The Classics

TEMPO™ 56%

DECLARED ORIGINS

VENEZUELA · MADAGASCAR

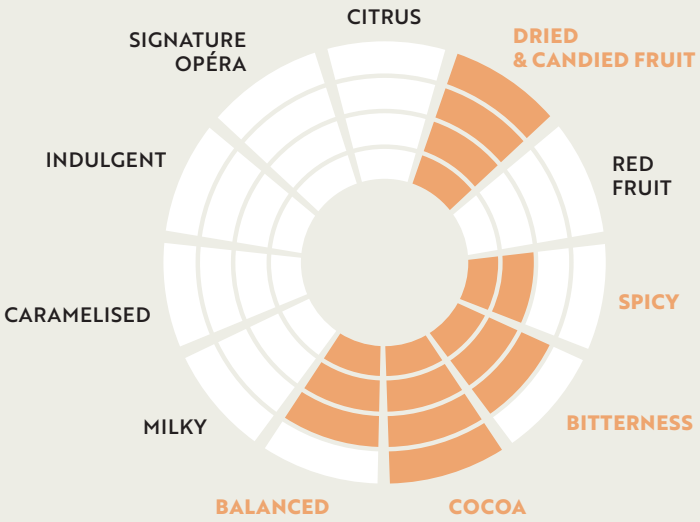


FLAVOUR PERSONALITY

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

Attack	Indulgent, with **raisin notes.**
Mid-palate	**Powerful** cocoa flavour.
Finish	A touch of **acidity** and **bitterness.**

Pairings	Bergamot · Tea · Raspberry



TECHNICAL INFORMATION

	Cocoa*	Cocoa butter*
Composition	56%	30%
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	

ORIGINS

Venezuela · Madagascar

Venezuelan cocoa comes from legendary terroirs. Grown from storied varieties, it offers a rare aromatic complexity with notes of hazelnut, honey and caramel. Its roundness on the palate ensures a perfectly **balanced** tasting experience.

Madagascar answers with a cocoa recognised by the ICCO as 100% fine, whose citrus acidity keeps the Venezuelan power from becoming heavy.

TASTING NOTES

to remember

Raisin comes first, then cocoa takes over with perfectly measured **power**, supported by the Malagasy **acidity** that lifts the finish.

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

IDEAL USES

GANACHE | MOUSSES & CRÉMEUX | ICE CREAM

Fluidity

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

1 Coffee ganache



Frédéric Hawecker Meilleur Ouvrier de France Chocolatier

UHT cream 35% fat	363 g	36.1%
Dried glucose syrup	45 g	4.4%
Powdered sorbitol	68 g	6.7%
Tempo™ 56% chocolate	378 g	37.6%
Cocoa butter	64 g	6.3%
Instant coffee	50 g	4.9%
Invert sugar	29 g	2.8%
Butter	8 g	0.7%
Total	1005 g	100%

- Heat the cream and sugars to 65 °C and pour over the couverture.
- Emulsify and add the softened butter.
- Emulsify thoroughly and pour into a frame at 35 °C.
- Leave to crystallise, cut with a guitar cutter and enrobe.

2 Ice cream



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

Whole milk	557 g	55.7%
Whipping cream 35% fat	10 g	1%
Caster sugar	50 g	5%
Invert sugar	25 g	2.5%
Dried glucose syrup 36/39 DE	50 g	5%
Skimmed milk powder	45 g	4.5%
Ice cream stabiliser	3 g	0.3%
Tempo™ 56% chocolate	260 g	26%
Total	1000 g	100%

- Heat the whole milk and the cream.
- Stirring continuously, add half the caster sugar and the invert sugar 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 crémeux are available on our website or in your "Les Indispensables" booklet.

CHOCOLATERIE DE L'OPÉRA™
Tel.: + 33 (0) 4 90 87 00 10 - info@chocolateriedelopera.com - www.chocolateriedelopera.com

Exclusive property of Chocolaterie de l'Opéra™. September 2026.