

Chocolaterie  
**MICHEL  
CLUIZEL**



**DARK COFFEE**  
**DARK COUVERTURE**

**60%**

ref : 20200 - 3 kg/bag



### Tasting notes (on a 1 to 5 scale)

**Nose:** Green coffee, blackcurrant leaf, roasted cocoa

**Texture:** Creamy

#### Flavors:

- **Sugar:** ++ Balanced
- **Acidity:** ++ Delicate and fruity
- **Bitterness:** ++ Balanced
- **Cocoa intensity:** ++

#### Aromas:

- **Attack:** Drip coffee
- **Core note:** Aromatic coffee, slightly fruity and acid
- **Aftertaste:** Italian coffee. Intense coffee flavor, yet no bitterness

### Taste combinations

- Pâtisserie
- Chocolaterie



- Recommended for: Praliné filling, Ganache, Filling, Mousse/ Bavaoise
- Possible use for: Coating, Molding, Ice-creams, Sherbets, Biscuit

### Ingredients

cocoas, cane sugar, cocoa butter, coffee beans

### Tempering curve

45-50° C  
116-122° F

Manuel : 30-31° C  
Manual: 86-88° F

26° C  
78° F

Mécanique : 29° C  
Mecanic: 84° F

**60% : Cocoa**

**32% : Sugar**

**39% : 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