



NEW

MORENDO™ 32%

MILK COUVERTURE CHOCOLATE

The Classics



*Savour the whisper
of a milky harmony*

—
R E C I P E

booklet

MAESTRO
OF FLAVOUR™



Dear customer/s,
We've added **Morendo™ 32%** to our milk chocolate collection for artisans who want a **lighter, milkier and creamier chocolate profile.**

Its pale colour, the lightest in our range, captures a **unique visual identity** ideal for creations **celebrating** indulgence.

In the mouth, **Morendo™ 32%** tantalises your **tastebuds with its pure milk flavour** elevated by a **balanced sweetness** that's always just right.

Its **melt-in-the-mouth texture** and **subtle cacao notes** linger irresistibly on the palate.

It may not have the highest cocoa content, but Morendo™ 32% is **silky-smooth** and incredibly versatile: **sleek moulding, crispy coatings, creamy ganaches, inserts and decorations.**

Morendo™ 32% brings you an extra layer of milky delight to work your magic on. ”

Nicolas de Loisy
4th generation of couverture artisans



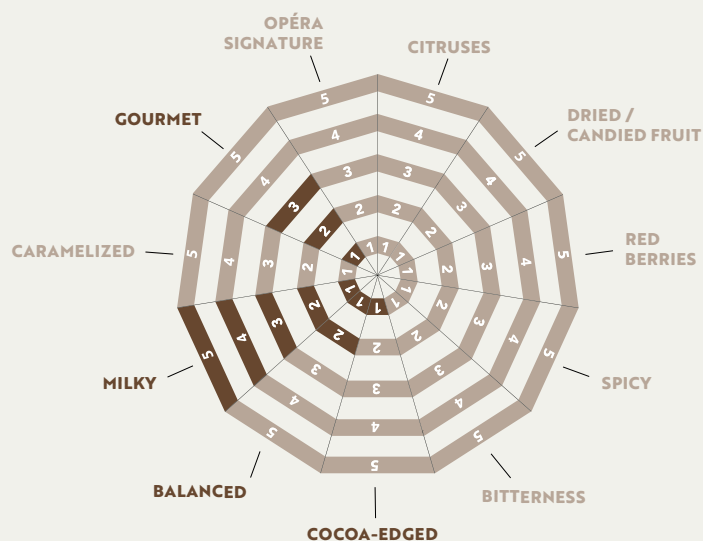
MORENDO™ 32%

SAVOUR THE WHISPER OF A NEW MILKY HARMONY

Morendo™ 32% is designed to showcase milk and bring you a new flavour experience: **warm, creamy and indulgent milk** elevated by a wonderfully smooth **texture that melts in the mouth**.

A UNIQUE FLAVOUR PROFILE

We've designed Morendo™ 32% so that each and every tasting experience celebrates an expert balance between milky sweetness, smooth texture and just the right amount of sugar.



Initial flavour:

Indulgent milky notes.

Middle:

Creamy, milky and sweet notes.

Finish:

Slightly tangy.

Possible pairings:

- Tropical fruit
- Lemon
- Passion fruit
- Spices

A LIGHT AND ELEGANT COLOUR

- The intentionally light brown colour of Morendo™ 32% makes it completely unique in our range of milk chocolate with a higher cocoa content.
- We created its paler hue to showcase moulded designs, highlight contrasts and make your creations deliciously chic.



MULTI-PURPOSE CHOCOLATE

- Designed to meet the needs of professionals, MORENDO™ 32% adapts to any cookery technique with ease.
- Its stability and silky texture make it a go-to for a whole host of applications, **from ganache to coating.**

CHOCOLATE WORK

Ideal for making **ganache, decoration, coating.**

PASTRY

Ideal for making **mousses and crémeux.**

Smooth



TEMPERATURE CURVES

- The temperatures are provided as a guide.
- The temperature depends on your equipment and room temperature.

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

COMPOSITION AND SPECIFICATIONS

The composition of MORENDO™ 32% pairs high technical standards with aromatic personality.

- **32% cocoa:** the lowest cocoa solids content out of all our milk chocolates
- **30% milk content:** for creamy and milky aromatic notes
- **35.56% sugar:** balanced sweetness elevated by lactose in the milk
- **100% pure cocoa butter**

WHAT SETS MORENDO™ 32% APART?

- Intense milky and creamy flavour
- Pale milky colour, unique in the range
- Mild sweetness
- Melt-in-the-mouth and full-bodied texture
- Multi-purpose
- 100% pure cocoa butter



Contents



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By Frédéric Hawecker
Meilleur Ouvrier de France Chocolate and Confectionery

Morendo™ 32% Framed ganache

MORENDO™ 32% MILK CHOCOLATE

Sugar-free condensed milk	235g	17.22%
UHT cream (35% fat)	210g	15.38%
Sorbitol powder	60g	4.4%
60 DE glucose syrup	60g	4.4%
Morendo™ 32% milk chocolate	800g	5.61%
Total	1365g	100%

- Heat cream, milk (if necessary) and sugars to 65°C.
- Pour onto couverture chocolate.
- Make an emulsion.
- Check pouring temperature (28°C/30°C).
- Pour onto a stencil frame.
- Leave to set for 48 hrs.
- Slice and coat.

Morendo™ 32% Moulded ganache

MORENDO™ 32% MILK CHOCOLATE

UHT cream (35% fat)	200g	16.67%
Sugar-free condensed milk	200g	16.67%
Sorbitol powder	60g	5%
60 DE glucose syrup	40g	3.33%
Morendo™ 32% milk chocolate	700g	58.33%
Total	1200g	100%

- Heat liquids and sugars to 65°C.
- Pour onto couverture to create an emulsion.
- Coat bonbon moulds with couverture chocolate then pipe mixture into the moulds at under 30°C.
- Leave to set and seal with couverture chocolate.
- Remove from mould once set.



By Fabien DÉAL
Chef Chocolatier and Consultant

"Bite me" bonbons

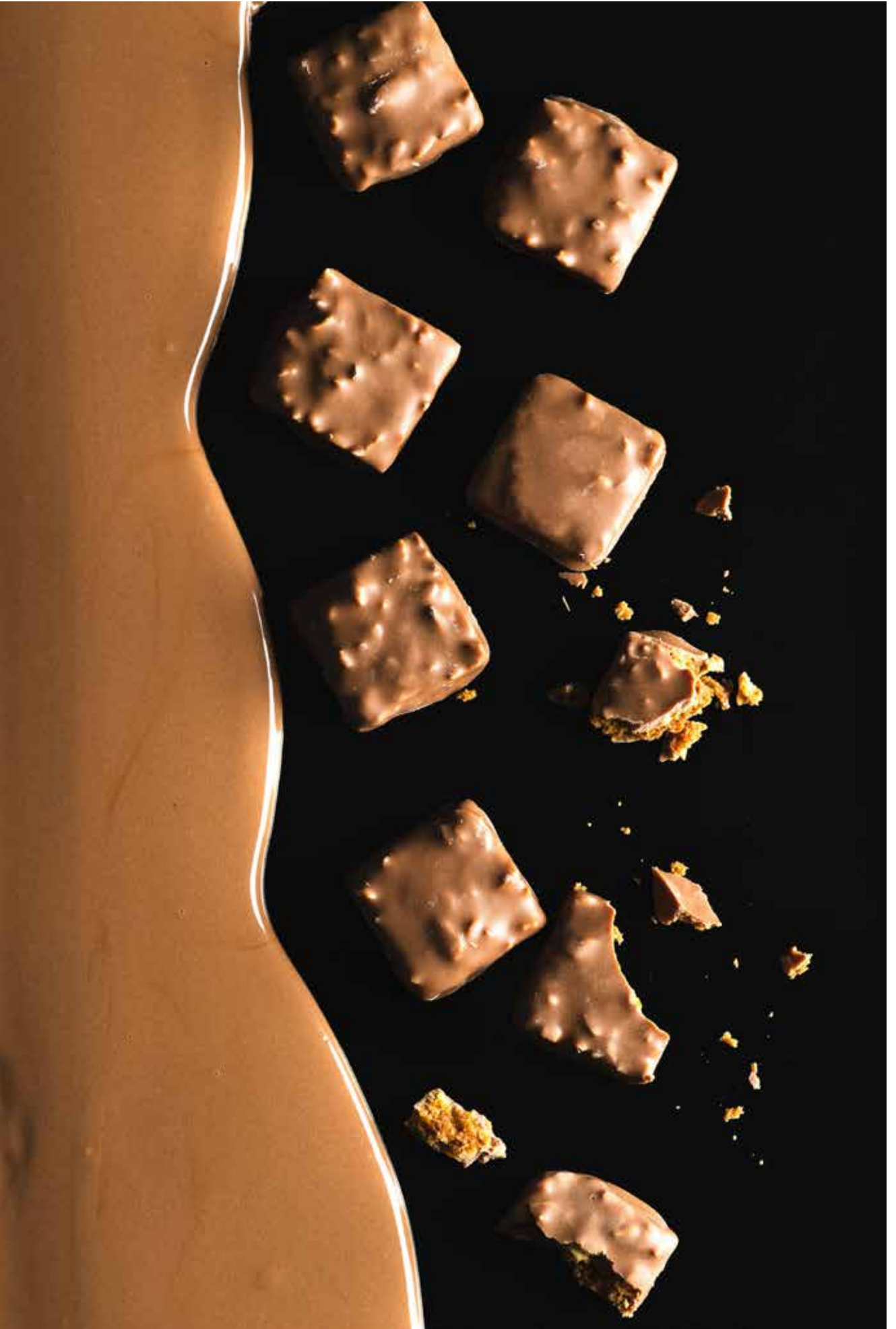
Makes approx. 200

MORENDO™ 32% MILK CHOCOLATE

Butter	271g	30.5%
Salt	62g	7%
Icing sugar	86g	9.7%
Egg yolks	123g	13.9%
T55 flour	247g	27.8%
Potato starch	50g	5.6%
Feuilletine	49g	5.5%
Total	888g	100%

You will need 3kg of **Morendo™ 32%** for coating.

- Soften butter.
- Cream together soft butter, salt, icing sugar, egg yolks, flour and starch in the mixer.
- Add the feuilletine last.
- Spread mixture 3mm thick on 2 baking sheets and chill for 24 hours.
- Use a guitar cutter to cut 3x3cm squares and bake on a Silpat® sheet at 160°C for 35-40 minutes.
- Coat with Morendo™ 32% the same day.





By Fabien DÉAL
Chef Chocolatier and Consultant

Basil ganache

Makes approx. 125

MORENDO™ 32% milk chocolate

COCOA BUTTER

Cream	268g	26%
Sorbitol powder	49g	4.8%
Inverted sugar	20g	1.9%
Glucose syrup	26g	2.5%
Dairy butter	46g	4.5%
Morendo™ 32% milk chocolate	513g	49.8%
Cocoa butter	79g	7.7%
Fresh basil	30g	2.9%
Total	1031g	100%

You will need 2kg of **Morendo™ 32%** for coating.

- Simmer cream and infuse basil for 20 minutes.
- Strain and top up with cream if necessary.
- Add sorbitol, inverted sugar and glucose.
- Heat to 65°C.
- Pour onto cocoa butter and Morendo™ 32% milk chocolate.
- Add softened butter when the mixture reaches 32°C.
- Pour into a frame at 30°C.
- Coat with Morendo™ 32%.





By Vincent Durant
Meilleur Ouvrier de France Chocolate and Confectionery

Tiramisu Morendo™ 32% bonbons

MORENDO™ 32% MILK CHOCOLATE

1 MORENDO™ MARSHMALLOW

Mascarpone	90g	9.8%
Dextrose	30g	3.3%
Egg whites	90g	9.8%
Sugar	40g	4.4%
Sugar	200g	21.8%
Water	70g	7.6%
Glucose	300g	32.6%
Fish gelatine powder	33g	3.6%
Water	66g	7.2%
Total	919g	100%

- Reduce the mascarpone/dextrose mixture by half and set aside.
- Gently whisk egg whites and sugar.
- Heat syrup to 120°C and pour onto egg whites. Add bloomed gelatine.
- Whip until the marshmallow cools then add the mascarpone reduction.

2 AMARETTO COFFEE LIQUEUR

Sugar	200g	47.6%
Espresso	60g	14.3%
Glucose	80g	19%
Amaretto	80g	19%
Total	420g	100%

- Heat sugar and espresso to 107°C, add glucose then amaretto.
- Pour into half-spheres coated in Morendo chocolate then seal.

3 MASCARPONE-MORENDO-COFFEE GANACHE

Mascarpone	160g	29.6%
Milk	40g	7.4%
Ground coffee beans	20g	3.7%
Dextrose	15g	2.8%
Glucose	32g	5.9%
Morendo™ 32% milk chocolate	273g	50.6%
Total	540g	100%

- Heat mascarpone and milk to infuse the coffee and produce 160g of infusion.
- Add dextrose and glucose syrup, pour onto melted couverture and blend.

4 ASSEMBLY

- Pipe marshmallow into a 4cm half-sphere mould and add amaretto coffee liqueur.
- Pipe ganache and leave enough room to seal with a thin layer.





By Mathieu Lerenard
Meilleur Ouvrier de France Chocolate and Confectionery

Chocolate panning

MORENDO™ 32% MILK CHOCOLATE

COCOA BUTTER

1

CRISPY BALLS

Crispy malt balls	428.6g	28.57%
Morendo™ 32% milk chocolate	1071.4g	71.43%
Total	1500g	100%

- Caramelize almonds with dry sugar for 17 minutes in the panning machine.

2

NATURAL GLAZES FOR PANNING

Glaze A

Water	80g	32%
Spray-dried glucose	146g	58.40%
Cocoa butter	24g	9.6%
Total	250g	100%

Glaze B*

*Prep the day before

94% rectified spirit	85g	85%
Shellac gum	15g	15%
Total	100g	100%

Glaze A

- Bring water to the boil, pour onto spray-dried glucose and cocoa butter.
- Refrigerate.

- Use at 37°C.
- Rotation speed: 40%
- Load: 0.6% of the weight of the products.
- Product temperature: 22°C.
- Moisture content: 30%.

Glaze B

- Combine the alcohol and gum the day before.
- Refrigerate.

- Use at 37°C.
- Rotation speed: 40%
- Load: 0.6% of the weight of the products.
- Product temperature: 22°C.
- Moisture content: 30%.

- Apply two layers of glaze A at 1% of the total weight for glazing then glaze B at 0.6% of the total weight for glazing.





By Mathieu Lerenard
Meilleur Ouvrier de France Chocolate and Confectionery

Naples Hazelnut Spread

MORENDO™ 32% MILK CHOCOLATE

"NAPLES HAZELNUT" 60% PRALINÉ

22/24% COCOA POWDER

"Naples Hazelnut"	1034g	76.59%
60% Praliné		
Grapeseed oil	101g	7.47%
Morendo™ 32% milk chocolate	168g	12.45%
22/24% cocoa powder	47g	3.49%
Total	1182g	100%

- Combine cocoa powder and oil, add "Naples Hazelnut" 60% Praliné followed by tempered Morendo™ 32% chocolate.
- Pour into the tub and leave to set overnight with the lid off. Seal with the lid the following day.
- Positive or negative cold storage.





By Fabien DÉAL
Chef Chocolatier and Consultant

"My delight" dessert

For two 40x60cm trays

MORENDO™ 32% MILK CHOCOLATE

1

ALMOND SPONGE BISCUIT

T55 flour	225g	13.6%
Tant pour Tant (equal quantities of ground almonds and icing sugar)	275g	16.7%
Butter	150g	9.1%
Egg yolks	350g	21.2%
Caster sugar (1)	100g	6.1%
Egg whites	400g	24.2%
Caster sugar (2)	150g	9.1%
Total	1650g	100%

- Sift flour and Tant pour Tant.
- Melt butter.
- Cream together egg yolks and sugar (1).
- Whisk egg whites with sugar (2).
- Gently add dry ingredients to creamed yolks then melted butter.
- Add whisked egg whites to the mixture.
- Bake for 8 minutes at 170°C.

2

MANDARIN COULIS

Mandarin purée	1500g	80.6%
Lemon juice	75g	4%
Caster sugar	75g	4%
200 bloom gelatine powder	30g	1.6%
Water	180g	9.7%
Total	1860g	100%

- Soak powdered gelatine in cold water until it blooms.
- Simmer lemon juice, fruit purée and sugar together.
- Add bloomed gelatine to the hot mixture and pour into your inserts.

3

MORENDO MOUSSE

Water	46.5g	1.7%
200 bloom gelatine powder	10.5g	0.4%
Full-fat milk	573g	21.4%
Morendo™ 32% milk chocolate	900g	33.6%
Whipping cream (35% fat)	1147.5g	42.8%
Total	2677g	100%

- Soak powdered gelatine in cold water until it blooms.
- Whip cream using a whisk.
- Heat milk to approximately 70°C, add bloomed gelatine and pour onto Morendo 32% milk chocolate in three stages to create an emulsion (ganache).
- Slowly add whipped cream to the mixture.

4

DECORATION-FINISH

Morendo™ 32% milk chocolate	75g	63%
Grapeseed oil	45g	38%
Total	120g	100%

- Stir chocolate into oil, heat to 40°C and spray onto your frozen desserts.





By CHRISTOPHE TULOUP
Pastry Chef and Consultant

Indulgent caramel, Morendo™ and peanut tartlet

MORENDO™ 32% MILK CHOCOLATE

1

PEANUT ICE CREAM

Milk	200g	27.7%
Salted peanuts	75g	10.4%
Peanut spread	50g	6.9%
1/2 Madagascar vanilla pod		
Caster sugar	75g	10.4%
Milk powder	50g	6.9%
Spray-dried glucose	38g	5.3%
Egg yolks	70g	9.7%
Stabiliser 2000	1.25g	0.2%
Dextrose	12.5g	1.7%
Whipping cream (35% fat)	150g	20.8%
Total	721.75g	100%

- Roast peanuts until very dark then blend in the food processor.
- Heat milk with split and scraped vanilla then add roasted peanuts and leave to infuse for 24 hours.
- Heat milk to 40°C then remove vanilla pod.
- Add egg yolks and sifted dry ingredients then heat the mixture to 83°C.
- Pour onto whipping cream and blend using a hand blender.
- Leave to set for 24 hours then pour into a pacotiser bowl and freeze.

2

SHORTCRUST PASTRY

Butter	140g	21%
Icing sugar	105g	15.7%
Whole eggs	50g	7.5%
Potato starch	40g	6%
T55 flour	205g	30.7%
Ground fleur de sel	2g	0.3%
Peanut powder (blend until smooth)	125g	18.7%
Total	667g	100%

- Soften the butter then add sifted dry ingredients followed by room-temperature eggs.
- Roll the dough to 2mm thick using a rolling mill between two sheets of baking paper.
- Put the dough in the freezer and use a cutter to cut out discs.
- Bake at 160°C in greased, non-stick moulds turned upside down for 12 minutes.
- Once baked, dust the discs with Mycryo cocoa butter to make the dough watertight.

3

CRUSHED PEANUTS

Salted peanuts	115g	56.7%
Caster sugar	60g	29.6%
Water	25g	12.3%
Fleur de sel	3g	1.5%
Total	203g	100%

- Heat caster sugar and water to 110°C.
- Remove from the heat to add fleur de sel then roasted peanuts (roast at 150°C for 15 minutes).
- Stir until the sugar crystallises.
- Leave to cool before use.

4

SALTED CARAMEL

Caster sugar	170g	25.4%
Glucose syrup	95g	14.2%
Whipping cream (35% fat)	265g	39.6%
Pectin NH glaze	1.5g	0.2%
Fleur de sel	1.5g	0.2%
1 Madagascar vanilla pod		
Salted butter	135g	20.2%
Total	668g	100%

- Use 40g of the recipe's 170g of sugar to blend with pectin NH.
- Pour the sugar and pectin mixture into the cold cream.
- Bring cream to the boil with the split and scraped vanilla pod then set aside. Make a dry caramel using caster sugar and glucose syrup.
- Once you've made your caramel, lower the cooking temperature with the vanilla pectin cream.
- Leave the mixture to cool to 45°C then add salted butter.
- Blend mixture using a hand blender then refrigerate.
- When it's time to plate, gently whip caramel to aerate it then put it in a piping bag to pipe it.

5

MORENDO™ CHOCOLATE CRÉMEUX

Whipping cream (35% fat)	265g	53.4%
Egg yolks	30g	6%
Caster sugar	35g	7.1%
Morendo™ 32% milk chocolate	145g	29.2%
Gelatine powder	3g	0.6%
Water for moistening	18g	3.6%
Total	496g	100%

- Soak gelatine in cold water.
- Make a custard using whipping cream, egg yolks and caster sugar.
- Add gelatine, pour onto chocolate then blend using a hand blender.
- Refrigerate.

6

MORENDO™ CHOCOLATE PANNA COTTA

Milk	20g	7.4%
Whipping cream (35% fat)	20g	7.4%
Morendo™ 32% milk chocolate	150g	55.1%
Gelatine powder	6g	2.2%
Water for moistening	36g	13.2%
Peanut spread	40g	14.7%
Total	272g	100%

- Soak gelatine in cold water.
- Heat milk and cream then add gelatine.
- Pour onto Morendo chocolate and peanut paste.
- Blend then pour into a silicone mould.
- Freeze.

7

MORENDO™ GANACHE

Whipping cream (35% fat)	150g	18.4%
Glucose syrup	25g	3.1%
Morendo™ 32% milk chocolate	220g	27%
Whipping cream (35% fat)	420g	51.5%
Total	815g	100%

- Bring cream, glucose syrup and trimoline to the boil.
- Pour the hot mixture onto the chocolate and gently stir with a spatula.
- Add 420g of the remaining whipping cream and blend with a hand blender.
- Leave to set in the fridge for 24 hours.
- Whisk until light and smooth.

8

ASSEMBLY AND FINISH

- Use a round stencil to gently pipe the Morendo chocolate crèmeux onto the right-hand side of the plate.
- Add the soft caramel tartlet followed by a layer of Morendo chocolate crèmeux.
- Place a portion of panna cotta in the middle then dot soft caramel and ganache peaks alternately around it.
- Garnish with crushed salted peanuts and a quenelle of ice cream to finish the dish on an indulgent high.





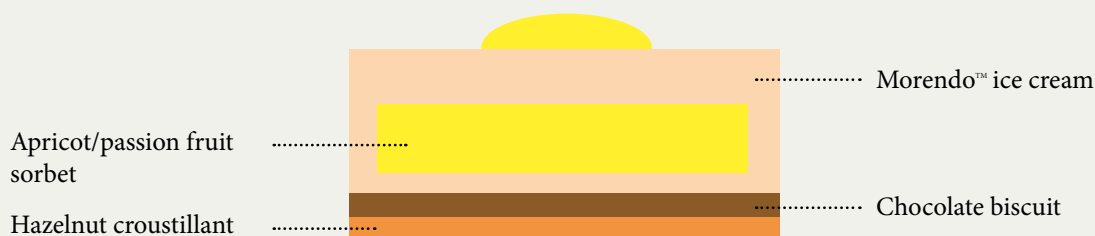
By Thierry Bamas
Meilleur Ouvrier de France Pastry and Confectionery
Frozen Desserts World Champion

Morendo™ milk flower

Quantity for 3 flower moulds ref 074071

MORENDO™ 32% MILK CHOCOLATE

MEKONGA™ 70% DARK CHOCOLATE



1

ALMOND CRUMBLE

Flour	20g	23.3%
Ground almonds	25g	29.1%
Sugar	20g	23.3%
Butter	20g	23.3%
Salt	1g	1.2%
Total	86g	100%

- Combine all the ingredients together and sift.
- Bake at 140°C for 40 minutes.

2

HAZELNUT CROUSTILLANT - 80g/mould

Almond crumble	85g	27.2%
Feuillantines flakes	40g	12.8%
Clarified butter	38g	12.1%
Hazelnut spread	110g	35.1%
Morendo™ 32% milk chocolate	40g	12.8%
Total	313g	100%

- Melt together butter and chocolate.
- Pour mixture onto crumble mix, feuillantines and hazelnut paste.
- Gently combine and pour.



3

CHOCOLATE BISCUIT

Egg whites	60g	24.4%
Caster sugar	70g	28.5%
Inverted sugar	10g	4.1%
Ground almonds	60g	24.4%
Mekonga™ 70% dark chocolate	45g	18.3%
Salt	1g	0.4%
Total	246g	100%

- Whisk egg whites with caster sugar and inverted sugar, melt chocolate at 50°C.
- Add ground almonds to the meringue and ripple the pre-prepared chocolate into the meringue.
- Pipe into 3 discs using the n°10 nozzle.
- Bake at 180°C for 10 minutes.

4

APRICOT/PASSION FRUIT SORBET - 250g/mould

Apricot purée	440g	44%
Passion fruit juice	120g	12%
Water	200g	20%
Sugar	150g	15%
Dextrose	35g	3.5%
Spray-dried glucose DE38	50g	5%
Stabiliser	5g	0.5%
Total	1000g	100%

- Make a syrup from water, sugar, spray-dried glucose, dextrose and stabiliser then refrigerate for 24 hours.
- Add fruit purées, blend and heat to 25°C Brix the following day.
- Churn and mould into a 12cm ring mould, top with chocolate biscuit and freeze.

5

MORENDO™ ICE CREAM - 300g/mould

Full-fat milk	640g	64%
Skimmed milk powder	45g	4.5%
Sugar	60g	6%
Dextrose	30g	3%
Spray-dried glucose	40g	4%
Morendo™ 32% milk chocolate	180g	18%
Blended stabiliser	5g	0.5%
Total	1000g	100%

- Blend all the ingredients together and heat to 82°C.
- Pour onto chocolate and keep the emulsion as you would a ganache.
- Blend for 1 minute then chill quickly to 3°C. Leave to set for at least 4 hours.
- Blend again and churn.
- Mould the ice cream into a mould pre-coated with Morendo 32% milk chocolate then insert sorbet.
- Smooth out the mould.

6

MORENDO™ SPRAY GUN

Morendo™ 32% milk chocolate	200g	80%
Cocoa butter	50g	20%
Total	250g	100%

- Melt together and temper at 45°C.
- Once sprayed, dress dessert on top of a hazelnut croustillant disc.



By Thierry Bamas
Meilleur Ouvrier de France Pastry and Confectionery
Frozen Desserts World Champion

Morendo™ ice cream

MORENDO™ 32% MILK CHOCOLATE

Full-fat milk	1950g	65%
Skimmed milk powder	140g	4.7%
Sugar	200g	6.7%
Dextrose	100g	3.3%
Spray-dried glucose	60g	2%
Morendo™ 32% milk chocolate	535g	17.8%
Blended stabiliser	15g	0.5%
Total	3000g	100%

- Blend all the ingredients together.
- Heat to 82°C.
- Pour onto chocolate and keep the emulsion as you would a ganache.
- Blend for 1 minute then chill quickly to 3°C.
- Leave to set for at least 4 hours.
- Blend again and churn.



MAESTRO OF FLAVOUR™

CHOCOLATERIE DE L'OPÉRA™

846, Chemin du Barret - 13160 CHATEAURENARD – France

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

www.chocolateriedelopera.com

