

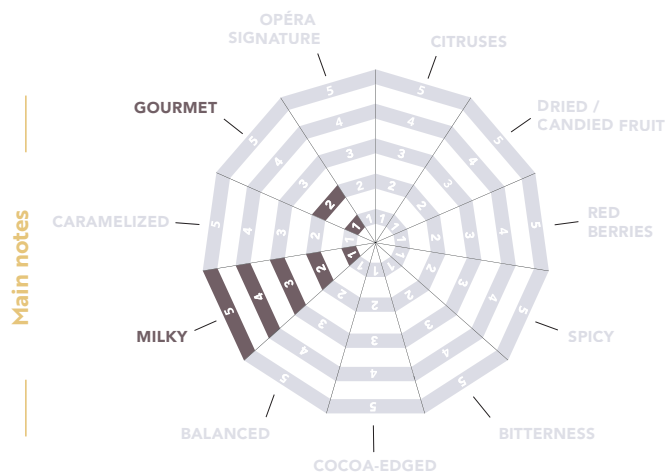


BLANCHE N°1

WHITE CHOCOLATE

AROMATIC PROFILE

Sugar			Intensity			Persistence		
Low	Medium	High	Low	Medium	High	Low	Medium	High
Initial flavour			Middle			Finish		
Forthright and sweet			Milky flavour.			Sweet with notes of vanilla.		



With its milky taste and its natural aromas of vanilla, this white chocolate has a wide variety of uses and can be paired with a multitude of ingredients.

TECHNICAL INFO

Composition

Cocoa butter*

30%

* Average values.

Ingredients Sugar, Cocoa butter, Skimmed milk powder, Milkfat, 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

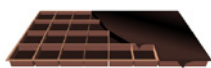
Allergens

Milk, lactose, soya, soya oil, vanillin, fructose. Suitable for vegetarians.

BEST FOR



Coating



Moulding



Cream

Suitable for ganache, biscuit, ice cream and mousse making.

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	28/30°C

BLANCHE N°1 FRAMED GANACHE

Recipe by Fabien Deal – Chocolate Chef and consultant



35% fat cream	275 g	27,5 %
Sorbitol powder	35 g	3,5 %
Glucose syrup DE60	35 g	3,5 %
Inverted sugar	35 g	3,5 %
COCOA BUTTER	87 g	8,7 %
BLANCHE N°1 WHITE CHOCOLATE	478 g	47,9 %
Dairy butter	52 g	5,2 %
Total	1000 g	100 %

- In a saucepan, add the cream, sorbitol powder, glucose syrup, dextrose, and inverted sugar.
- Heat to 70°C and pour over the chocolate.
- Using a blender or a « robot coupe », emulsify your ganache.
- At 34°C, add the softened butter.
- Blend again.
- Pour your ganache at 29°C.

WHAT SETS THE BLANCHE N°1 APART?

- Milky taste.
- Low in fat.
- A versatile ingredient.

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