

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



Gelato

GELATO:

940g	Water
1200g	Whole milk
160g	Skimmed powdered milk
260g	Inverted sugar
220g	Dextrose
1200g	Extra-Bitter Guayaquil 64% dark chocolate
20g	Pure stabilizer

1. Bring water & milk to boil. Weigh remaining ingredients in a pitcher.
2. Pour boiled liquids over the remaining ingredients and mix. Set the mixture aside for 8 hours, then cook the gelato until creamy.

PINGUINO GLAZING:

500g	Extra-Bitter Guayaquil 64% dark chocolate
300g	Deodorized Cocoa Butter

1. Blend the two ingredients.
2. Dip gelato bars in glaze.

