

The Classics

LEGATO™ 57%

DECLARED ORIGINS

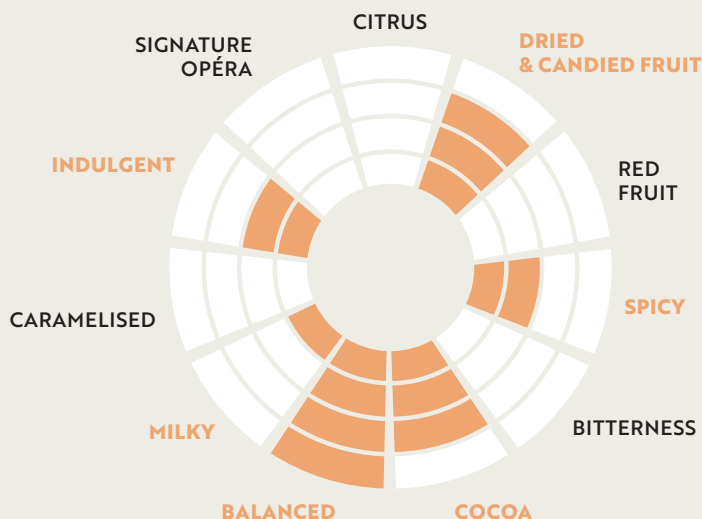
ECUADOR · MADAGASCAR

FLAVOUR PERSONALITY

Sweetness	Low	Medium	High
Intensity	Low	Medium	High
Length	Low	Medium	High

Attack	Smooth, with vanilla and roasted notes.
Mid-palate	Balanced, with a hint of cocoa.
Finish	No bitterness or acidity .

Pairings **Raspberry · Caramel · Vanilla**



TECHNICAL INFORMATION

	Cocoa*	Cocoa butter*
Composition	57%	40%
Production**	Cocoa mass made in France	
Best before	24 months from production date	
Packaging	5 kg triple-protection bags of drops	
Storage	16 °C / 18 °C, away from light	

* Guaranteed minimum content, expressed in rounded values. **CACAO TEC site, FSSC 22000 certified. Detailed composition, allergens and regulatory information are available in the technical data sheet online (restricted access).



ORIGINS

Ecuador · Madagascar

Ecuador is the **historic cradle** of cocoa. Growers there favour the rare **Nacional** variety, whose authentic aromatic signature offers **floral and fruity notes**. Its low bitterness and exceptional finesse guarantee your customers a pure tasting experience.

Madagascar cocoa comes from the renowned **Sambirano Valley**. It offers a lively aromatic signature with distinctive notes of **red fruit** and **citrus**. Its gentle acidity and freshness on the palate ensure an intensely **fruity** tasting experience.

TASTING NOTES

to remember

Natural vanilla notes come through first. Then comes a roasted note close to coffee, before a very smooth finish without the slightest bitterness.

IDEAL USES

MOULDING

ICE CREAM

Fluidity



Tempering

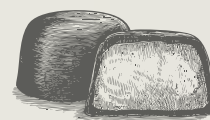
Melt **50 / 55 °C** · Cool **28 / 29 °C** · Work **31 / 32 °C**



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Ganache

FOR MOULDED BONBONS
For a 33 × 33 cm frame, 1 cm high.



Frédéric Hawecker Meilleur Ouvrier de France Chocolatier

Cream	555 g	37%
Crystalline sorbitol	75 g	5%
Glucose syrup DE60	75 g	5%
Invert sugar	60 g	4%
Anhydrous butter 99% fat	60 g	4%
Legato™ 57% chocolate	675 g	45%
Total	1500 g	100%

- Heat the cream and sugars to 65 °C.
- Add the butter.
- Pour over the dark couverture chocolate.
- Emulsify.
- Pipe below 30 °C into bonbon moulds previously lined with couverture chocolate.
- Leave to crystallise, then cap with couverture chocolate.
- Unmould once crystallised.

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Dark cocoa sorbet

Damien Piscioneri



Water	1000 g	59.8%
Sugar	120 g	7.1%
Trimoline	120 g	7.1%
Stabiliser	10 g	0.5%
Cocoa powder	20 g	1.1%
Legato™ 57% chocolate	400 g	23.9%
Total	1670 g	100%

- Heat the water, sugar, Trimoline and stabiliser and bring to the boil.
- Pour over the couverture and blend.
- Leave to mature, then churn.

Basic recipes such as ganaches, mousses, ice creams and crèmeux are available on our website or in your "Les Indispensables" booklet.

CHOCOLATERIE DE L'OPÉRA™

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