

# CHOCOLATE SPREAD

« *INDULGENT FLAVOURS* »

- Arômes naturels -



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# CHOCOLATE SPREAD

## « INDULGENT FLAVOURS »

### INGREDIENTS & SUPPLIERS

Modified starch Colfo 67	880952	INGREDION / UNVAR
Cocoa powder 10/12%	660827	MUL AROMATIQUES
Cacao Barry « Excellence » 55% cocoa	882362	AU PÉROU
Lecithin E322	881065	LOUIS FRANÇOIS / AU PÉROU

### RECIPE

#### Mix 1:

880938	Sugar	167.0 g
330261	Salt	3.0 g
880943	Skimmed milk powder	100.0 g
880952	Modified starch	40.0 g
660827	Cocoa	20.0 g



#### Mix 2 :

882362	Dark chocolate Cacao Barry	140.0 g
880936	Hydrogenated coconut oil	200.0 g
881065	Lecithin	3.0 g

#### Mix 3 :

880933	Whole cream	100.0 g
330783	Potassium sorbate	0.1 g
880930	Whole milk UHT	Up to 1000.0 g
	Flavour	QN

### OPERATIVE INSTRUCTIONS

- 1°) In a large bowl, combine the powder ingredients from mix 1.
- 2°) Place the dark chocolate, coconut oil and lecithin (mix 2) in a heat-proof bowl and allow it to melt over a bain-marie (simmering water).
- 3°) Stir together the ingredients from mix 3 in a thermomix mixing bowl.
- 4°) Add the ingredients from mix 1 and gradually heat the blend up to 90°C.
- 5°) Once melted, pour mix 2 in the bowl. Mix until smooth.
- 6°) Finally, add the flavour and let it cool down.



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### **NATURAL FLAVOURS**

#### ***1/ Dulce de leche***

LN 07735 – Dulce de leche flavour or natural flavour  
Recommended dosage : 2g/Kg



#### ***2/ Marron Glacé***

LN 08783/4 – Sugar-coated chestnut flavour 34.2%Vol.  
or natural flavour  
Recommended dosage : 1.5g/Kg

#### ***3/ Cinnamon Biscuit***

LN 07563/1 – Cinnamon Biscuit flavour 82%Vol. or natural flavour  
Recommended dosage : 2.5g/Kg

#### ***4/ Almond Chocolate***

LN 11155 – Almond chocolate flavour or natural flavour  
Recommended dosage : 3g/Kg

#### ***5/ Caramel***

LN 08546/1 – Caramel flavour or natural flavour  
Recommended dosage : 3g/Kg



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