

Single Origin  
CHOCOLATE

**REPÚBLICA  
DEL CACAO**

HARVESTED & PRODUCED in LATIN AMERICA



# BIRTHDAY CAKE

*Yield: 2 two-tier cakes*



## SPONGE

- 65 gr (2.29 oz) **Pure Cacao Powder**  
**República del Cacao**
- 175 gr (6.17 oz) **all purpose flour**
- 3 gr (.11 oz) **baking powder**
- 2 gr (.07 oz) **baking soda**
- 2 gr (.07 oz) **salt**
- 170 gr (5.99 oz) **unsalted butter**
- 318 gr (11.22 oz) **sugar**
- 15 gr (.53 oz) **whole milk**
- 125 gr (4.41 oz) **eggs**
- 130 gr (4.59 oz) **plain yogurt**

## DARK CHOCOLATE BUTTER CREAM

- 175 gr (6.17 oz) **Ecuador 56% Cacao,**  
**Dark Chocolate**
- 252 gr (8.89 oz) **sugar**
- 18 gr (.64 oz) **glucose**
- 135 gr (4.76 oz) **egg whites**
- 450 gr (15.87 oz) **softened unsalted butter**

- ▶ Combine the dry ingredients in a bowl (flour, cacao powder, baking powder, baking soda and salt).
- ▶ On a stand mixer, cream the butter with the sugar, then add the milk. When the texture is light and fluffy, add the eggs slowly and continue to mix.
- ▶ With a rubber spatula, fold in the sifted dry ingredients then alternate adding the yogurt and dry ingredients.
- ▶ Place 8.82 oz of batter in 2 6-inch cake rings or pans. Bake at 356°F (180°C) for 13 minutes.

- ▶ In a saucepan, cook the sugar and glucose with a little water to 249.8°F (121°C). When the syrup is at 242.6°F (117°C), begin whipping the egg whites on a stand mixer. Once the sugar syrup is at 249.8°F (121°C), slowly pour over the egg whites whipping on medium speed.
- ▶ Continue whipping on medium speed until cooled to 86 - 91.4°F (30 and 33°C). Add the softened butter at 68°F (20°C) and continue beating. Add the melted chocolate at 113°F (45°C) and continue beating to obtaining a smooth and fluffy texture.
- ▶ Reserve at room temperature until ready to use.

## ASSEMBLY

- ▶ Place a layer of chocolate butter cream on one cake layer and top it with another layer of cake. Top with a generous amount of the same cream. Decorate with tempered chocolate **Ecuador 56% Cacao, Dark Chocolate**.

ORIGINS THE AUTHENTIC CHOCOLATE PRODUCED IN THE HEART OF PLANTATIONS

# ECUADOR 56% CACAO

## DARK CHOCOLATE

This is a pure Ecuadorian “Nacional Fino de Aroma” chocolate. It displays the characteristic notes of Arriba: white flowers, followed by a toasty coffee flavor and a round and powerful chocolate finish. Its finale has a nice body combined with the typical bitter notes of the Ecuadorian Arriba. It is not suitable for enrobing. This chocolate is a great choice for users who are focused on value.

### INGREDIENTS:

Cacao liquor from Ecuador, sugar, cacao butter, emulsifier: soya lecithin, natural vanilla extract. This product may contain traces of nuts, peanut, gluten, sesame, egg proteins. \*This product is made in a facility that also uses milk.


### SHELF LIFE:

18 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. 

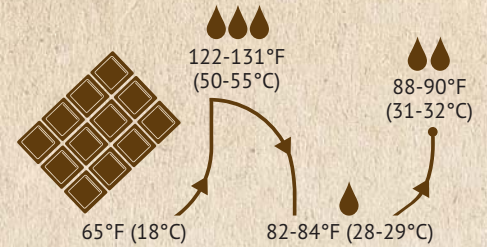
### PRODUCT INFORMATION:

Sugar 43% | Total Fat 32% | Milk 0%\*

### FLAVOR NOTES



### TEMPERING CURVE



### RECOMMENDED USES:

PASTRY		CHOCOLATE			ICE CREAMS & SORBETS	SAUCES & BEVERAGES
MOUSSES	SPONGES	GANACHES	MOLDING	MACHINE ENROBING		

### PACKAGING:

SKU #	FORMAT	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
220301	2.3g buttons	2.5kg/5.5lb	4 x 2.5kg (10kg) 4 x 5.5lb (22lb)	10.55kg/23lb
220801	2.3g buttons	7.5kg/16.5lb	2 x 7.5kg (15kg) 2 x 16.5lb (33lb)	15.42kg/34lb



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