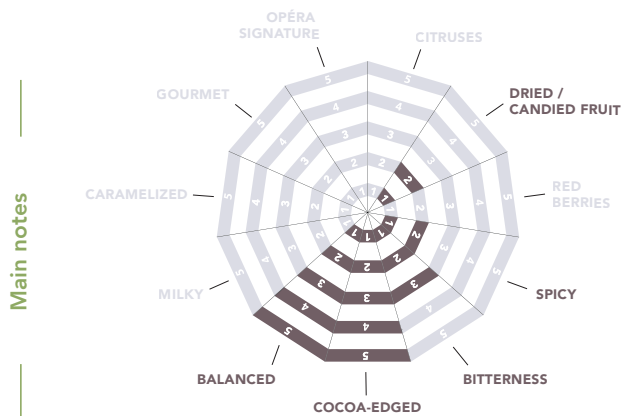
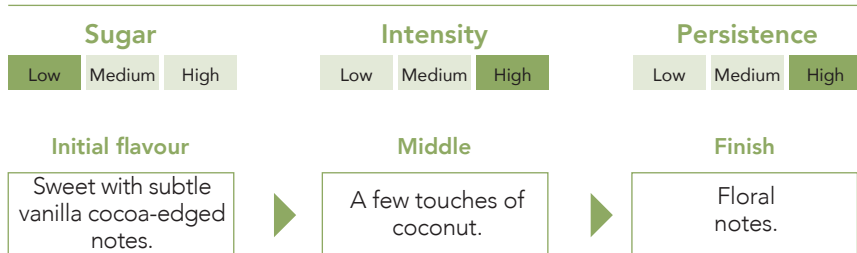




# GAYAS<sup>®</sup> 70%

DARK CHOCOLATE COUVERTURE - ECUADOR

## AROMATIC PROFILE



### Possible pairings

- Apple
- Almond
- Lemon
- Coriander

## TECHNICAL INFO

### Composition

Cocoa\*

70% min

Cocoa butter\*

44% min

\* Rounded numbers.

**Ingredients** Ecuador cocoa mass, Sugar, Cocoa butter.  
Emulsifier: GMO- free soya lecithin.

### Shelf life

24 months after production date

### Packaging

- Bags of drops 5 kg
- Bags of drops 1,5 Kg
- Samples 100 gr



### Storage

16°C / 18°C away from direct light

### Allergens

Milk, lactose, soya, soya oil, fructose.  
Suitable for vegetarians and vegans.

## PURES PLANTATIONS<sup>®</sup>

range

Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.



## ORIGIN

### ECUADOR

Region: COTOPAXI

Main cocoa bean profile: NACIONAL

A unique terroir with outstanding conditions for producing and protecting the famous Arriba Nacional cocoa bean. An exclusive variety of cocoa with floral and fruity notes elevated by woody aromas that won over the teams at Chocolaterie de l'Opéra<sup>®</sup>. It now has exclusivity over the Limon farm's entire production.



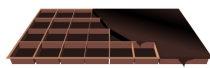
### DID YOU KNOW?

The Limon and Guantupi farms we work with belong to the 12 Tree company specialising in sustainable and socially responsible forestry and agroforestry systems. Almost 260 ha of farmland on the foothills of the legendary Cotopaxi volcano.

## BEST FOR



Coating



Moulding



Bar

## TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted to suit your equipment.

Melt at	+/- 45°C
Cool to	28/29°C
Work at	31/32°C

## BASIC RECIPE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



### GAYAS® 70% ganache sweets

Cream 35% fat	400 g	27 %
Sorbitol powder	75 g	5 %
Invert sugar	105 g	7 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	95 g	6 %
<b>GAYAS® 70%</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- 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 24h.
- Cut up and coat.

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

## WHAT SETS GAYAS® 70% APART?

- The same recipe as the other chocolate in the PURES PLANTATIONS® range.
- A recognizable but consensual aromatic palette
- Available in PURE COCOA PASTE

CHOCOLATERIE DE L'OPÉRA®

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