

Single Origin
CHOCOLATE

REPÚBLICA
DEL CACAO®

HARVESTED & PRODUCED in LATIN AMERICA



CHOCOLATE SOUFFLÉ

Yield: 10 soufflés (2 oz each)



**320 gr (11.30 oz) Peru 62% Cacao,
Dark Chocolate**
60 gr (2.12 oz) egg yolks
300 gr (10.6 oz) milk
20 gr (.07 oz) corn starch
200 gr (7.5 oz) egg whites
80 gr (2.8 oz) sugar

- ▶ Melt the chocolate. Boil the milk with the corn starch. Pour on the melted chocolate and whisk until smooth. Meanwhile, beat the egg whites with the sugar until they are soft peaks.
- ▶ Add a portion of the whipped eggs into the chocolate mixture, and then the egg yolks.
- ▶ Smooth the mixture with a spatula and add the rest of the egg whites.
- ▶ Place into buttered and sugared ramekins. Bake in a convection oven at 374° F (190° C) for 6–7 minutes depending on the size.
- ▶ The desired result is to have a creamy, almost liquid soufflé center.

NOTE:

Before baking the soufflés can be kept for a few hours in the refrigerator or for several days in the freezer.

ORIGINS THE AUTHENTIC CHOCOLATE PRODUCED IN THE HEART OF PLANTATIONS

PERU 62% CACAO

DARK CHOCOLATE

Peru is still a relatively unknown origin, but offers a wide range of cacao tastes and styles. Cacao farms are often planted with Criollos and are very well maintained, yielding exceptional fruits. Peru 62% is a light mahogany colored chocolate prepared with fine Criollos from the north west of Peru. Its taste profile is fresh and slightly acidic, a fleeting hint of citrus, some blackberry and cherry notes and a warm finish of fresh almonds and toasted dry fruits.

INGREDIENTS:

Cacao liquor from Peru, sugar, cacao butter emulsifier: soya lecithin. This product may contain traces of nuts, peanut, gluten, sesame, egg proteins. *This product is produced in a facility that uses milk.

SHELF LIFE:

18 months from date of production.

STORAGE:

Close hermetically and keep in a dry cool place between 60-64°F (16-18°C).

CERTIFICATIONS:

Kosher Certified by the Union of Orthodox Jewish Congregations of America, Guaranteed without Ionization. Guaranteed Non-GMO.



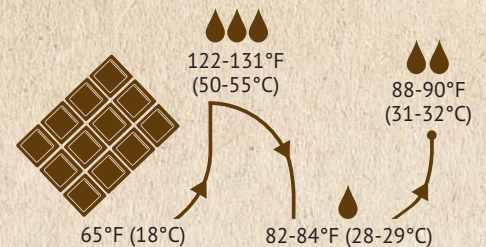
PRODUCT INFORMATION:

Sugar 40% | Total Fat 37% | Milk 0%*

FLAVOR NOTES



TEMPERING CURVE



RECOMMENDED USES:

PASTRY		CHOCOLATE			ICE CREAMS & SORBETS	SAUCES & BEVERAGES
MOUSSES	SPONGES	GANACHES	MOLDING	MACHINE ENROBING	★★★★	★★★★
★★★★	★★★★	★★★★	★★★★	★★★★		

PACKAGING:

SKU #	FORMAT	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
220101	2.3g buttons	2.5kg/5.5lb	4 x 2.5kg (10kg) 4 x 5.5lb (22lb)	10.55kg/23lb



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