



LES PURES PLANTATIONS™

range

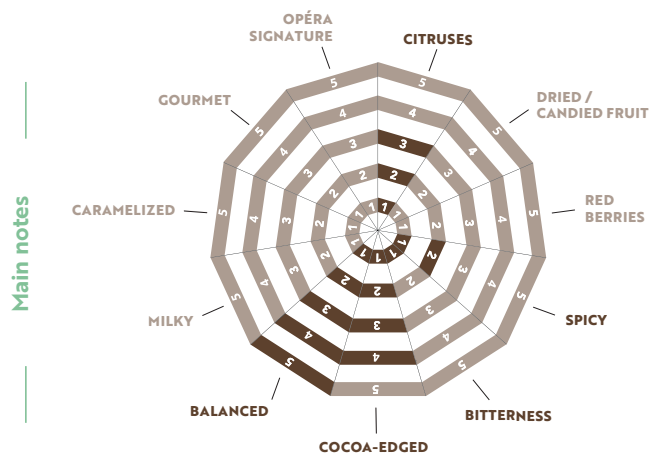
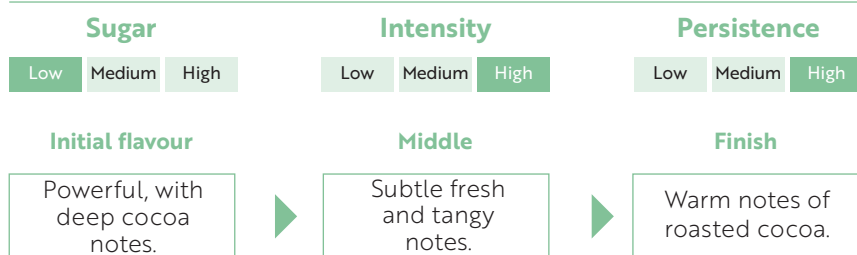
Chocolate that captures unique terroirs
made from a single variety of cocoa beans
from the same region.

LIMITED EDITION

ORAWA™ 70%

DARK CHOCOLATE COUVERTURE
PAPUA NEW GUINEA

AROMATIC PROFILE



Possible pairings

• Spices: cinnamon, anise

TECHNICAL INFO

Composition

Cocoa

70% min

Cocoa butter*

44%

*Average values.

Ingredients Papua New Guinea cocoa mass, Sugar, Cocoa butter.
Émulsifier: GMO- free soya lecithin.

Shelf life

24 months after
production date

Packaging

- Bags of drops 5 kg
- Samples 100 gr

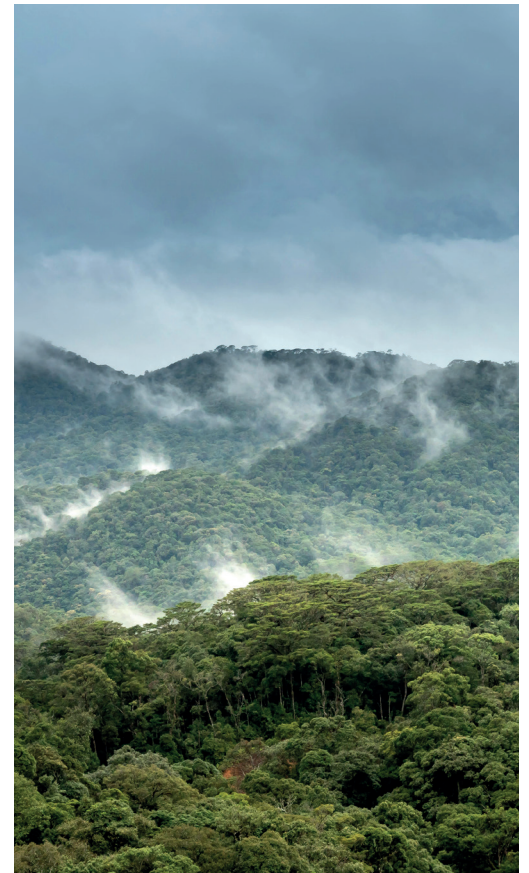


Storage

16°C / 18°C away from
direct light

Allergens

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



ORIGIN

PAPUA NEW GUINEA

In the heart of a rare and still unspoiled
terroir, Papua New Guinea reveals
cocoa beans with a unique aromatic
personality.

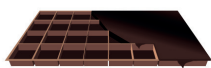
Grown in plantations nestled between
mountains and tropical forests, these
beans draw their character from rich
volcanic soils and a hot, humid climate.

Their highly complex flavour profile
combines intense cocoa power, vegetal
freshness, and a subtle fruit-accented
acidity.

BEST FOR



Coating



Moulding



Bar

TEMPERATURE CURVES

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

Melt at	+/-45°C
Cool to	28/29°C
Work at	31/32°C

ORAWA™ 70% FRAMED GANACHE

Recipe by Frédéric Hawecker - Meilleur Ouvrier de France 2011.



35% fat cream	400 g	27 %
Sorbitol crystal	75 g	5 %
Invert sugar	105 g	7 %
DE60 glucose	75 g	5 %
82% fat butter	95 g	6 %
ORAWA™ 70%	750 g	50 %
Total	1500 g	100 %

- 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 24 hours, cut and coat.

For a 33/33 x 1cm mould.

WHAT SETS ORAWA™ 70% APART?

- Rare and sought-after origin
- The same recipe as the other chocolate in the « Les Pures Plantations » range.
- An intense and unique aromatic profile.
- A high cocoa butter content (44%).

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