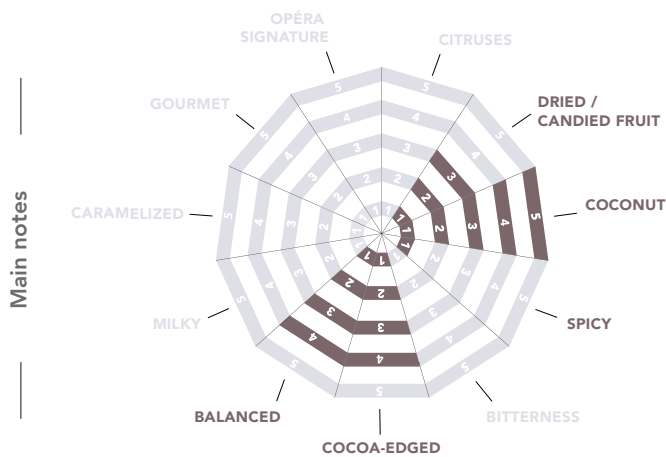
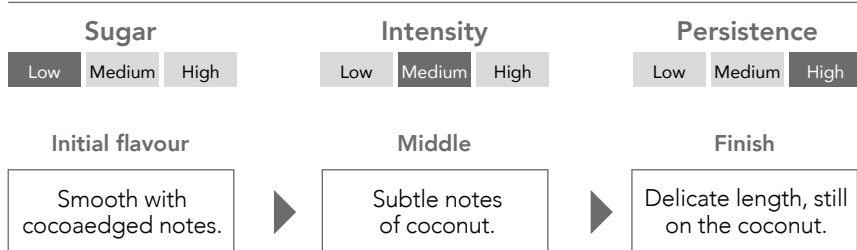




SPINTO® 70%

DARK CHOCOLATE COUVERTURE
BLEND OF COCOA MASSES

AROMATIC PROFILE



SPINTO® 70% is a dark couverture chocolate designed for all professionals. Its gentle and moderately sweet aromatic palette allows for a wide variety of flavor combinations: spices or fruits. Its composition is suitable for all recipes, both in chocolaterie and pastry.

SPINTO® 70% is made with exceptional cocoa masses in accordance with our production standards. It perfectly embodies the aromatic signature of Chocolaterie de l'Opéra®, elegant and balanced.

TECHNICAL INFO

Composition



Ingredients Cocoa mass, Sugar, Cocoa butter
Emulsifier: GMO- free soya lecithin

Shelf life
24 months after production date



Storage
16°C / 18°C away from direct light

Packaging
• Bags of drops 5 kg
• Samples 100 gr

Allergens
Milk, Soya.
Suitable for vegetarians and vegans.

BEST FOR



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

SPINTO® 70% FRAMED GANACHE

Recipe by Fabien Deal – Chocolate Chef and consultant



35% fat cream	325 g	33 %
Sorbitol powder	55 g	6 %
SGlucose syrup DE60	60 g	6 %
Dextrose	40 g	4 %
Inverted sugar	60 g	6 %
SPINTO® N°1 DARK CHOCOLATE	415 g	42 %
Dairy butter	35 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 SPINTO® 70% APART?

- A very smooth chocolate.
- A versatile ingredient.

CHOCOLATERIE DE L'OPÉRA®

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