest to milk.
- Bring to the boil, add the rehydrated gelatine sheet then pour onto melted chocolate.
- Stir as you add yoghurt.
- Check the temperature is 30°C then add whipped cream.
- Pour into Pavoni spherical moulds and refrigerate.

ADDITIONAL INFORMATION

You can find our recipe book in the product section of our website/DIAPASON® 33%.
With Mathieu Blandin / Christophe Tuloup / Fabien Déal / Vincent Durant.

WHAT SETS DIAPASON® 33% APART?

- A low-sugar recipe with a wholesome milk flavour.
- Silky smooth
- A versatile ingredient.

CHOCOLATERIE DE L'OPÉRA®

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