



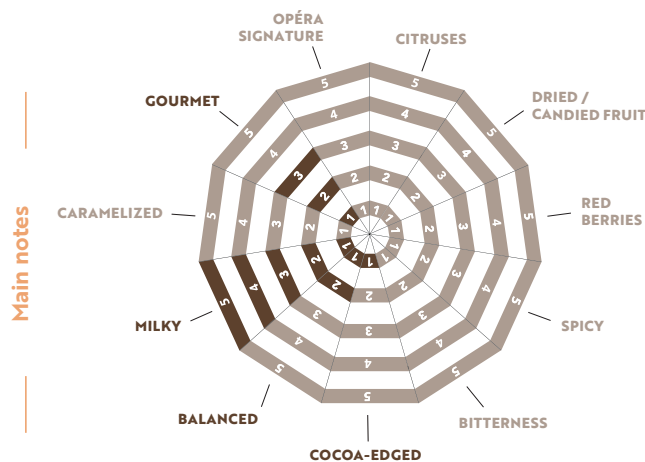
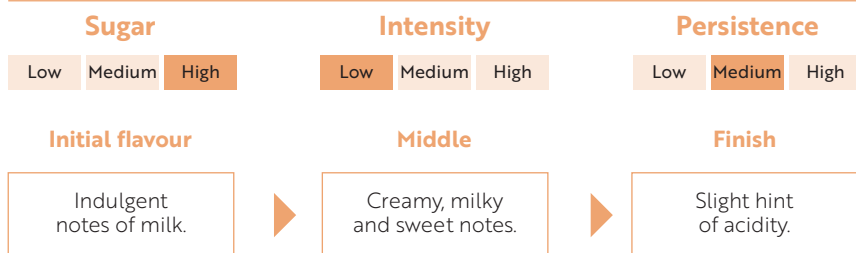
THE CLASSICS range

Chocolate made from
blends of single origin cocoa mass.

MORENDO™ 32%

MILK CHOCOLATE COUVERTURE
BLEND OF PREMIUM BEANS

AROMATIC PROFILE



Possible pairings

- Exotic fruits
- Lemon
- Passion fruit
- Spices

TECHNICAL INFO

Composition

Cocoa

32% min

Cocoa butter*

30%

* Average values.

Colour: Very light

Ingredients: Sugar, Cocoa butter, Whole milk powder, Cocoa mass, Emulsifier: GMO-free soya lecithin, Natural vanilla flavouring, flavouring.

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, fully-refined soya oil/fat, fructose. Suitable for vegetarians.



ORIGIN

BLEND

Main cocoa bean profile: FORASTERO

« We've added Morendo™ 32% to our milk chocolate collection for artisans who want a lighter, milkier and creamier chocolate profile.

Its pale colour, the lightest in our range, captures a unique visual identity ideal for creations celebrating indulgence.

In the mouth, Morendo™ 32% tantalises your tastebuds with its pure milk flavour elevated by a balanced sweetness that's always just right. Its melt-in-the-mouth texture and subtle cacao notes linger irresistibly on the palate.

It may not have the highest cocoa content, but Morendo™ 32% is silkysmooth and incredibly versatile: sleek moulding, crispy coatings, creamy ganaches, inserts and decorations.

Morendo™ 32% brings you an extra layer of milky delight to work your magic on ».

Nicolas de Loisy

4th generation of couverture artisans

BEST FOR



Ganache



Mousse



Ice Cream

Suitable for coating and moulding (moulded bonbons).

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

RECIPES BY FREDERIC HAWECKER - Meilleur Ouvrier de France 2019

Framed Ganache MORENDO™ 32%

Sugar-free condensed milk	235 g	17,22 %
35% fat cream	210 g	15,38 %
Sorbitol powder	60 g	4,4 %
Glucose syrup DE60	60 g	4,4%
MORENDO™ 32%	800 g	58,61 %
Total	1365 g	100 %

- Heat the cream, milk (if needed) and sugars at 65°C.
- Add the butter.
- Pour over chocolate couverture.
- Emulsify.
- Check pouring temperature (28°C/30°C).
- Pour onto a stencil frame.
- Leave to set for 48 hrs
- Slice and coat

For a 33x33 x 1cm frame.

Moulded ganache MORENDO™ 32%

35% fat cream	200 g	16,67 %
Sugar-free condensed milk	200 g	16,67 %
Sorbitol powder	60 g	5 %
Glucose syrup DE60	40 g	3,33 %
MORENDO™ 32%	700 g	58,33 %
Total	1200 g	100 %

- Heat the cream and sugars at 65°C.
- Add the butter.
- Pour over chocolate couverture.
- Emulsify.
- Line bonbon moulds with couverture and pipe ganache into moulds at under 30°C.
- Leave to set and seal with couverture chocolate.
- Unmould once set.

For a 33x33 x 1cm frame.

WHAT SETS MORENDO™ 32% APART?

- A light colour.
- The milkiest chocolate in our range.
- A versatile ingredient.

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