



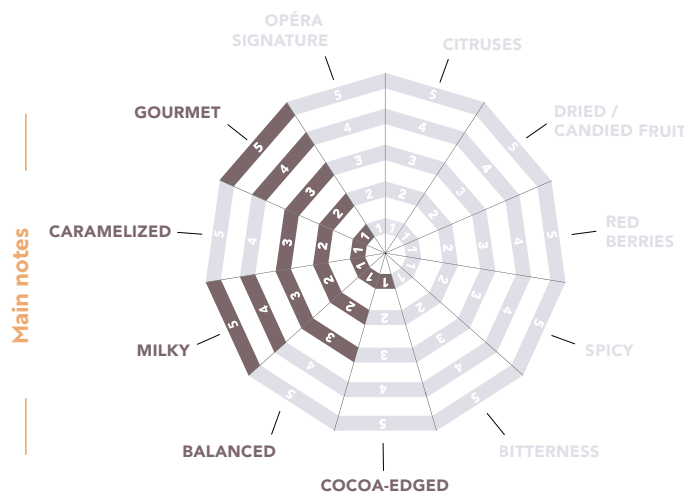
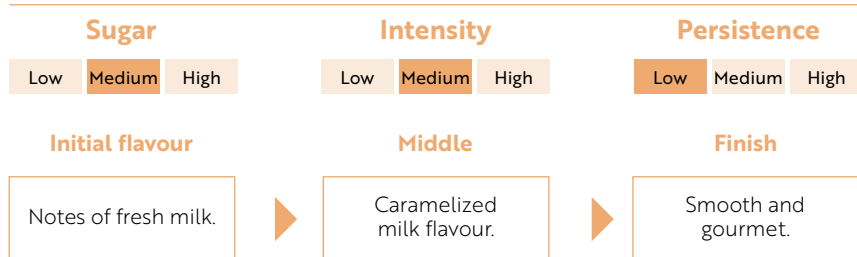
THE CLASSICS range

Chocolate made from
blends of single origin cocoa mass.

ADAGIO™ 40%

MILK CHOCOLATE COUVERTURE
BLEND OF PREMIUM BEANS

AROMATIC PROFILE



Possible pairings

- Caramel
- Nuts
- Almonds



ORIGIN

BLEND

Main cocoa bean profile: FORASTERO

Olivier and Nicolas de Loisy have selected a blend of premium beans to create an exceptional Milk Couverture chocolate. Those Forastero beans combine density and slight bitterness, providing an harmonious blend with milk and sugar.

ADAGIO™ 40% is the result of a genuine creative work : like perfumers, Olivier and Nicolas de Loisy combine different aromas to obtain a subtly sweetened milk couverture chocolate highlighting the flavours of milk and cocoa. They have created a well balanced milk couverture chocolate, suitable for most uses.

TECHNICAL INFO

Composition

Cocoa

40% min

Cocoa butter*

36%

* Average values.

Ingredients Sugar, Cocoa butter, Whole milk powder, Cocoa mass, Whey powder (milk).
Emulsifier: GMO- free soya lecithin.

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, soya
oil,
fructose.
Suitable for vegetarians.

BEST FOR



Coating



Moulding

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	29/30°C

ADAGIO™ 40% GANACHE SWEETS



Cream 35% fat	410 g	27 %
Unsweetened condensed milk	-	-
Sorbitol powder	65 g	4 %
Dairy butter 82% fat	30 g	2 %
ADAGIO™ 40%	960 g	64 %
Total	1500 g	100 %

- 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 ADAGIO™ 40% APART?

- A low-sugar and gourmet chocolate.
- Easy to use.

CHOCOLATERIE DE L'OPERA
846 Chemin du Barret 13160 Châteaurenard France
Tel. : + 33 4 90 87 00 10
www.chocolateriedelopera.com | info@chocolateriedelopera.com

