

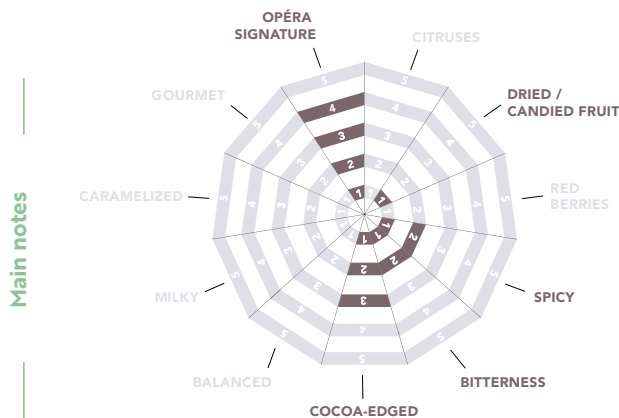
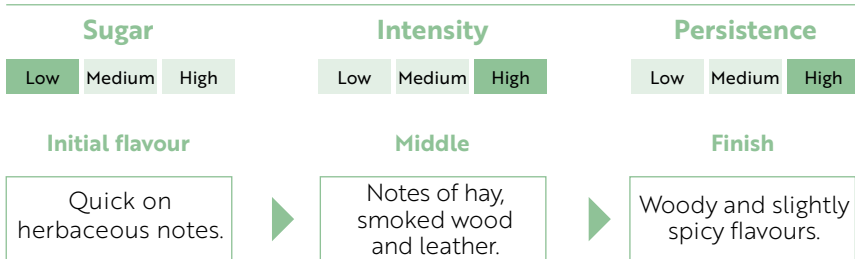


Chocolate that captures unique terroirs made from a single variety of cocoa beans from the same region.

# MADONG™ 70%

DARK CHOCOLATE COUVERTURE - PAPUA NEW GUINEA

## AROMATIC PROFILE



Possible pairings • Tea

## TECHNICAL INFO

### Composition



**Ingredients** Papua New Guinea 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



## PAPUA NEW GUINEA

Region : MADANG

Main cocoa bean profile: TRINITARIO

«The Land of the Unexpected» lies in the Pacific Ocean between Australia and Micronesia and is a terroir with its own signature aromas. The cocoa is grown on volcanic soil and has the most famous flavour profile in the world. We work with the few plantations growing this outstanding bean in the region of Madang.

## 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.



## MADONG™ 70% - DIVO™ 40% ganache

35% fat cream	350 g	34.48 %
Invert sugar	70 g	6.90 %
Butter	75 g	7.39 %
Sorbitol powder	20 g	1.97 %
<b>MADONG™ 70%</b>	<b>400 g</b>	<b>39.41 %</b>
<b>DIVO™ 40%</b>	<b>100 g</b>	<b>9.85 %</b>
<b>Total</b>	<b>1015 g</b>	<b>100 %</b>

- Combine sorbitol and cream.
- Bring cream and trimoline to the boil.
- Gradually pour over the chocolate (**MADONG™ 70%** and **DIVO™ 40%**).
- Emulsify.
- Check the pouring temperature.
- ADD butter when it reaches 38°C.

## WHAT SETS MADONG™ 70% APART?

- The same recipe as the other chocolate in the Pures Plantations™ range.
- An intense and unique aromatic profile.
- A high cocoa butter content (44%).

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