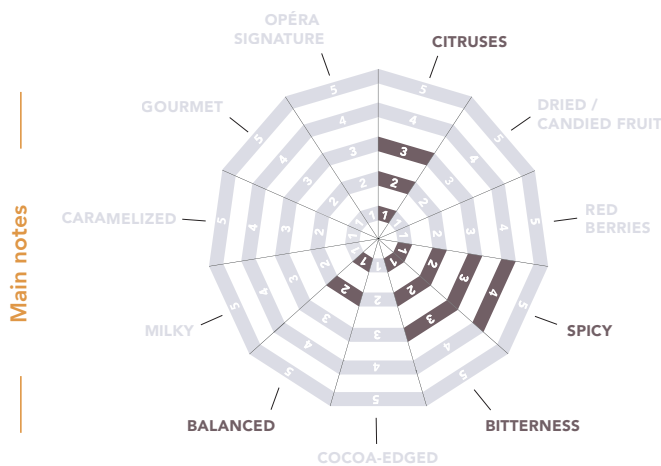
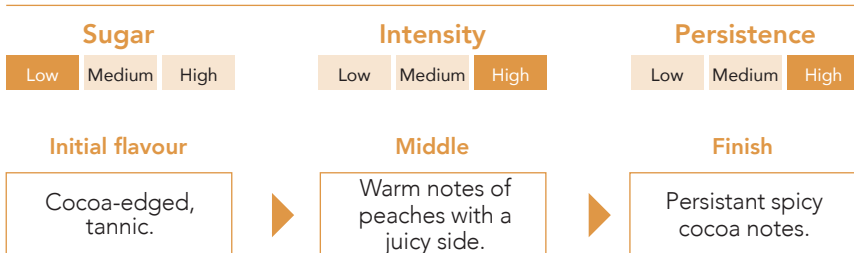




LARGO® 70%

DARK CHOCOLATE COUVERTURE
BLEND OF PREMIUM BEANS

AROMATIC PROFILE



- Possible pairings**
- Orange
 - Cardamom
 - Osmanthus flower
 - Honey
 - Praliné

TECHNICAL INFO

Composition



* Rounded numbers.

Ingredients 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

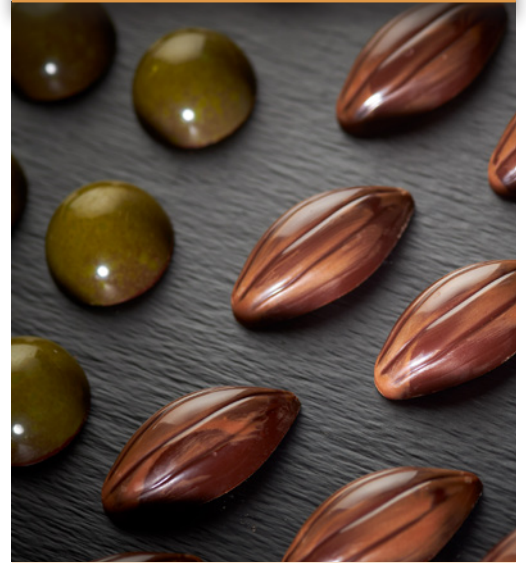
16°C / 18°C away from direct light

Allergens

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

THE CLASSICS range

Chocolate made from blends of single origin cocoa mass.



ORIGIN

CARIBBEAN AND INDIAN OCEAN BLEND

LARGO® 70% is made using several varieties of Premium cocoa bean each processed appropriately.

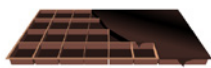
LARGO® 70% is the result of a genuine creative work : like perfumers, Olivier and Nicolas de Loisy combine different aromas, with no vanilla added, to reveal the intense taste of cocoa without acidity.

This analysis is carried out in the « Labo des Saveurs » nerve centre of creation within the Chocolaterie de l'Opéra®. It is a true mini chocolate-making unit, embracing innovation, creativity and aromatics.

BEST FOR



Coating



Moulding



Ganache

TEMPERATURE CURVES

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

Melt at	50/55°C
Cool to	28/29°C
Work at	31/32°C

BASIC RECIPES

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



LARGO® 70% ganache bonbon

35% fat UHT cream	400 g	27 %
Sorbitol crystal	75 g	5 %
Invert sugar	75 g	5 %
DE60 glucose	105 g	7 %
82% fat butter	95 g	6 %
LARGO® 70%	750 g	50 %
Total	1500 g	100 %

METHOD:

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over chopped dark chocolate couverture.
- Emulsify.
- Check the pouring temperature.
- Pour onto a stencil mould.
- Leave to crystallise for 48 hours. Cut and coat.

For a 33/33 x 1cm mould.

WHAT SETS LARGO® 70% APART?

- Balanced strength.
- Goes with all kinds of flavours.



CHOCOLATERIE DE L'OPÉRA®

Tel : +33 4 90 87 00 10 | info@chocolateriedelopera.com | www.chocolateriedelopera.com

