

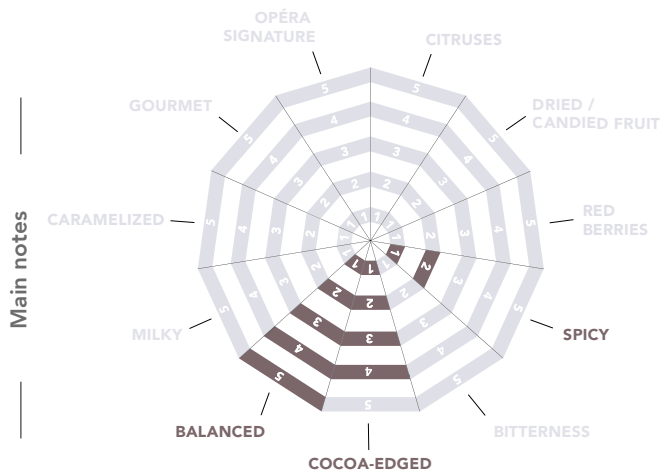
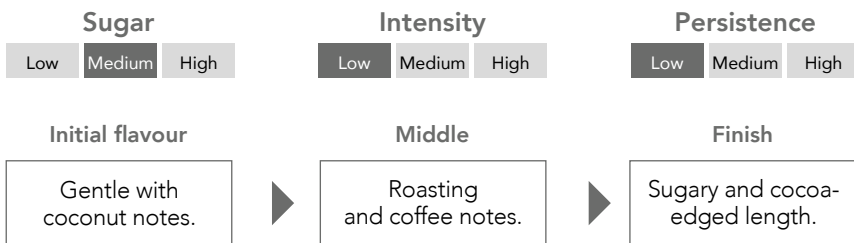


NOIR N°1

DARK CHOCOLATE COUVERTURE

BLEND OF COCOA BEANS

AROMATIC PROFILE



TECHNICAL INFO

Composition

Cocoa

59% min

Cocoa butter*

37%

* Average values.

Ingredients Cocoa mass, Sugar, Cocoa butter.
Emulsifier: GMO- free soya lecithin, natural vanilla flavouring.

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, vanillin, fructose.
Suitable for vegetarians and vegans.

THE BASICS

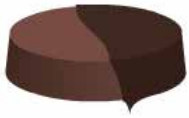
range



The NOIR N°1 is made from a blend of several types of cocoa beans from different origins.

It's a balanced chocolate with a consensual 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 | 55/55°C |
| Cool to | 28/29°C |
| Work at | 31/32°C |

NOIR N°1 FRAMED GANACHE

Recipe by Fabien Deal – Chocolate Chef and consultant



| | | |
|--------------------------------|---------------|--------------|
| 35% fat cream | 310 g | 31 % |
| Sorbitol powder | 50 g | 5 % |
| Glucose syrup DE60 | 40 g | 4 % |
| Dextrose | 40 g | 4 % |
| Inverted sugar | 40 g | 4 % |
| NOIR N°1 DARK CHOCOLATE | 485 g | 48 % |
| Dairy butter | 40 g | 4 % |
| Total | 1000 g | 100 % |

- In a saucepan, add the cream, sorbitol powder, glucose syrup, dextrose, and inverted sugar.
- Heat to 70°C and pour over the chocolate.
- Using a blender or a « robot coupe », emulsify your ganache.
- At 35°C, add the softened butter.
- Blend again.
- Pour your ganache at 34°C.

WHAT SETS THE NOIR N°1 APART?

- High rate of cocoa mass.
- No bitterness or acidity.
- A versatile ingredient.

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