



# PURES PLANTATIONS™ range

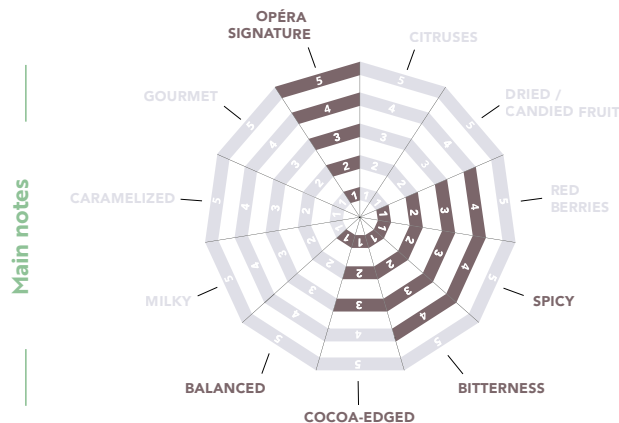
Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.

# DUARTA™ 70%

DARK CHOCOLATE - DOMINICAN REPUBLIC **ORGANIC**

## AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High
<b>Initial flavour</b>			<b>Middle</b>			<b>Finish</b>		
Notes of blackcurrant and black cherry, moderately sweet.			Fruity aromatic palette.			Long with a touch of bitterness.		



- Possible pairings**
- Orange
  - Cardamom
  - Red berries (blackcurrant, blueberry, raspberry)



## ORIGIN

# DOMINICAN REPUBLIC

Region: DUARTE

Main cocoa bean profile: TRINITARIO

The Dominican Republic is one of many terroirs producing cocoa beans with strong flavour profiles.

Its name, DUARTA™ 70% is a reference to the Province of Duarte, where most organic cocoa beans are grown in the Dominican Republic. We have opted for this exceptional terroir with «Hispaniola Superior» type beans that have very high organoleptic qualities.

## TECHNICAL INFO

### Composition

Cocoa	Cocoa butter*	Cane sugar
<b>70% min</b>	<b>+/- 40%</b>	<b>+/- 26%</b>

\* Average values.

**Ingredients** Dominican Republic cocoa beans\*, Cane sugar\*, Cocoa butter\*.

\*Products from organic farming

### Shelf life

24 months after production date



### Storage

16°C / 18°C away from direct light

### Packaging

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

### Allergens

Milk, lactose, fructose. Suitable for vegetarians and vegans.

## BEST FOR



Bar



Ganache



Mousse

## TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted in function of your equipment.

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

## BASIC RECIPES

We asked a great expert in chocolate technology, the Chef Frédéric Hawecker, awarded Meilleur Ouvrier de France, to balance the recipes for a cast ganache and a bomb mousse.

### Cast ganache

35% fat cream	425 g	31,72 %
Crystal sorbitol	70 g	5,22 %
Glucose syrup DE60	60 g	4,48 %
Invert sugar	50 g	3,73 %
Dairy butter	65 g	4,85 %
<b>DUARTA™ chocolate 70%</b>	<b>670 g</b>	<b>50 %</b>
<b>Total</b>	<b>1340 g</b>	<b>100 %</b>

- Heat the cream and sugars to 65°C.
- Add the butter.
- Pour over the **DUARTA™** chocolate 70%.
- Emulsify.
- Check the pouring temperature (according to your equipment).
- Cast in a chablonné frame.
- Let crystallize 24 hours, cut and coat.

### Chocolate bomb mousse

Saccharose	154 g	7,63 %
Water	102 g	5,05 %
Eggs	86 g	4,26 %
Egg yolks	204 g	10,1 %
Whole milk	188 g	9,31 %
<b>DUARTA™ chocolate 70%</b>	<b>600 g</b>	<b>29,72 %</b>
Whipped cream 35%	685 g	33,93 %
<b>Total</b>	<b>2019 g</b>	<b>100 %</b>

- Make a syrup with the water and the sugar, bring to a boil and pour over the yolks and the eggs.
- Poach in a bain-marie at 60°C and whip up.
- Heat the milk and pour it over the melted **DUARTA™** chocolate, make a ganache.
- Incorporate the warm bomb batter at 30°C and the whipped cream at the end.

## FILMED RECIPE

Watch the filmed recipe available on our Youtube channel: **the frozen chocolate truffle** by Jean-Thomas Schneider (awarded Meilleur Ouvrier de France, World Champion of Ice Cream and World Champion of Pâtisserie).  
Recipe of **DUARTA™** ice cream 70% included.

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