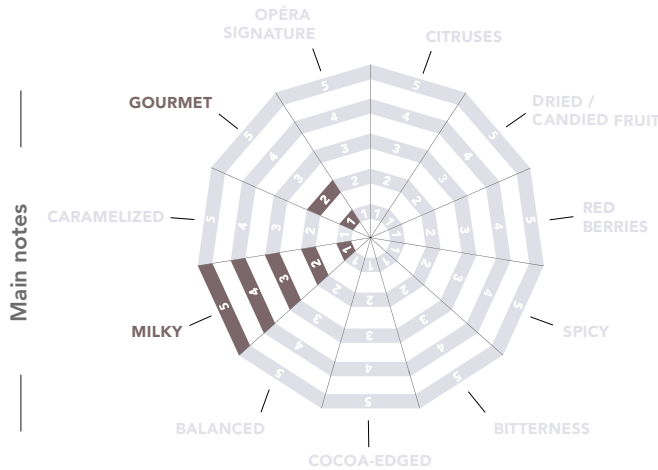
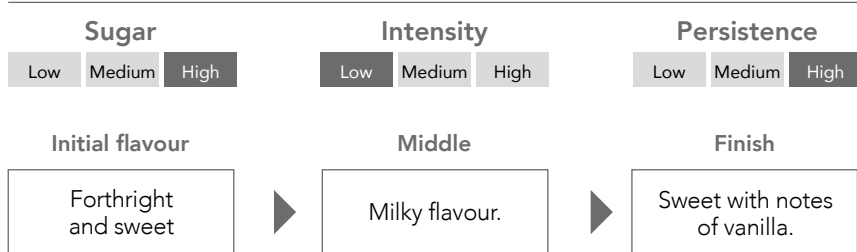




# BLANCHE N°1

WHITE CHOCOLATE

## AROMATIC PROFILE



With its milky taste and its natural aromas of vanilla, this white chocolate has a wide variety of uses and can be paired with a multitude of ingredients.

## TECHNICAL INFO

### Composition

Cocoa butter\*

30%

\* Average values.

**Ingredients** Sugar, Cocoa butter, Skimmed milk powder, Milkfat, Emulsifier: GMO- free soya lecithin, Natural vanilla flavouring

### Shelf life

18 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, vanillin, fructose. Suitable for vegetarians .

## BEST FOR



Coating



Moulding



Cream

Suitable for ganache, biscuit, ice cream and mousse making.

## 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

## BLANCHE N°1 FRAMED GANACHE

Recipe by Fabien Deal – Chocolate Chef and consultant



35% fat cream	275 g	27,5 %
Sorbitol powder	35 g	3,5 %
Glucose syrup DE60	35 g	3,5 %
Inverted sugar	35 g	3,5 %
<b>COCOA BUTTER</b>	87 g	8,7 %
<b>BLANCHE N°1 WHITE CHOCOLATE</b>	478 g	47,9 %
Dairy butter	52 g	5,2 %
<b>Total</b>	<b>1000 g</b>	<b>100 %</b>

- In a saucepan, add the cream, sorbitol powder, glucose syrup, dextrose, and inverted sugar.
- Heat to 70°C and pour over the chocolate.
- Using a blender or a « robot coupe », emulsify your ganache.
- At 34°C, add the softened butter.
- Blend again.
- Pour your ganache at 29°C.

## WHAT SETS THE BLANCHE N°1 APART?

- Milky taste.
- Low in fat.
- A versatile ingredient.

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