

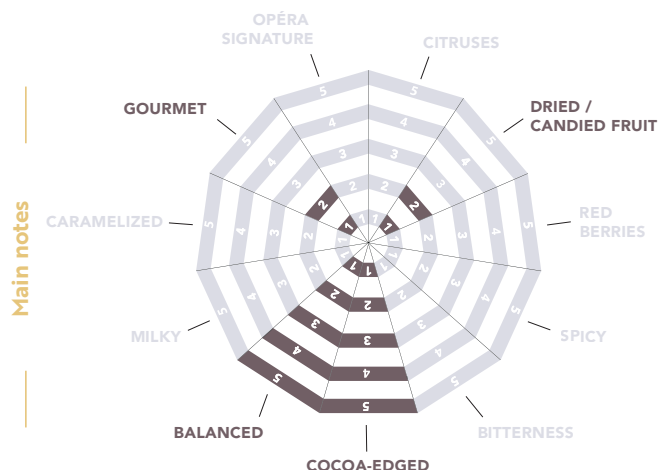
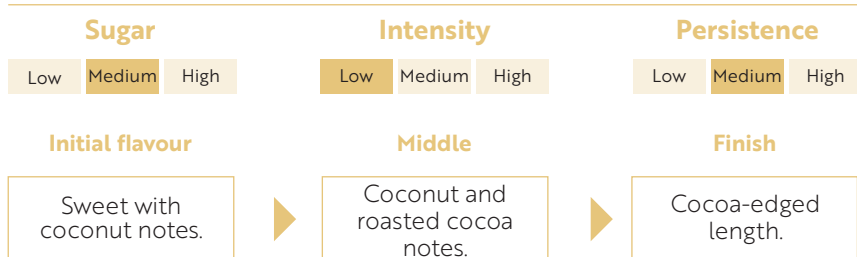


NOIR N°2

DARK CHOCOLATE COUVERTURE

BLEND OF COCOA BEANS

AROMATIC PROFILE



The NOIR N°2 is made from a blend of several types of cocoa beans from different origins.

The roasted cocoa notes combined with coconut hints are typical of «The Basics» range.

The aromatic differences with the NOIR N°1 are based on a much more pronounced cocoa sensation, resulting in a slightly stronger finish.

TECHNICAL INFO

Composition

Cocoa

62% min

Cocoa butter*

40%

*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
- Samples 100 gr



Storage

16°C / 18°C away from direct light

Allergènes

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

BEST FOR



Coating



Bars

Suitable for ganache, biscuit, ice cream and mousse making.

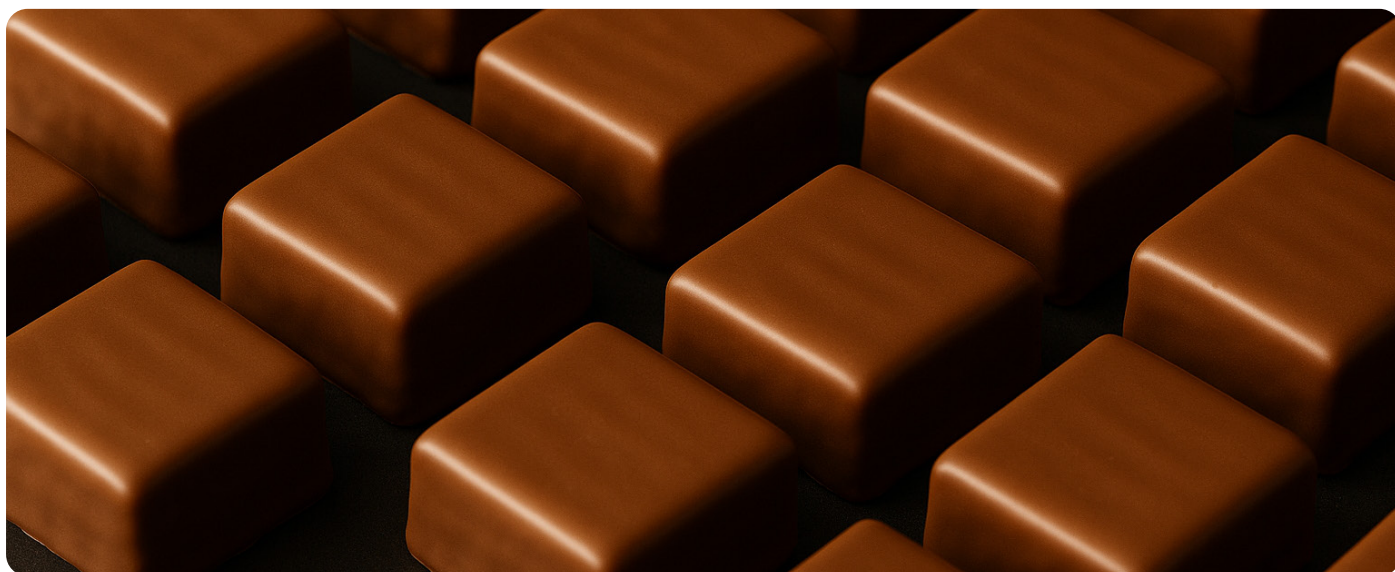
TEMPERATURE CURVES

These temperatures are usage guidelines and should be adjusted according to your equipment.

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

NOIR N°2 FRAMED GANACHE

Recipe by Fabien Deal - Chocolate Chef and consultant



35% fat cream	332 g	33,17 %
Sorbitol powder	50 g	5 %
Glucose syrup DE60	43 g	4,3 %
Dextrose	50 g	5 %
Inverted sugar	43 g	4,3 %
NOIR N°2 DARK CHOCOLATE	440 g	43,96 %
Dairy butter	43 g	4,3 %
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°2 APART?

- High rate of cocoa mass.
- A versatile ingredient.
- An attractive price.

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