

## The Classics

# PASSIONATO™ 62%

## DECLARED ORIGINS

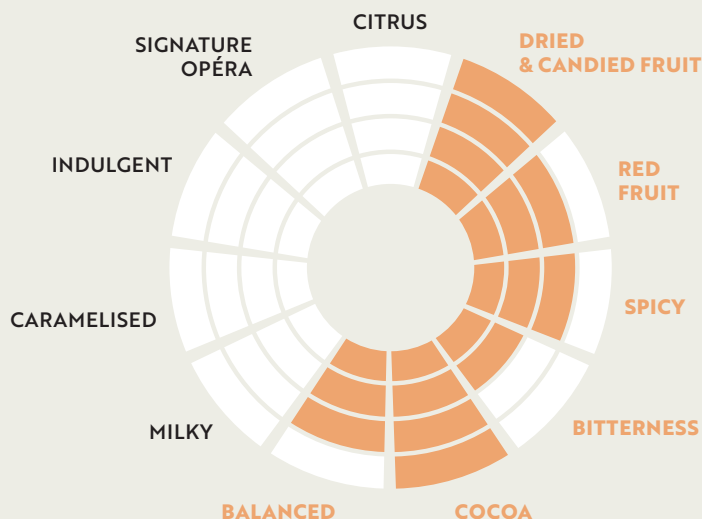
DOMINICAN REPUBLIC · MADAGASCAR ·  
PAPUA NEW GUINEA

## FLAVOUR PERSONALITY

|           |     |        |      |
|-----------|-----|--------|------|
| Sweetness | Low | Medium | High |
| Intensity | Low | Medium | High |
| Length    | Low | Medium | High |

|            |                                               |
|------------|-----------------------------------------------|
| Attack     | <b>Sweet</b> and frank.                       |
| Mid-palate | <b>Cocoa notes</b> , candied prunes, raisins. |
| Finish     | <b>Round</b> .                                |

|          |                                                                |
|----------|----------------------------------------------------------------|
| Pairings | Aniseed · Cinnamon · Lemon · Ginger · Rum ·<br>Spices · Orange |
|----------|----------------------------------------------------------------|



## TECHNICAL INFORMATION

|              |                                      |               |
|--------------|--------------------------------------|---------------|
|              | Cocoa*                               | Cocoa butter* |
| Composition  | 62%                                  | 41%           |
| Production** | Cocoa mass made in <b>France</b>     |               |
| 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

*Dominican Republic ·  
Madagascar ·  
Papua New Guinea*

**Passionato™** brings together three terroirs, all listed by the ICCO among fine cocoa exporters.

The **Dominican Republic**, which has preserved the genetic base of its plantations, mainly produces high-quality Hispaniola cocoa.

**Madagascar's** 100% fine flavour cocoa comes from the beautiful Sambirano Valley in the north, where naturally nutrient-rich soils produce cocoa with distinctive citrus notes.

**Papua New Guinea** mainly grows Trinitario on nutrient-rich volcanic soils, which also lend the cocoa distinctive notes.

## TASTING NOTES

*to remember*

**Cocoa** opens the tasting, then candied prune unfolds, followed by raisin. This **ripe-fruit** flavour comes from the precise balance of our terroirs: a truly **fruity** dark chocolate that doesn't need a high percentage to get there.

## IDEAL USES

GANACHE

MOUSSES & CRÉMEUX

ICE CREAM

Fluidity

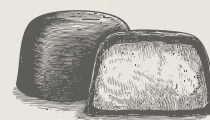


Tempering

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



# 1 Whipped cream mousse



**Frédéric Hawecker** Meilleur Ouvrier de France Chocolatier

|                                  |        |       |
|----------------------------------|--------|-------|
| Milk                             | 250 g  | 12.9% |
| Whipped cream                    | 1000 g | 51.8% |
| <b>Passionato™ 62% chocolate</b> | 680 g  | 35.2% |
| Total                            | 1930 g | 100%  |

- Melt the dark couverture chocolate (50 / 55 °C).
- Heat the milk to around 60 °C.
- Pour over the couverture, mix and blend to a smooth emulsion.
- Check the temperature of the mixture (45 / 55 °C).
- Fold in the lightly whipped cream in two stages.
- Use immediately.

# 2 Chocolate ice cream



**David Wesmaël** Meilleur Ouvrier de France Glacier  
and Team World Pastry Champion

|                                  |        |       |
|----------------------------------|--------|-------|
| Whole milk                       | 547 g  | 54.7% |
| Caster sugar                     | 50 g   | 5%    |
| Invert sugar                     | 30 g   | 3%    |
| Dried glucose syrup 36/39 DE     | 45 g   | 4.5%  |
| Skimmed milk powder              | 45 g   | 4.5%  |
| Ice cream stabiliser             | 3 g    | 0.3%  |
| <b>Passionato™ 62% chocolate</b> | 250 g  | 25%   |
| 100% cocoa mass                  | 30 g   | 3%    |
| Total                            | 1000 g | 100%  |

- Heat the whole milk.
- Stirring continuously, add half the caster sugar, the invert sugar and the cocoa mass at 20 °C; the milk powder and dried glucose syrup at 30 °C; the stabiliser and the remaining sugar at 45 °C.
- Heat while whisking to pasteurisation, 85 °C.
- Pour the hot mixture over the couverture and blend thoroughly.
- Cool to 4 °C, cover with cling film in contact and leave to mature for at least 4 hours.
- Blend again and churn (-6 / -8 °C on extraction).
- Blast-freeze at -40 °C, store at -20 °C.

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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