



COCOA POWDER

22/24%

RED - BROWN COLOUR

CHARACTERISTICS

- A unique red - brown colour
- A good cocoa taste with a slight bitterness
- 22/24% fat
- Alkalisated for a softer, more soluble taste



BEST FOR

COCOA POWDER 22-24% is ideal for making truffles and decorations. It is also suitable for making biscuits, icings and chocolate drinks.

TECHNICAL INFO

Composition

Cocoa (cocoa butter content 22-24%)

100%

Ingredients

Cocoa, Potassium carbonate

Shelf life

24 months after production date

Packaging

- Bags 600 gr
- Samples 50 gr



Storage

15°C / 20°C away from direct light

Allergens

Vanillin

OTHER PRODUCTS range



This cocoa powder 22-24% fat is distinguished by its intense red-brown colour and its strong cocoa taste.

With its high cocoa butter content, this alkalisated cocoa powder is ideal for decorating and flavouring your creations.

CHOCOLATE CRUMBLE

Excerpt from the Baba recipe.

By Julien Dugourd
Pastry Chef 2 Michelin Stars



Butter	315 g	26,4 %
Icing sugar	150 g	12,6 %
Caster sugar	150 g	12,6 %
Ground almonds	190 g	15,6 %
Flour	190 g	16 %
COCOA POWDER 22/24%	190 g	16 %
Salt	6 g	0,5 %
Total	1191 g	100 %

- Softer the butter in the food processor.
- Add the remaining ingredients.
- Bake at 160°C for 7 minutes.

CHOCOLATE SHORTBREAD

Excerpt from the Quebrada Pitti recipe.

By Benoit Charvet
Pastry Chef Restaurant Paul Bocuse and L'Abbaye



Chestnut flour	170 g	23 %
Maïzena	135 g	18 %
COCOA POWDER 22/24%	35 g	5 %
Butter 84% fat	170 g	23 %
Caster sugar	130 g	17 %
Eggs	70 g	9 %
Ground almonds	40 g	5 %
Salt	3 g	0 %
Total	753 g	100 %

- Beat the sugar and butter together in the machine.
- Add the dry ingredients and eggs
- Spread to 2 mm thick.
- Line a tray.
- Bake at 165°C for 15 minutes.

WHAT SETS THE COCOA POWDER 22/24% APART?

- Unique red colour.
- Strong cocoa flavour.
- Alkalised for a softer, more soluble taste.

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