

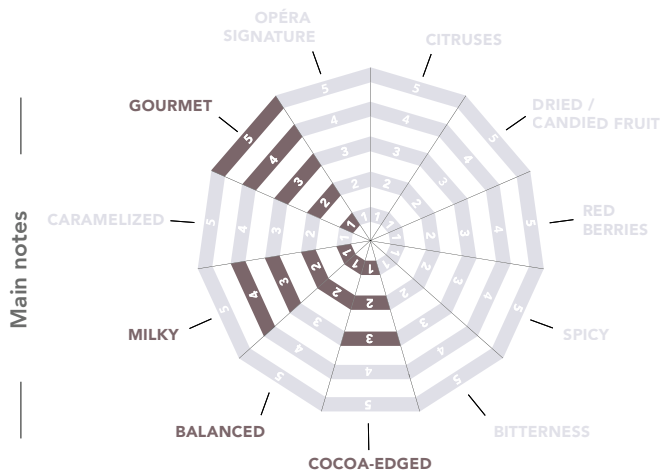
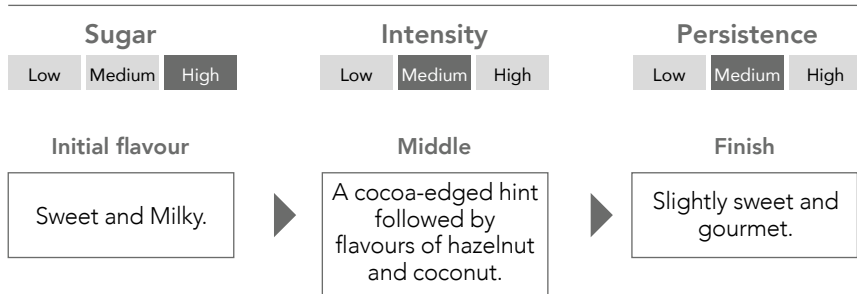


LAIT PREMIUM

MILK CHOCOLATE COUVERTURE

BLEND OF COCOA BEANS

AROMATIC PROFILE



TECHNICAL INFO

Composition

Cocoa

38% min

Cocoa butter*

32%

* Average values.

Ingredients Sugar, Cocoa butter, Whole milk powder, Cocoa mass, Whey powder (milk), Emulsifier: GMO- free soya lecithin, Natural vanilla flavouring.

Shelf life

18 months after production date



Storage

16°C / 18°C away from direct light

Packaging

- Bags of drops 5 kg
- Samples 100 gr

Allergens

Milk, lactose, soya, soya oil, vanillin, fructose. Suitable for vegetarians.

THE BASICS

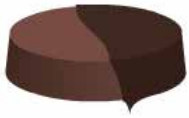
range



The MILK PREMIUM is made from a blend of several types of cocoa beans from different origins.

It's a gourmet chocolate with a milky taste and a wide variety of uses, that can be paired with a multitude of ingredients.

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

LAIT PREMIUM 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	25 g	2,5 %
Dextrose	20 g	2 %
Inverted sugar	20 g	2 %
COCOA BUTTER	55 g	5,5 %
LAIT PREMIUM MILK CHOCOLATE	525 g	52,5 %
Dairy butter	45 g	4,5 %
Total	1000 g	100 %

- In a saucepan, add the cream, sorbitol powder, glucose syrup, dextrose, inverted sugar and cocoa butter.
- 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 30°C.

WHAT SETS THE LAIT PREMIUM APART?

- Gourmet chocolate.
- Slightly cocoa-edged with a strong milky taste.
- A versatile ingredient.

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