



LES PURES PLANTATIONS™ range

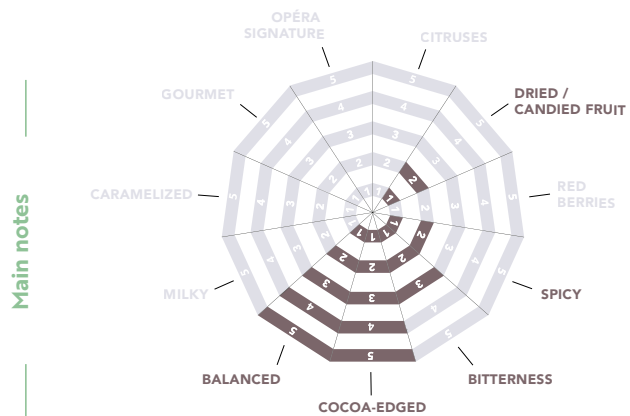
Chocolate that captures unique terroirs
made from a single variety of cocoa beans
from the same region.

GAYAS™ 70%

DARK CHOCOLATE COUVERTURE - ECUADOR

AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High
Initial flavour			Middle			Finish		
Sweet with subtle vanilla cocoa-edged notes.			A few touches of coconut.			Floral notes.		



Possible pairings

- Apple
- Almond
- Lemon
- Coriander

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.



ORIGIN

ECUADOR

Cocoa bean category: GRADE 1 OR 2

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™.

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 « Les Pures Plantations™ » range.
- A recognizable but consensual aromatic palette
- Available in PURE COCOA PASTE

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

