

Single Origin  
CHOCOLATE



**REPÚBLICA  
DEL CACAO**

HARVESTED & PRODUCED in LATIN AMERICA

## OATMEAL AND DARK CHOCOLATE COOKIES

*Yield: 25 cookies*



**300 gr (10.58 oz) Growers Choice  
58% Cacao,  
Dark Chocolate**  
**188 gr (6.63 oz) all-purpose flour**  
**2.5 gr (0.09 oz) salt**  
**226 gr (7.97 oz) unsalted butter**  
**156 gr (5.50 oz) sugar**  
**156 gr (5.50 oz) brown sugar**  
**2 eggs**  
**300 gr (10.58 oz) old fashioned oats**  
**6 gr (.21 oz) baking soda**

- ▶ Combine the dry ingredients (flour, salt and baking soda).
- ▶ In the bowl of a stand mixer, cream the butter with both sugars and slowly add eggs until mixture is smooth.
- ▶ Add the sifted dry ingredients then fold in the oats and the chopped chocolate.
- ▶ Let the dough rest for 1 hour in the refrigerator.
- ▶ Shape into 50gr./ 1.76 oz balls. Place on a baking sheet and bake at 320 ° F (160 ° C) for about 10 to 12 minutes.

THE BEST FUNCTIONALITY AND QUALITY: POWERFUL FLAVORS, CONSISTENCY OF TASTE

# GROWERS CHOICE 58% CACAO

## DARK CHOCOLATE

This blend is carefully created from Amazonicos and Trinitarios. Its intense dark color is matched by a long lasting clean and round chocolate taste. Importantly, Growers Choice 58% contains no added cacao butter. This chocolate is best suited for ganaches and truffles, creams, drinks, frozen desserts and for all-round pastry uses. It is not suitable for enrobing or molding.

### INGREDIENTS:

cacao liquor, sugar, emulsifier: soya lecithin. This product may contain traces of nuts, peanut, gluten, sesame, egg proteins. \*This product is produced 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.



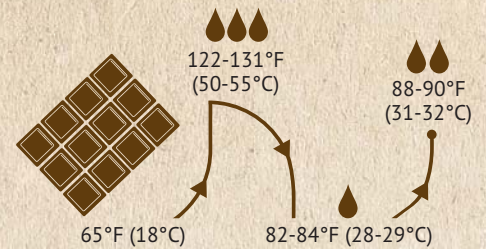
### PRODUCT INFORMATION:

Sugar 41% | 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
220201	2.3g buttons	2.5kg/5.5lb	4 x 2.5kg (10kg) 4 x 5.5lb (22lb)	10.55kg/23lb
221001	2.3g buttons	7.5kg/16.5lb	2 x 7.5kg (15kg) 2 x 16.5lb (33lb)	15.42kg/34lb



Single Origin CHOCOLATE

# REPUBLICA DEL CACAO

HARVESTED & PRODUCED in LATIN AMERICA

222 Water Street • Brooklyn, NY 11201

Phone: 718-522-7001

infousa@republicadelcacao.pro

