

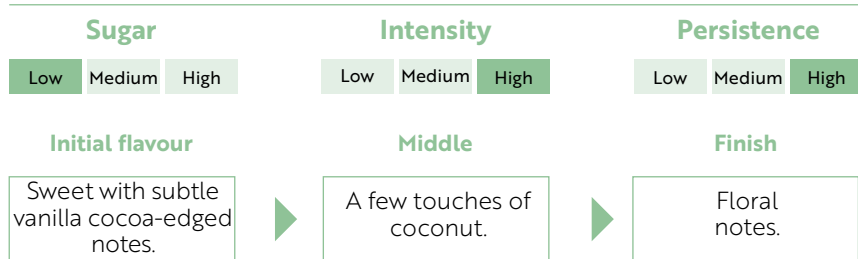


Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.

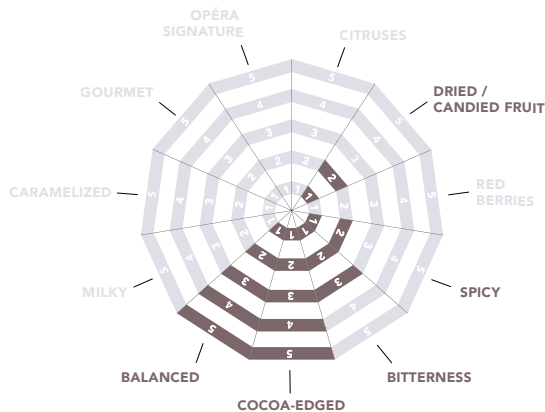
GAYAS™ 70%

DARK CHOCOLATE COUVERTURE - ECUADOR

AROMATIC PROFILE



Main notes



Possible pairings

- Apple
- Almond
- Lemon
- Coriander



ORIGIN

ECUADOR

Region: COTOPAXI

Main cocoa bean profile: NACIONAL

A unique terroir with outstanding conditions for producing and protecting the famous Arriba Nacional cocoa bean. An exclusive variety of cocoa with floral and fruity notes elevated by woody aromas that won over the teams at Chocolaterie de l'Opéra™. It now has exclusivity over the Limon farm's entire production.

TECHNICAL INFO

Composition

Cocoa

70% min

Cocoa butter*

44%

* Average values.

Ingredients Ecuador 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.



DID YOU KNOW?

The Limon and Guantupi farms we work with belong to the 12 Tree company specialising in sustainable and socially responsible forestry and agroforestry systems. Almost 260 ha of farmland on the foothills of the legendary Cotopaxi volcano.

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.



GAYAS™ 70% ganache bonbon

Cream 35% fat	400 g	27 %
Sorbitol powder	75 g	5 %
Invert sugar	105 g	7 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	95 g	6 %
GAYAS™ 70%	750 g	50 %
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 24h.
- Cut up and coat.

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

WHAT SETS GAYAS™ 70% APART?

- The same recipe as the other chocolate in the PURES PLANTATIONS™ range.
- A recognizable but consensual aromatic palette
- Available in PURE COCOA PASTE

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