

EXTRA-BITTER GUAYAQUIL 64% JOINS THE PURETÉ RANGE.

100% TRACEABLE, INTENSE COCOA TASTE
FOR UNLIMITED FLAVOR PAIRING CREATIVITY.

By introducing our iconic Extra-Bitter Guayaquil 64%™ into our Pureté™ range, we make the commitment to provide deforestation free and carbon positive chocolates.



PURETÉ RANGE

AN INTENSE AND RESPONSIBLE CHOCOLATE FOR US AND GENERATIONS TO COME:

- 100 % traceable and sustainable cocoa
- Optimized farmer-to-chef process to ensure high quality cocoa flavor
- Excellent workability and flavor consistency
- Financial support for the Foundation Cocoa Horizons™
- Initiator of the Thriving Nature™ program, our commitment to be deforestation free and carbon positive by 2025



Chocolate Choux

CHOUX:

200g	Water
150g	Milk
150g	Butter
7,5g	Granulated sugar
7,5g	Salt
200g	Cake flour
400g	Whole eggs

1. Bring the first 4 ingredients to boil. Add flour and cook mixture. Gradually add eggs to the mixture in a mixer.
2. Shape the profiteroles.

CRAQUELIN:

250g	Butter
200g	Raw sugar
180g	Cake flour
20g	Extra Brute cocoa powder

1. Blend all the ingredients in a mixer and make some shortcrust pastry. Set aside to cool.
2. Roll the dough out until it is 2 mm thick. Cut out small circles to place on top of the profiteroles.
3. Bake the profiteroles at 180°C.

CHOCOLATE CREAM:

500g	Whole milk
120g	Granulated sugar
20g	Rice starch
100g	Egg yolks
175g	Extra-Bitter Guayaquil 64% dark chocolate
75g	Grand Caraque cocoa mass

1. Prepare a custard cream with the first 4 ingredients.
2. Pour cream over chocolate & cocoa mass then mix. Cool down.

WHIPPED CHOCOLATE CREAM:

300g	Chocolate cream, from left
5g	Gelatin, bloomed
25g	Water
300g	Cream, semi-whipped

1. Bring chocolate cream to 35°C and blend with the previously soaked and melted gelatin.
2. Add the semi-whipped cream.
3. Fill cut profiteroles with cream.

ASSEMBLY:

1. Cut the choux horizontally.
2. Set the chocolate cream on the bottom half, then add chocolate mousse.
3. Set the upper part of the choux on top of the mousse to close.

