

Chocolaterie  
**MICHEL  
CLUIZEL**



Plantation  
**Mangaro**  
MADAGASCAR

**MILK 50% COCOA**

ref : 20501 - 3 kg/bag



# 1<sup>ers</sup> Crus de Plantation

CHOCOLATS DE COUVERTURE

## TASTING NOTES

- ▶ **Nose:** butter toffee, rye bread, currants, aromas of ferments
- ▶ **Tonality:** a chocolate version of cappuccino
- ▶ **Savours:** sweet, toffee type; bitterness of coffee; hint of salt and acidity
- ▶ **Flavours:**
  - Initial taste:** Salted butter toffee
  - Core notes:** Black honey, cappuccino, rye bread
  - Aftertaste:** Hint of currants, butter coffee cream, crème brûlée
- ▶ **Length of taste:** persistent note of roasting

## TASTE COMBINATIONS

- Recommended for: Ganache, Filling, Mousse / Bavaroise
- Possible use for: Praliné filling, Biscuit, Ice-cream and sherbets

• Exotic fruits



## Ingredients

whole milk powder, cocoa from origin Mangaro Plantation, cocoa butter, cane sugar, Bourbon vanilla pod.

## Tempering curve

45-50 °C  
113-122 °F

Manuel : 30-31 °C  
Manual: 86-88 °F

26 °C  
78 °F

Mécanique : 29 °C  
Mecanic: 84 °F

**50% : Cocoa**

**19.5% : Sugar**

**45% : Fat**

**Fluid : - ●●●● +**

**Humidity < 1%**

## Optimized use:

- Quicker melting (4 times quicker than with 1 g chips, 12 times quicker than with 3 g chips)
- Loss reduction
- Makes tempering easier, through inoculation
- Makes blend mixing easier

## Smart packaging:

- 3 kg bag
- tight seal, protective zipped bag
- quick opening and closing