



600 gr (21.16 oz) Ecuador White Chocolate 700 gr (24.69 oz) basic crème anglaise 900 gr (31.75 oz) heavy cream 35%

Yield: 70.55 oz

18 gr (16.01 oz) gelatin sheets

- ▶ Bloom the gelatin in cold water. .
- Melt the chocolate in a bowl. In a separate bowl, whip the cream to soft peaks. Set aside
- ▶ Add bloomed gelatin to the hot crème anglaise.
- ▶ Add the hot crème anglaise in several additions to the chocolate, using a spatula, until fully incorporated.
- ▶ With an immersion blender, making sure not to incorporate air, blend until smooth.
- ▶ Check that the temperature is at 104°F (40°C). Add the whipped cream, folding in with a spatula.
- ▶ Place in the desired molds at 86°F (30°C) and let rest in the refrigerator for 12 hours.

ECUADOR WHITE CHOCOLATE

31% CACAO BUTTER

his is the first ever Ecuador
Origin white chocolate. All
ingredients are sourced locally
in Ecuador: our cacao and pure cane
sugar are grown on coastal plains
overlooking the Pacific Ocean, and
our milk is produced by a small
farming community in the foothills
of the Cayambe Volcano near Quito.
This milk has a naturally creamy and
sweet taste with a slight hint of salt.
The flavor of our new Ecuador
Origin white chocolate is unique—
reminiscent of fresh hazelnut finished
with a touch of natural vanilla.

INGREDIENTS:

Sugar from Ecuador, cacao butter from Ecuador, whole milk powder from Ecuador, emulsifier: soy lecithin natural vanilla extract. This product may contain traces of nuts, peanut, gluten, sesame, egg proteins.

SHELF LIFE:

12 months from date of production.

STORAGE:

Close hermetically and keep in a dry cool place between 60-64°F (16-18°C).

CERTIFICATIONS:

Kosher Certified by the Union of Orthodox Jewish Congregations of America, Guaranteed without Ionization. Guaranteed Non-GMO.

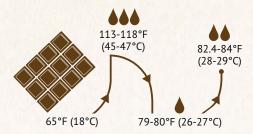
PRODUCT INFORMATION:

Sugar 43% | Total Fat 38% | Milk 25%

FLAVOR NOTES



TEMPERING CURVE



RECOMMENDED USES:

PASTRY		CHOCOLATE			ICE CREAMS & SORBETS	SAUCES & BEVERAGES
MOUSSES	SPONGES	GANACHES	MOLDING	MACHINE ENROBING		\$\$
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PACKAGING:

SKU#	FORMAT	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
201101	2.3g buttons	2.5kg/5.5lb	4 x 2.5kg (10kg) 4 x 5.5lb (22lb)	10.55kg/23lb





HARVESTED & PRODUCED in LATIN AMERICA

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