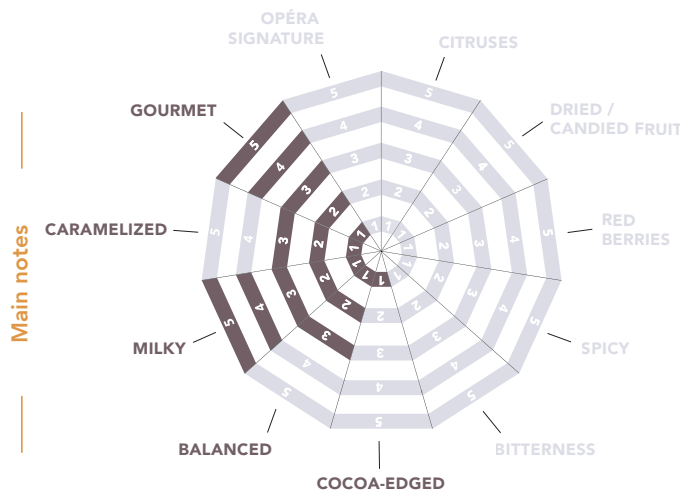
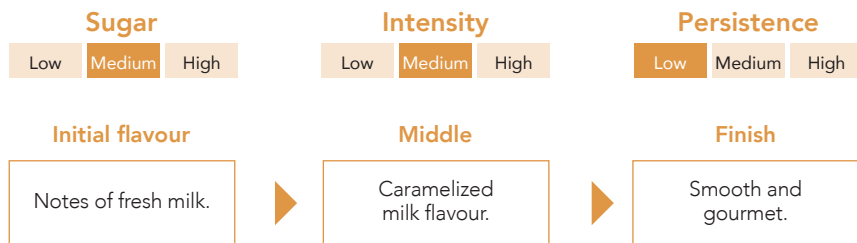




ADAGIO® 40%

MILK CHOCOLATE COUVERTURE
BLEND OF PREMIUM BEANS

AROMATIC PROFILE



Possible pairings

- Caramel
- Nuts
- Almonds

TECHNICAL INFO

Composition

Cocoa* **40% min** Cocoa butter* **36% min**

* Rounded numbers.

Ingredients Sugar, Cocoa butter, Whole milk powder, Cocoa mass, Whey powder (milk).
Emulsifier: GMO- free soya lecithin.

Shelf life

18 months after production date

Packaging

- Bags of drops 5 kg
- Samples 100 gr



Storage

16°C / 18°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

BLEND

Main cocoa bean profile: FORASTERO

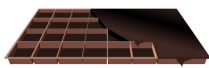
Olivier and Nicolas de Loisy have selected a blend of premium beans to create an exceptional Milk Couverture chocolate. Those Forastero beans combine density and slight bitterness, providing an harmonious blend with milk and sugar.

ADAGIO® 40% is the result of a genuine creative work : like perfumers, Olivier and Nicolas de Loisy combine different aromas to obtain a subtly sweetened milk couverture chocolate highlighting the flavours of milk and cocoa. They have created a well balanced milk couverture chocolate, suitable for most uses.

BEST FOR



Coating



Moulding

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

ADAGIO® 40% GANACHE SWEETS



Cream 35% fat	410 g	27 %
Unsweetened condensed milk	-	-
Sorbitol powder	65 g	4 %
Dairy butter 82% fat	30 g	2 %
ADAGIO® 40%	960 g	64 %
Total	1500 g	100 %

- 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 48h.
- Cut up and coat.

For one 33/33 cm frame, 1 cm thick.

WHAT SETS ADAGIO® 40% APART?

- A low-sugar and gourmet chocolate
- Easy to use

CHOCOLATERIE DE L'OPÉRA®

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