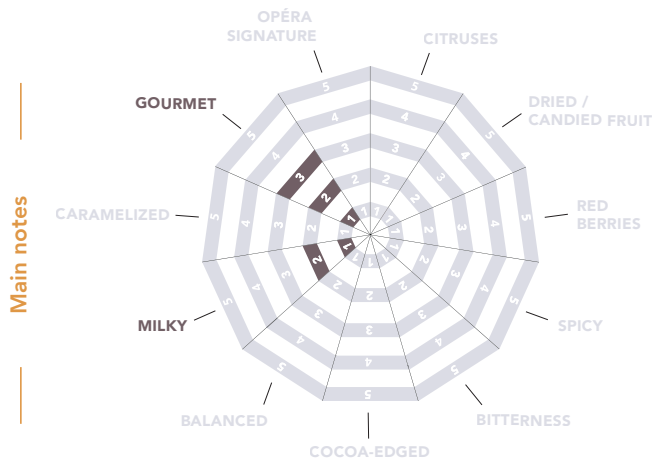
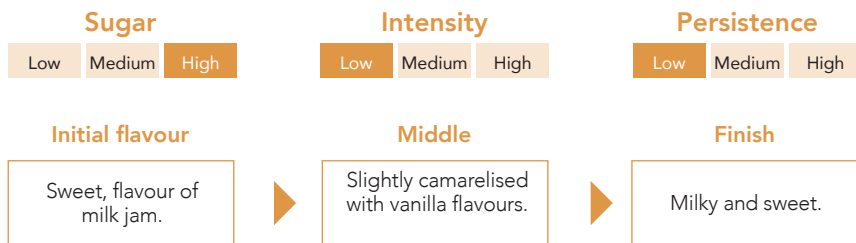




# CONCERTO® 32%

WHITE CHOCOLATE

## AROMATIC PROFILE



- Possible pairings**
- Rum
  - Lemon
  - Red berries (strawberry, raspberry)
  - Mint

## TECHNICAL INFO

### Composition

Cocoa butter\*

**32% min**

\* Rounded numbers.

**Ingredients** Sugar, cocoa butter, skimmed milk powder, milkfat.  
Emulsifier: GMO- free soya lecithin, natural vanilla flavoring.

### Shelf life

18 months after production date

### Packaging

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



### Storage

12°C / 20°C away from direct light

### Allergens

Milk, lactose, soya, soya oil, fructose, vanilline.  
Suitable for vegetarians.

## THE CLASSICS range

Chocolate made from blends of single origin cocoa mass.



This creation from Olivier de Loisy® stands out from other white chocolates on the market thanks to its subtle aromas of milk jam and vanilla.

CONCERTO® 32% is an extraordinary working tool for making superb artistic pieces made from white chocolate.

## BEST FOR



Coating



Ganache



Bars

Also suitable for making mousses.

## 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	28/29°C

## CONCERTO® 32% GANACHE



Cream 35% fat	235 g	16 %
Unsweetened condensed milk	210 g	14 %
Sorbitol powder	75 g	5 %
<b>CONCERTO® 32%</b>	<b>980 g</b>	<b>65 %</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 48h.
- Cut up and coat.

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

## WHAT SETS CONCERTO® 32% APART?

- A moderate sensation of sugar
- The aromas of milk and vanilla are perfectly balanced
- A versatile ingredient.

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