

Single Origin  
CHOCOLATE



**REPÚBLICA  
DEL CACAO**

HARVESTED & PRODUCED in LATIN AMERICA

## CUPCAKES

*Yield: 40 cupcakes and frosting*



### BASE RECIPE

182 gr (6.42 oz) **Pure Cacao Powder**  
**República del Cacao**  
454 gr (16.01 oz) **hot water**  
454 gr (16.01 oz) **whole milk**  
454 gr (16.01 oz) **vegetable oil**  
220 gr (7.76 oz) **eggs**  
640 gr (22.58 oz) **sugar**  
20 gr (.07 oz) **baking soda**  
10 gr (.35 oz) **baking powder**  
12 gr (.42 oz) **salt**  
564 gr (19.89 oz) **all-purpose flour**

- ▶ Combine the milk and oil. Dissolve the cacao powder with water at 140°F (60°C) and pour into the first mixture. Add the eggs and mix with a whisk, then incorporate the mixture of dry ingredients (sugar, flour, baking soda, baking powder and salt).
- ▶ Bake at 320°F (160°C) for 8 to 15 minutes, depending on the size of the mold that is used.
- ▶ Once the sponge is baked and cooled, pipe the frosting on the cupcakes with desired piping tip.

### GANACHE FROSTING

900 gr (31.75 oz) **Ecuador 40% Cacao, Milk**  
**Chocolate Caramelized**  
600 gr (21.16 oz) **heavy cream 35%**  
30 gr (1.06 oz) **glucose**

- ▶ Boil the cream with the glucose. Gradually pour the boiling mixture over the melted chocolate in several additions, mixing well before adding more liquid. The ganache must keep this texture until the end. Blend with an immersion blender to smooth. Leave the ganache at room temperature (16 to 20°C) to crystallize (24 hours).
- ▶ Pipe the ganache frosting on the cupcakes with a pastry bag and tip as desired.

ORIGINS THE AUTHENTIC CHOCOLATE PRODUCED IN THE HEART OF PLANTATIONS

# ECUADOR 40% CACAO

## MILK CHOCOLATE CARAMELIZED

**W**e have revived an ancient chocolate making process, which enables us to slowly and naturally caramelize the milk. Ecuador 40% is dark in color, offering great contrast with most other chocolates. It has warm and complex caramel flavors which complement the pure Nacional Arriba flavors incredibly well. Its finale reveals notes of honey, grilled nuts and warm biscuits. There is no added flavoring whatsoever, only pure, natural and authentic goodness.

### INGREDIENTS:

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


### SHELF LIFE:

14 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. 

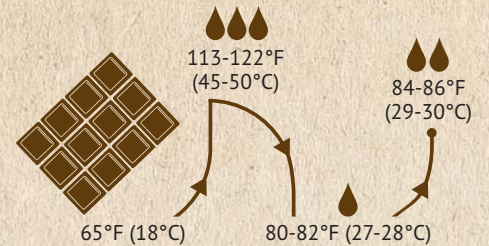
### PRODUCT INFORMATION:

Sugar 30% | Total Fat 42% | Milk 30%

### 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
200001	2.3g buttons	2.5kg/5.5lb	4 x 2.5kg (10kg) 4 x 5.5lb (22lb)	10.55kg/23lb



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