



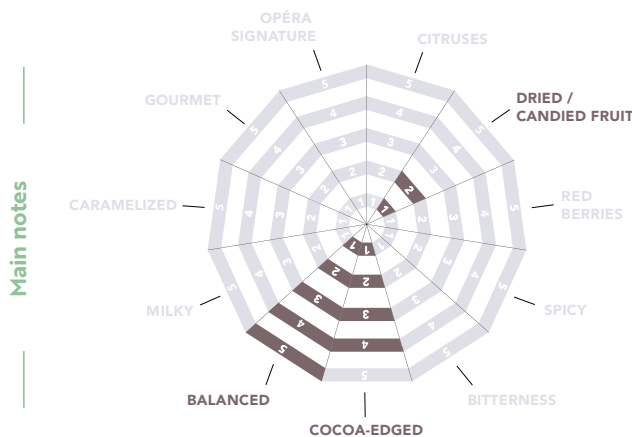
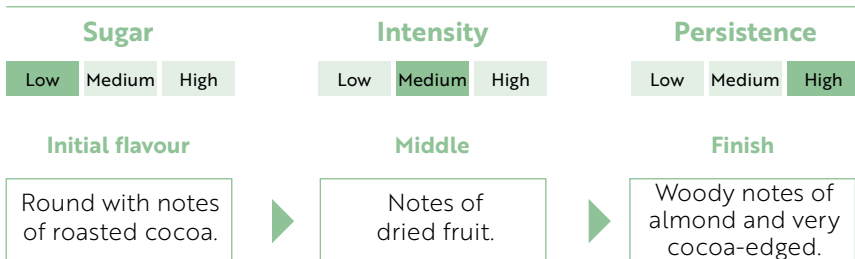
# PURES PLANTATIONS™ range

Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.

# CARUPANO™ 70%

DARK CHOCOLATE COUVERTURE - VENEZUELA

## AROMATIC PROFILE



### Possible pairings

- Coconut
- Hazelnuts
- Orange
- Raspberry

## TECHNICAL INFO

### Composition

Cocoa

70% min

Cocoa butter\*

44%

\* Average values.

**Ingredients** Venezuela cocoa mass, Sugar, Cocoa butter.  
Emulsifier: GMO- free soya lecithin.

### Shelf life

24 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, Fructose.  
Suitable for vegetarians and vegans.



Iconic statue in Barlovento

## ORIGIN

### VENEZUELA

Region : BARLOVENTO

Main cocoa bean profile: CARENERO

Venezuela has been famous for growing fantastic cocoa beans since the 15th century. There are outstanding «Cocoa Gardens» all over the country.

We have chosen Carenero cocoa from the Criollo variety in the Barlovento region. It epitomises Venezuelan cocoa with its signature and unrivalled flavours.

Carenero cocoa beans are famous for their complex yet powerful flavour. A single variety of cocoa beans is used to make CARUPANO™ 70% chocolate to showcase the flavours of this exceptional Venezuelan terroir.

## BEST FOR



Coating



Moulding



Bar

## TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted to suit your equipment.

Melt at	+/- 45°C
Cool to	28/29°C
Work at	31/32°C

## BASIC RECIPE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



### CARUPANO™ 70% ganache

35% fat cream	400 g	27 %
Sorbitol crystal	75 g	5 %
Invert sugar	105 g	7 %
DE60 glucose	75 g	5 %
82% fat butter	95 g	6 %
<b>CARUPANO™ 70%</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over chopped dark chocolate couverture.
- Emulsify.
- Check the pouring temperature.
- Pour onto a stencil mould.
- Leave to crystallise for 24 hours, cut and coat.

*For a 33/33 x 1cm mould.*

## ADDITIONAL INFORMATION

You can use **CARUPANO™ 70%** chocolate for any recipe but we highly recommend it for coating, moulding and making bars. We've used the same cocoa beans in a 62% recipe with a higher content of cocoa solids to make your ganaches and mousses.

Two chocolate recipes with the same flavours to elevate your dishes!

## WHAT SETS CARUPANO™ 70% APART?

- The same recipe as the other chocolate in the Pures Plantations™ range.
- A high cocoa butter content (44%).
- A 62% version.
- A single variety of Carenero cocoa beans.
- A balanced array of flavours.

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