

The Classics

LARGO™ 70%

DECLARED ORIGINS

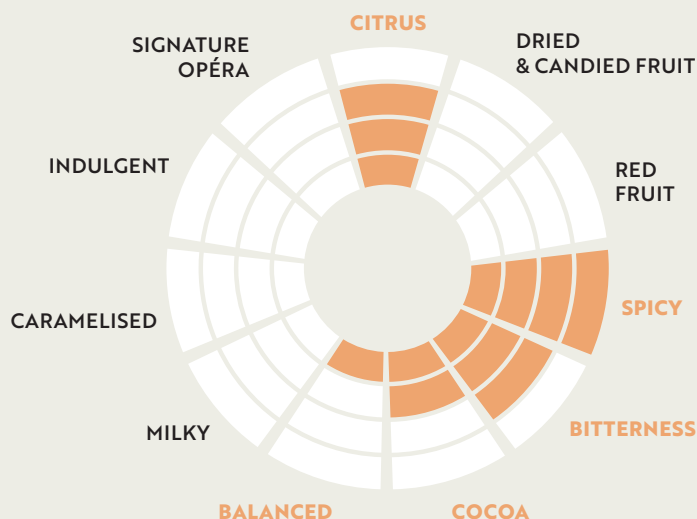
DOMINICAN REPUBLIC · MADAGASCAR

FLAVOUR PERSONALITY

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

Attack	Cocoa-forward , fairly tannic.
Mid-palate	Warm peach notes with a juicy edge.
Finish	Long-lasting spicy cocoa notes.

Pairings Orange · Cardamom · Honey · Praline



TECHNICAL INFORMATION

Composition	Cocoa* 70%	Cocoa butter* 40%
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	

* 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).



ORIGINS

Dominican Republic · Madagascar

LARGO™ 70% blends two origins chosen for how well their flavours complement each other.

In the **Dominican Republic**, growers have kept their old cocoa trees, and the soil, of marine origin, yields cocoa of **rare purity**. **Madagascar** answers with a cocoa recognised by the ICCO as 100% fine, whose citrus acidity keeps the blend from becoming heavy.

TASTING NOTES

to remember

A frank, deeply **cocoa-rich chocolate**, with that slight tannic grip you find in a young red wine, holding the palate. **Ripe peach** follows, round and juicy, before the **spices** take over and linger. A chocolate that doesn't fade behind whatever it's paired with...

IDEAL USES

ENROBING

MOULDING

BARS

DECORATIONS

Fluidity



Tempering

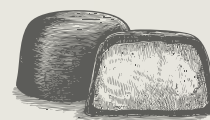
Melt **50 / 55 °C** · Cool **28 / 29 °C** · Work **31 / 32 °C**



1

Ganache

FOR MOULDED BONBONS
For a 33 × 33 cm frame, 1 cm high.



Frédéric Hawecker Meilleur Ouvrier de France Chocolatier

Cream	500 g	33%
Crystalline sorbitol	75 g	5%
Glucose syrup DE60	75 g	5%
Invert sugar	150 g	10%
Anhydrous butter 99% fat	85 g	6%
Largo™ 70% chocolate	615 g	41%
Total	1500 g	100%

- Heat the cream and sugars to 65 °C.
- Add the butter.
- Pour over the dark couverture chocolate.
- Emulsify.
- Pipe below 30 °C into bonbon moulds previously lined with chocolate.
- Leave to crystallise, then cap with chocolate.
- Unmould once crystallised.

2

Ice cream

David Wesmaël Meilleur Ouvrier de France Glacier
and Team World Pastry Champion



Whole milk	550 g	5	5	%
Whipping cream 35% fat	20 g	2		%
Caster sugar	70 g	7		%
Invert sugar	40 g	4		%
Dried glucose syrup 36/39 DE	60 g	6		%
Skimmed milk powder	56 g	6		%
Ice cream stabiliser	4 g	0	4	%
Largo™ 70% chocolate	200 g	2	0	%
Total	1000 g	1	0	0 %

- Heat the whole milk and the cream.
- Stirring continuously, add half the caster sugar and the invert sugar at 20 °C, the milk powder and dried glucose syrup at 30 °C, then the stabiliser and the remaining caster sugar at 45 °C.
- Heat while whisking to pasteurisation, 85 °C.
- Pour the hot mixture over the chocolate and blend thoroughly.
- Cool, cover with cling film in contact and leave to mature for at least 4 hours at 4 °C.
- Blend again and churn at 4 °C minimum (–6 / –8 °C on extraction).
- Blast-freeze at –40 °C, store at –20 °C.

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

CHOCOLATERIE DE L'OPÉRA™

Tel.: + 33 (0) 4 90 87 00 10 - info@chocolateriedelopera.com - www.chocolateriedelopera.com