



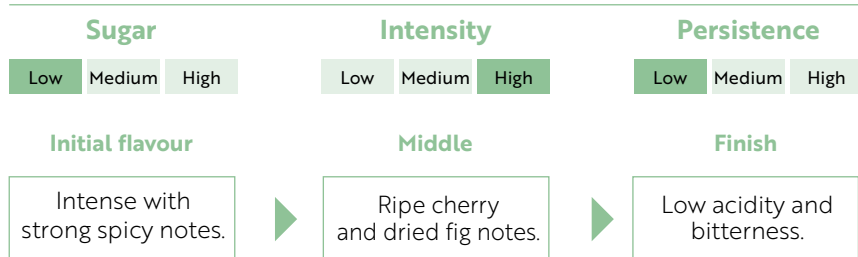
## LES PURES PLANTATIONS™ range

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

# SAMANA™ 70%

DARK CHOCOLATE - DOMINICAN REPUBLIC

## AROMATIC PROFILE



### Possible pairings

- Orange
- Cardamom
- Red berries (blackcurrant, blueberry, raspberry)

## TECHNICAL INFO

### Composition

Cocoa

70% min

Cocoa butter\*

44%

\* Average values.

**Ingredients** Dominican Republic cocoa mass, Sugar, Cocoa butter.  
Emulsifier: GMO- free soya lecithin.

### Best before

24 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



## ORIGIN

### DOMINICAN REPUBLIC

Cocoa bean category: HISPANOLA

Main cocoa bean profile: TRINITARIO

The Spanish introduced cocoa farming to the Dominican Republic in the early 17th century and the country now produces 2% of the world's total. It has all the right conditions to grow outstanding cocoa beans (soil, sea air and a hot and humid climate). There are several types of bean: Sánchez (unfermented) and Hispaniola (fermented), often also farmed organically.

Small farmers do most of the farming and their expertise goes into producing Dominican cocoa with signature fruity notes. An exceptional cocoa bean from the Trinitario plant and "Hispanola Superior" type grabbed the attention of Chocolaterie de l'Opéra™.

## 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

## BASIC RECIPE



### SAMANA™ 70 ganache bonbon

Cream 35% fat	400 g	27 %
Sorbitol powder	75 g	5 %
Invert sugar	105 g	7 %
DE60 glucose	75 g	5 %
Dairy butter 82% fat	95 g	6 %
<b>SAMANA™ 70% CHOCOLATE</b>	<b>750 g</b>	<b>50 %</b>
<b>Total</b>	<b>1500 g</b>	<b>100 %</b>

- Heat the cream with sugars to 65°C.
- Add the butter.
- Pour onto the chopped couverture chocolate.
- Make an emulsion.
- Check the temperature.
- Pour into a frame.
- Leave to crystallise for 24h.
- Cut up and coat.

*For a 33/33 x 1cm mould.*

## ADDITIONAL INFORMATION

The **SAMANA™ 70%** chocolate recipe allows all types of application but we recommend it for coatings, moldings and tablets.

To make your ganaches and / or mousses, we have imagined a **SAMANA™ 62%** recipe with the same cocoa beans with a higher rate of dry cocoa.

Two chocolate recipes with the same aromas for an optimized use!

## WHAT SETS SAMANA™ 70% APART?

- A recipe identical to the other chocolates in the « Les Pures Plantations™ » range.
- A variation in 62%
- A very specific aromatic palette
- Available in PURE COCOA PATE

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