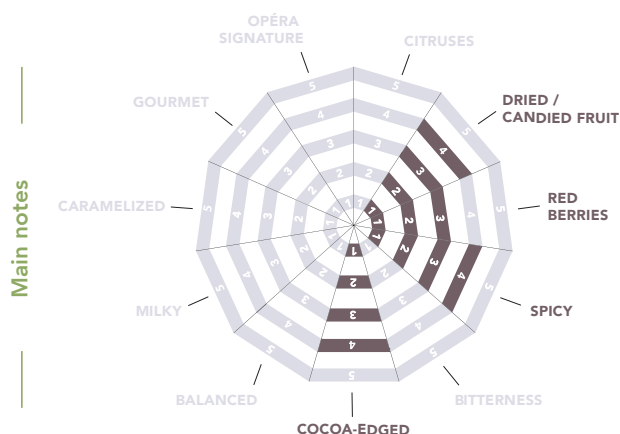
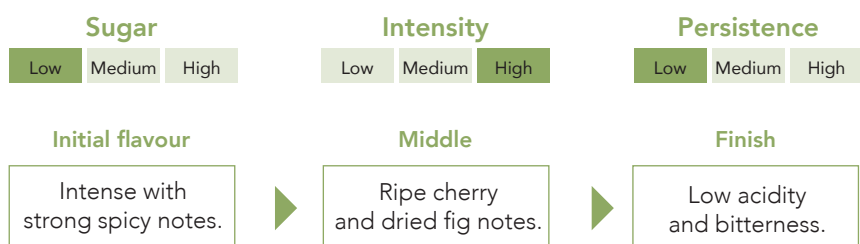




# SAMANA® 62%

DARK CHOCOLATE COUVERTURE  
DOMINICAN REPUBLIC

## AROMATIC PROFILE



### Possible pairings

- Orange
- Cardamom
- Red berries (blackcurrant, blueberry, raspberry)

## TECHNICAL INFO

### Composition

Cocoa\*

62% min

Cocoa butter\*

31% min

\* Rounded numbers.

**Ingredients** Dominican Republic 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 soy 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.



## ORIGIN

### DOMINICAN REPUBLIC

Region: SAN FRANCISCO DE MACORIS

Main cocoa bean profile: TRINITARIO

The Spanish introduced cocoa farming to the Dominican Republic in the early 17th century and the country now produces 2% of the world's total production. It has all the natural conditions to grow outstanding beans (sea air and soil, hot and humid climate). It grows several types of beans: Sánchez (unfermented) and Hispaniola (fermented) which are often grown organically.

Most of the production comes from small farmers whose expertise locks in the fruit's signature Dominican cocoa notes. An exceptional cocoa bean from the Trinitario plant and "Hispaniola Superior" type grabbed the attention of Chocolaterie de l'Opéra®.

## BEST FOR



Ganache



Mousse



Ice cream

## 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	30/32°C

## SAMANA® 62% GANACHE BONBON

Recipes by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



Cream 35% fat	480 g	32 %
Sorbitol powder	75 g	5 %
Invert sugar	60 g	4 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	60 g	4 %
<b>SAMANA® 62%</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- Heat the cream with sugars to 65°C.
- Add the butter.
- Pour onto the chopped couverture chocolate.
- Make an emulsion.
- Check the temperature.
- Pour into a frame.
- Leave to crystallise for 24h.
- Cut up and coat.

*For a 33/33 x 1cm mould.*

## ADDITIONAL INFORMATION

Experience the rich aromas of our cocoa beans in additional items: Dominican Republic pure origin cocoa paste.

## WHAT SETS SAMANA® 62% APART?

- The same recipe as the other chocolate in the PURES PLANTATIONS® range.
- A 70% version
- A signature array of flavours
- Available as PURE COCOA PASTE.

CHOCOLATERIE DE L'OPÉRA

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