



# THE CLASSICS

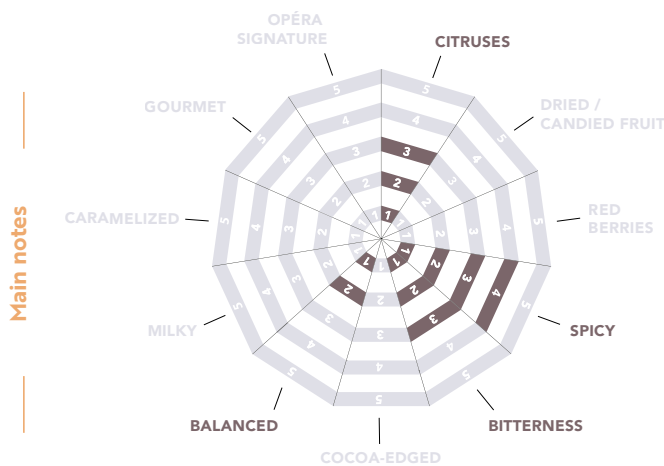
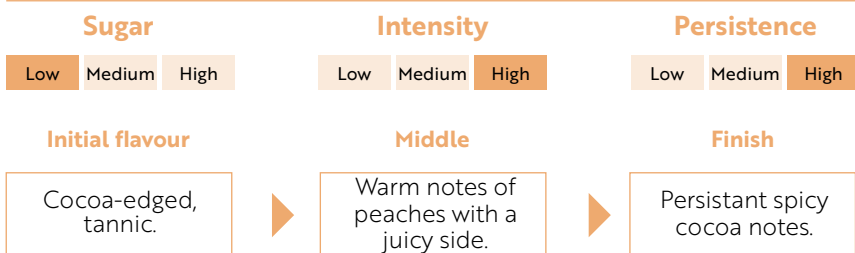
range

Chocolate made from blends of single origin cocoa mass.

# LARGO™ 70%

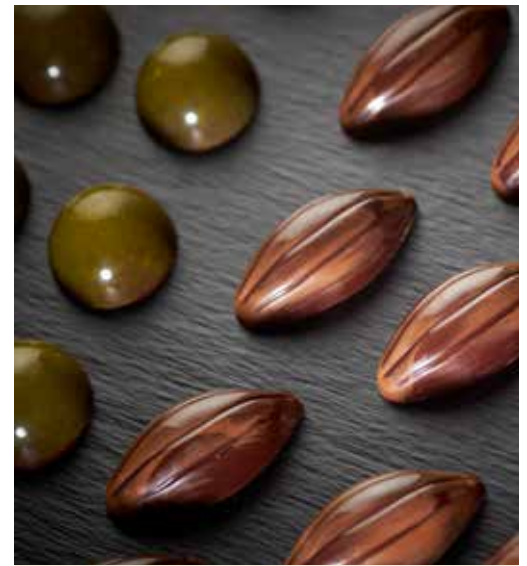
**DARK CHOCOLATE COUVERTURE**  
BLEND OF PREMIUM BEANS

## AROMATIC PROFILE



**Possible pairings**

- Orange
- Cardamom
- Osmanthus flower
- Honey
- Praliné



## ORIGIN

### CARIBBEAN AND INDIAN OCEAN BLEND

LARGO™ 70% is made using several varieties of Premium cocoa bean each processed appropriately.

LARGO™ 70% is the result of a genuine creative work : like perfumers, Olivier and Nicolas de Loisy combine different aromas, with no vanilla added, to reveal the intense taste of cocoa without acidity.

This analysis is carried out in the « Labo des Saveurs » nerve centre of creation within the Chocolaterie de l'Opéra®. It is a true mini chocolate-making unit, embracing innovation, creativity and aromatics.

## TECHNICAL INFO

### Composition



\* Average values.

**Ingredients** 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

## BEST FOR



Coating



Moulding



Ganache

## TEMPERATURE CURVES

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

Melt at	50/55°C
Cool to	28/29°C
Work at	31/32°C

## BASIC RECIPES

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



### LARGO™ 70% ganache bonbon

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

#### METHOD:

- 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 48 hours. Cut and coat.

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

## WHAT SETS LARGO™ 70% APART?

- Balanced strength.
- Goes with all kinds of flavours.



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