



COCOA POWDER

10/12%

DARK COLOUR

CHARACTERISTICS

- A unique black colour
- Balanced aroma
- 10/12% fat
- Alkalised for a softer, more soluble taste



BEST FOR

COCOA POWDER 10-12% is ideal for making icings and biscuits. It is also suitable for making macaroons, ice creams and decorations.

TECHNICAL INFO

Composition

Cacao (cocoa butter content 10/12%)

100%

Ingredients

Cocoa, Sodium hydroxide

Shelf life

24 months after production date

Conditionnement

- Bags 600 gr
- Samples 50 gr



Storage

15°C / 20°C away from direct light

Allergens

Vanillin



This dark cocoa powder 10/12% fits perfectly with the desire of creative excellence especially for pastry.

Its dark colour reveals a mirror effect on the icings with absolute intensity giving real elegance to the recipes.

BASIC RECIPES

By Gaëtan Clerbout - Pastry Chef of « Les Tendances Gourmandes »

COCOA MACARON



Almond powder	250 g	25,6 %
Icing sugar	250 g	25,6 %
COCOA POWDER 10/12%	8 g	0,8 %
Tempered egg whites	100 g	10,2 %
Caster sugar	225 g	23 %
Water	60 g	6,1 %
Tempered egg whites	80 g	8,2 %
Dried egg whites	4 g	0,4 %
Total	977 g	100 %

- Cook the sugar and the water at 131°C.
- Beat the dried eggs using an electric mixer until foamy, then pour the cooked sugar and whisk.
- Mix the almond powder, the icing sugar, the egg whites and the cocoa powder.
- Add 1/3 of the italian meringue and mix.
- Add the remaining quantity (2/3) and mix softly.

CHOCOLATE ICING



Water	144 g	14,3 %
Sugar	313 g	31,1 %
Glucose	150 g	14,9 %
Cream	231 g	23 %
COCOA POWDER 10/12%	70 g	7 %
Gelatine mass*	98 g	9,7 %
Total	1006 g	100 %

* Hydrated 5 items its weight.

- Cook the water, the sugar and the glucose at 117°C.
- Add the cocoa powder and mix.
- Boil the cream and add it while mixing with the cocoa syrup.
- Let it cool at 60°C.
- Add the melted gelatine.

WHAT SETS THE COCOA POWDER 10/12% APART?

- Unique dark colour.
- Balanced aromas.
- Alkalised for a softer, more soluble taste.

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