



# DIVO® 40%

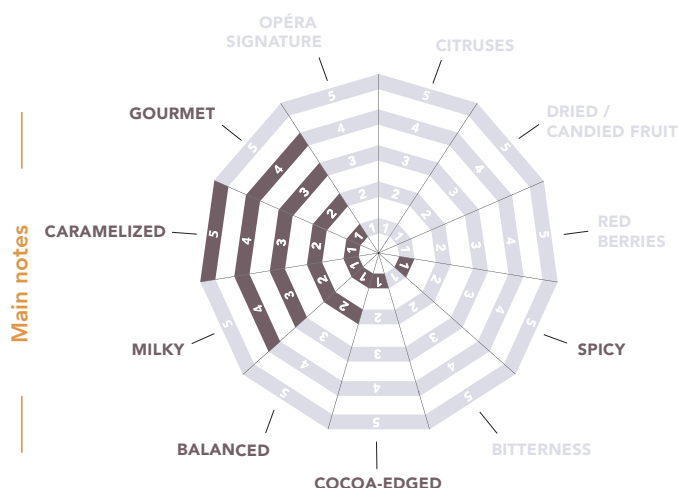
## MILK CHOCOLATE COUVERTURE

BLEND OF PREMIUM BEANS

### AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High

Initial flavour	Middle	Finish
Very round with notes of pastry and vanilla.	Gourmet notes with a slight milky acidity.	A more cocoa-edged touch appears.



#### Possible pairings

- Exotic fruits
- Coconut
- Hazelnut
- Orange
- Caramel
- Lemon

### TECHNICAL INFO

#### Composition

Cocoa\*

40% min

Cocoa butter\*

37% min

\* Rounded numbers.

**Ingredients** Sugar, Cocoa butter, Whole milk powder, Cocoa mass, Skimmed milk powder.  
Emulsifier: GMO- free soya lecithin, Natural vanilla flavouring.

#### Shelf life

18 months after production date

#### Packaging

- Bags of drops 5 kg
- Bags of drops 1,5 Kg
- Samples 100 gr



#### Storage

16°C / 18°C away from direct light

#### Allergens

Milk, lactose, soya, soya oil, Fructose.  
Suitable for vegetarians and vegans

### THE CLASSICS range

Chocolate made from blends of single origin cocoa mass.



### ORIGIN

#### BLEND

Main cocoa bean profile: FORASTERO

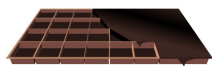
Olivier and Nicolas de Loisy have selected a blend of premium beans to create an exceptional Milk Couverture chocolate. Those Forastero beans combine density and slight bitterness, providing an harmonious blend with milk and sugar.

DIVO® 40% is the result of a genuine creative work : like perfumers, Olivier and Nicolas de Loisy combine different aromas to obtain a subtly sweetened milk couverture chocolate highlighting the flavours of milk and cocoa. They have created a well balanced milk couverture chocolate, suitable for most uses.

## BEST FOR



Coating



Moulding

## TEMPERATURE CURVES

The following temperatures are suggestions and should be adapted to suit your equipment.

Melt at	42/45°C
Cool to	27/28°C
Work at	29/30°C

## BASIC RECIPE



### DIVO® 40% ganache bonbon

35% fat cream	440 g	29 %
Invert sugar	35 g	2 %
Crystal sorbitol	70 g	5 %
82% fat butter	15 g	1 %
<b>DIVO® 40%</b>	<b>940 g</b>	<b>63 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- Heat cream and sugars to 65°C.
- Add butter.
- Pour over chopped dark chocolate couverture.
- Emulsify.
- Check the pouring temperature.
- Pour onto a stencil mould.
- Leave to crystallise for 48 hours, cut and coat.

For a 33/33 x 1cm mould.

## WHAT SETS DIVO® 40% APART?

- An indulgent chocolate that isn't too sweet
- Goes with all kinds of flavours.

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