The Classics

ARCATO™ 66%

DECLARED ORIGINS

MADAGASCAR · ECUADOR

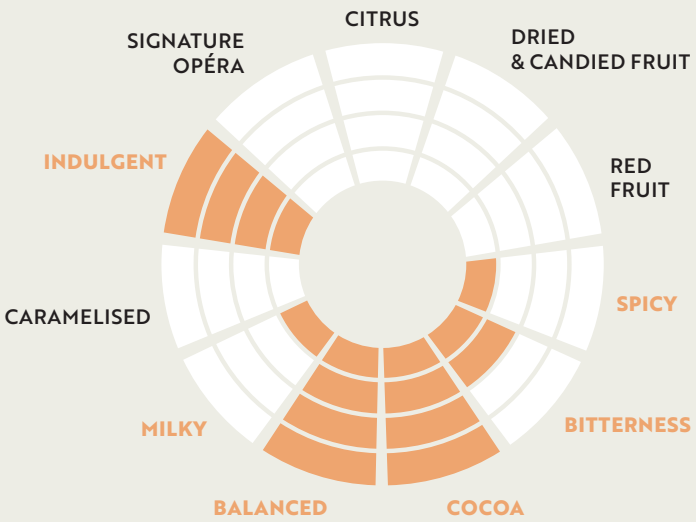


FLAVOUR PERSONALITY

Sweetness	Low	**Medium**	High
Intensity	Low	**Medium**	High
Length	Low	**Medium**	High

Attack	Smooth, with **cocoa** and **vanilla notes.**
Mid-palate	The same notes, lingering.
Finish	Rather sweet and **indulgent**, lightly roasted.

Pairings	Lemon · Bergamot · Cardamom · Ginger



TECHNICAL INFORMATION

	Cocoa*	Cocoa butter*
Composition	66%	41%
Production**	Cocoa mass made in **France**	
Best before	24 months from production date	
Packaging	5 kg triple-protection bags of drops	
Storage	16 °C / 18 °C, away from light	

ORIGINS

Madagascar · Ecuador

Madagascar is one of the few countries whose cocoa exports are 100% recognised as fine by the ICCO, while its national production accounts for less than 0.5% of global volume. It is a rare origin in the strictest sense. Most of this production comes from the Sambirano Valley in the north-west, sheltered by two mountain ranges and enriched by the river's alluvial soils, where several cocoa varieties grow side by side.

The chocolate from **Ecuador** comes from the **historic cradle** of cocoa. Growers there favour the rare **Nacional** variety, which gives an authentic aromatic signature with **floral and fruity notes**. Its low bitterness and exceptional finesse ensure a pure tasting experience.

TASTING NOTES

to remember

Arcato™ 66% opens on cocoa, then **natural vanilla** notes round out the whole. An indulgent length follows, fairly cocoa-rich yet gentle enough for any palate.

* Guaranteed minimum content, expressed in rounded values. **CACAOTEC site, FSSC 22000 certified.
Detailed composition, allergens and regulatory information are available in the technical data sheet online (restricted access).

IDEAL USES

ENROBING | MOULDING | BARS | DECORATIONS

Fluidity

Tempering Melt **50 / 55 °C** · Cool **28 / 29 °C** · Work **31 / 32 °C**

1 Chocolate glaze



Frédéric Hawecker Meilleur Ouvrier de France Chocolatier

Cocoa butter	110 g	7.2%
Clarified butter	266 g	17.6%
Chopped almonds	133 g	8.8%
Arcato™ 66% chocolate	1000 g	66.2%
Total	1509 g	100%

- Mix all the melted ingredients, then add the almonds.
- Use at around 30 °C.
- The almonds can be replaced with roasted hazelnuts (available in our range).

2 Chocolate cannelés



Makes 25 pieces.

Fabien Déal

Milk	600 g	48.6%
Butter	75 g	6%
Arcato™ 66% chocolate	100 g	8.1%
Icing sugar	225 g	18.2%
Cocoa powder 22/24%	8 g	0.6%
Brown rice flour	85 g	6.8%
Whole egg	100 g	8.1%
Egg yolk	40 g	3.2%
Total	1233 g	100%

- Bring the milk and butter to the boil.
- Mix the eggs, sugar, flour and icing sugar.
- Pour the milk and butter over the mixture, stirring continuously.
- Blend.
- Bake for 42 minutes at 190 °C.

Basic recipes such as ganaches, mousses, ice creams and crémeux are available on our website or in your "Les Indispensables" booklet.

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