

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.



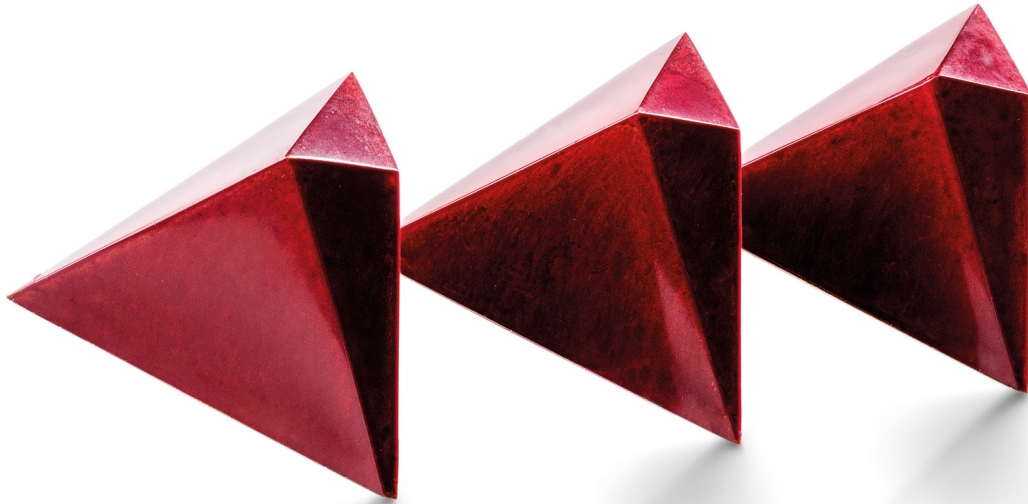
PURETÉ RANGE

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



Extra-Bitter Guayaquil & Raspberry Bonbon



GANACHE:

150g	Cream
40g	Glucose syrup 40DE
150g	Extra-Bitter Guayaquil 64% dark chocolate
30g	Liquid butter

1. Bring cream & glucose syrup to boil. Pour over the chocolate and mix. When the temperature of the ganache has dropped to below 50°C, add the liquid butter.
2. Temper to 26°C.

RASPBERRY JAM:

1. Prepare chocolate shells with tempered Extra-Bitter Guayaquil 64% dark chocolate.
2. Make a second inner shell with the crunchy cremino.
3. Add a tip of raspberry jam, then fill the shells with the ganache up to 2mm from the edge.
4. Close the chocolates with more dark chocolate.

CRUNCHY CREMINO:

125g	Lactée Barry Équilibre 36% milk chocolate
75g	Pure Hazelnut Paste 100%
50g	Raw sugar

1. Add hazelnut paste to tempered chocolate then blend. Add the raw sugar, then mix. Temper at 23°C.

