

# PLANTATION CHOCOLATES

2021-22



# PLANTATION CHOCOLATES

## A taste of excellence

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Since 1948, the Manufacture CLUIZEL has showcased the origin and quality of the cocoa beans it uses through its savoir-faire and expertise of a professional Cacaofèvier®. It manages every step of its chocolate production, from selecting to roasting the beans to conching the chocolate and moulding the Mini Grammes®. Since 1999, with its Plantation Chocolate bars, the Manufacture Cluizel has also drawn from the source of ancestral flavours, genuine and untainted: it works with the very essence of chocolate.

Making a Plantation Chocolate demands dedication and determination. Three factors ensure the quality and unique character of the chocolate: terroir, fermentation and roasting. Working closely with planters, the Manufacture CLUIZEL uses a mix of agricultural methods, fermentation processes and new roasting techniques. Over twenty trials were carried out to determine the ideal “fermentation-roasting” combinations for producing chocolates of peerless quality.

### Why choose Plantation Chocolates?

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#### Unique flavour profiles

- Cocoa beans grown at one and the same plantation
- Aromatic palette specific to the terroir and the cocoa bean crop

#### High cocoa content

- 70% minimum for dark chocolates
- 47% minimum for milk chocolates
- Long-lasting flavour

#### Only 3 ingredients\*

- Cocoa
- Cocoa butter
- Sugar

\*For Dark chocolates.

#### 2 Organic, Vegan and Gluten-free couvertures



#### Sustainable chocolate

- Cocoa bought directly from planters, with no middle man
- Purchase price higher than market rate
- Strict policy forbidding child labour
- Beans sent to CLUIZEL facilities directly after fermentation and drying

### What gives Plantation chocolates their exceptional flavour profile?

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THE MANUFACTURE CLUIZEL MANAGES THE 2 STEPS CRUCIAL TO STRUCTURING THE CHOCOLATE'S AROMA

#### THE FERMENTATION

Each plantation presents several fermentation trials to CLUIZEL's artisan Cacaofèviers® who then choose which one allows the aromatic intensity of each chocolate to express itself most fully.

#### THE ROASTING PROCESS

The Manufacture CLUIZEL prefers slow roasting the cocoa beans at low temperatures in order to bring out their aromas to the fullest.

## Special features

### PLANTERS AND PARTNERS

Since 1999, each of our Plantation Chocolates has told a story, featuring the encounter between the Manufacture CLUIZEL and the planters' families with whom it works.

- A relationship based on trust: mutual respect, constant dialogue and exchange
- Guaranteed independence: cocoa beans are purchased directly from partner planters
- A higher purchase price: raising and maintaining planters living conditions, supporting them in their efforts to promote sustainable agriculture (replanting cocoa trees)

### UNIQUE QUALITY APPROACH



- ♦ PURE COCOA BUTTER CHOCOLATE
- ♦ BOURBON VANILLA POD
- ♦ WITHOUT SOY
- ♦ NO ADDED FLAVORS

### WHAT IS THE DEFINITION OF PLANTATION CHOCOLATE?

#### Single-origin chocolate

- Made from cocoa beans grown in a single country
- Blend of beans from several plantations located in the same country

#### «Cru» chocolate

- Made from cocoa beans grown in a specific and clearly identified geographic area (region, province, etc.)
- Blend of beans from several plantations located in a given region
- Other appellations include "Grands crus" or "Premier Crus"

#### Plantation Chocolate

- Made from cocoa beans grown on a single Plantation
- Unique, very characteristic taste



The best way to understand the singularity of Plantation Chocolate is to compare it to wine-making

#### Appellations



Wine made in France, in Italy, etc

Wine made in Bordeaux, Beaujolais, etc

Wine from a specific estate such as Château Margaux, Château Mouton Rothschild, etc

Single-origin chocolate

«Cru» chocolate

Plantation Chocolate



# NEW COCOA CONTENT FOR A MORE INTENSE TASTE EXPERIENCE

In its perpetual quest for quality and savoir-faire of excellence, the Manufacture has ramped up the cocoa content in its Plantation Chocolates to enhance their aromatic palette. All of our Dark Plantation Chocolates now boast percentages of over 70% cocoa, or more. These exclusive chocolates, with exceptionally long-lasting flavour and incomparable flavour

profiles, allow you to make recipes with more pronounced flavours, all while having less sugar. The Milk chocolates, with a cocoa percentage over 47%, are also positioned as chocolate with a high cocoa content. They are less sugary than traditional milk chocolate and thus express the flavours and aromas of their terroir.

## OUR DARK PLANTATION CHOCOLATES AND THEIR NEW COCOA %

PLANTATION	NEW COCOA % (P)	FORMER COCOA % (K)	RATIO (K/P)
El Jardín Plantation	75 %	69 %	0,92
Mokaya Plantation	75 %	66 %	0,88
Los Anconès Plantation	73 %	67 %	0,92
Vila Gracinda Plantation	73 %	67 %	0,92
Mangaro Plantation	71 %	65 %	0,92

## ADJUSTING YOUR RECIPES TO THE NEW COCOA PERCENTAGES IN PLANTATION CHOCOLATES

The simple equation below will help you to adapt your existing recipes:

K = Former cocoa % in Plantation couverture chocolate

P = New cocoa % in Plantation couverture chocolate

X = Quantity of couverture chocolate with the initial %

Y = Quantity of couverture chocolate with the new %

Z = Quantity of sugar to be added

$$Y = X \times \left(\frac{K}{P}\right) \quad Z = X - Y$$

For example, in a recipe using 1.25 kg of 65% cocoa Dark Mangaro Plantation Chocolate:

K = 65 (the chocolate's former cocoa %)

P = 71 (the chocolate's new cocoa %)

X = 1.25 kg

To determine the quantity of Mangaro Noir, 71 % cocoa dark chocolate to use:  $Y = 1,25 \times \left(\frac{65}{71}\right) = 1,15 \text{ kg}$

$$Z = 1,25 - 1,15 = 0,10 \text{ kg}$$

You will need to use 1.15 kg of 71% cocoa Dark Mangaro Plantation Chocolate and add 0.10 kg of sugar to your recipe. Weighing a total of 1.25 kg, these ingredients will ensure that your recipe maintains its delicate balance.



## EL JARDÍN PLANTATION

### Key dates and numbers

The plantation was created in 2010 by Ruben Dario Garcia. It is located in Fuente de Oro, south of Bogota..

**20** hectares of grounds

**60** tonnes of cocoa are produced by the Plantation annually

Spread out in antique wooden tubs, protected from the sun by leafy hangings, the beans ferment for **8** days

Women from the region are involved in harvesting the beans



### A bit of history...

The red-hot air, a legacy of the Guayupe indigenous people, still saturated with the capricious spray of the Pacific, loaded with the humid continental heat, fills the beans with its sometimes tempestuous power. They would, of course, dedicate cocoa to their gods, it was the most symbolic offering of all. Ruben, the planter, also considers this fruit to be a consecrated object.



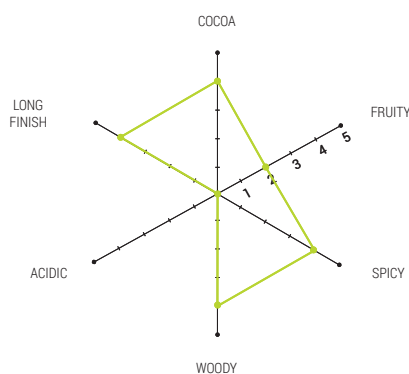
Fuente de Oro, COLOMBIA

# DARK EL JARDÍN PLANTATION 75 % HEAVEN ON EARTH COCOA

This plantation stretches across the Meta department, to the south of Bogota, the capital of Colombia, straddling the plains of the Ariari River and the La Macarena nature reserve. Patchwork of small farms that circle the plantation. It's greatest treasure is hidden underground: the roots of El Jardin's cocoa trees join up with those of the surrounding trees and groves. This facilitates exchanges between the roots then fill the cocoa beans with woody aromas.



cocoa: 75% | fats: 43,5% | sugar: 25%



3 kg • ref. 20582

# RESPONSIBLE CHOCOLATE

A CHOCOLATE WHOSE COCOA COMES

FROM A SINGLE PLANTATION

IN COLOMBIA:

EL JARDÍN



ONLY 3 INGREDIENTS

AND NO LECITHIN

# PURE AND AUTHENTIC TASTE

HIGH COCOA CONTENT: 75%



THE BEANS ARE ROASTED AT LOW  
TEMPERATURES AT THE MANUFACTURE

CLUIZEL. THIS ROASTING MAKES IT

POSSIBLE TO RENDER ALL OF THE

AROMATIC NOTES



ALL THE AROMATIC POWER OF THE

TERROIR IS EXPRESSED



## JORDI PUIGVERT-COLOMER

CLUIZEL CHEF

«I like El Jardín's moderate initial flavour and bitterness, as well as its aftertaste. I particularly enjoy its fresh, balsamic notes that make it such a unique chocolate.

**Bonus:** the lack of acidity (unlike many other chocolates) offers a lot of opportunities to pair it with other flavours.



**Combinations and tips:** red berries and wild berries with character and acidity, which contrast with the chocolate's lack of acidity, thus making it an excellent pairing. Refreshing minty notes make it possible to pair it with fresh mint, liquorice, vinegar, pepper with fresh and spicy notes and eucalyptus. The honey and sweet caramel notes also mix perfectly with refreshing minty notes.»

### TASTING NOTES

INITIAL FLAVOUR

HEART NOTES

AFTERMELT



Honey, caramel and slightly tart notes

Roasted cocoa, peppery and woody notes

Liquorice, refreshing minty notes

### TECHNICAL INFORMATION

#### INGREDIENTS:

Cocoa (from El Jardín Plantation in Colombia), sugar, cocoa butter

#### CHARACTERISTICS:

**Texture:** brittle, creamy

**Fluidity:** ◆◆◆◆◆

**Moisture content** <1%

#### SUGGESTIONS FOR USE:

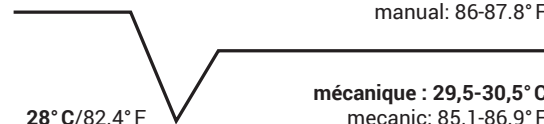
Moulding / Bars / Mousse / Ganache / Ice cream - Sorbet

### TEMPERING CURVE

45-50° C/113-122° F

manuel : 30-31° C

manual: 86-87.8° F



# MOKAYA PLANTATION

## Key dates and numbers

Created in 2011 by José Caballero, the Plantation is located in Tapachula, in the Chiapas region, which borders Guatemala.

**1** volcanic soil and a rich ecosystem

**24** tonnes of cocoa are produced by the plantation annually

A **5**-days fermentation process, in **2** steps

Barrels placed out in the sun, then in huge wooden crates



## An extremely old terroir harking back to the origins of cocoa

The Mokaya people would drink "kawa-ka" in honour of their gods. It was the first cocoa-based drink in the world. In the heart of Chiapas, the birthplace of chocolate and Mesoamerican civilisation, the volcanic soil of Tapachula give birth to chocolate that is paradoxically sweet and deeply cocoa-y.

Tapachula, MEXICO

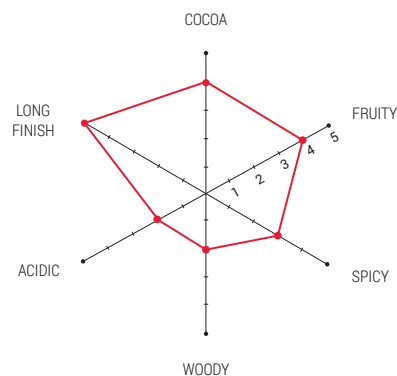
# DARK MOKAYA PLANTATION 75 % THE KAKAWA OF MODERN GODS



On this Plantation, the cocoa trees grow in the shadow of centuries-old Ceibas, the tree totems of the indigenous peoples. The Ceibas are in charge of harnessing stellar and lunar energies with their infinitely long branches and relaying them to the ground. They protect the cocoa trees from the sun in Chiapas, the hottest region in the country. Agroforestry is the magic word here! On this plantation, although the plants might look wild, they are meticulously pampered, sometimes planted intentionally so the plantation's ecosystem can sustain itself.



cocoa: 75%    fats : 43,5%    sugar: 25%



3 kg • ref. 20489



# RESPONSIBLE AND ORGANIC CHOCOLATE

A CHOCOLATE WHOSE COCOA COMES  
FROM A SINGLE PLANTATION

IN MEXICO:

**MOKAYA**

•  
CERTIFIED ORGANIC

•  
VEGAN AND GLUTEN-FREE

•  
ONLY 3 INGREDIENTS  
AND NO LECITHIN

## PURE AND AUTHENTIC TASTE

HIGH COCOA CONTENT: 75%

•  
THE BEANS ARE ROASTED AT LOW  
TEMPERATURES FOR A LONG TIME AT  
THE MANUFACTURE CLUIZEL. THIS  
ROASTING MAKES IT POSSIBLE TO  
RENDER ALL OF THE AROMATIC NOTES

•  
NOTES NATURALLY IMBUED WITH  
EXOTIC FRUIT AROMAS

•  
ALL THE AROMATIC POWER OF  
THE TERROIR IS EXPRESSED

QUALITY  
NOBLE  
INGREDIENTS  
COMMITMENT

# MARCO D'ANDRÉA

EXECUTIVE PASTRY CHEF, ELECTED  
PASTRY CHEF OF THE YEAR IN GERMANY  
BY THE GAULT&MILLAU GUIDE IN 2020 "THE FONTENAY",  
HAMBURG, GERMANY

«I enjoy the intensity of this chocolate, which remains creamy, delicious and chock-full of exotic fruits at 75% cocoa (unlike other chocolates that become too bitter in your mouth when they are that intense). I like the umami flavour the most. It's well balanced and not too acidic with its sweet and tart fruit flavours. Its rich and dense notes make it an intense and potent chocolate full of flavour.



**Combinations and tips:** sweet and tart fruits (passion fruit, lychee, mango and banana). Don't forget to add a pinch of salt for an incredible finish! The most important thing is to first think of the taste.»

### TASTING NOTES

INITIAL FLAVOUR

HEART NOTES

AFTERMELT



Fresh, sweet exotic  
fruit notes

Honey, almonds,  
roasted hazelnuts

Fine roasted and pep-  
pery cocoa, vanilla

### TECHNICAL INFORMATION

#### INGREDIENTS:

Cocoa (from Mokaya Plantation in Mexico), cane sugar,  
cocoa butter

#### CHARACTERISTICS:

Texture : brittle, creamy

Fluidity: ◆◆◆◆◆

Moisture content <1%

#### SUGGESTIONS FOR USE:

Moulding / Bars / Mousse / Ganache / Biscuits / Batter,  
Pound cake / Ice cream-sorbet / Icing / Coating

#### TEMPERING CURVE

45-50° C / 113-122° F

manuel : 30-31° C  
manual: 86-87.8° F

28° C / 82.4° F

mécanique : 29,5-30,5° C  
mecanic: 85.1-86.9° F

## LOS ANCONÈS PLANTATION

### *Key dates and numbers*

Created in 1972 by Hector Rizek, the Plantation is located west of San Francisco de Macoris in the heart of the Caribbean.

**80** tonnes of cocoa are produced by the Plantation annually

**6** days of fermentation in 3 steps using wood crates covered with banana leaves

The fermenting crates are stirred **1** time a day to oxygenate them



### A bit of history...

Cocoa growing was introduced in the 17th century in the Dominican Republic.

The Rizek family has been growing cocoa beans since 1903 under the protection of the palm trees without any pesticides.

# DARK LOS ANCONÈS PLANTATION 73 %

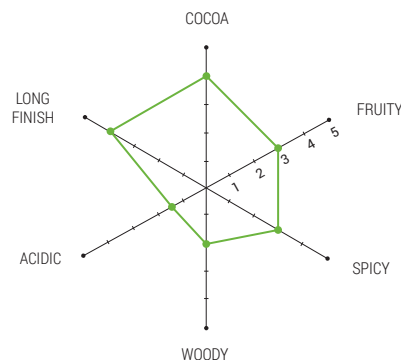
WORTH ITS WEIGHT IN GOLD CHOCOLATE



The lush plantations on the island of Hispaniola benefit from regenerated land and a rare and well-preserved ecosystem. The cocoa trees that grow there nowadays provide incredibly large harvests and cocoa with a particularly rich and pronounced taste. The plantation is swept by the capricious winds of the Atlantic Ocean, which it faces. It enjoys a tropical climate ideal for growing cocoa and which gives the fruits a unique taste. They are products of meticulous work and an extraordinary terroir. The cocoa beans are grown sustainably, naturally and in synergy with the soils that nourish the cocoa trees. The whole Plantation is certified, all its fruits are Organic.



cocoa: 73%    fats: 43,5%    sugar: 27%



3 kg • ref. 20494

# RESPONSIBLE AND ORGANIC CHOCOLATE

A CHOCOLATE WHOSE COCOA COMES  
FROM A SINGLE PLANTATION IN THE  
DOMINICAN REPUBLIC:

LOS ANCONÈS

CERTIFIED ORGANIC

VEGAN AND GLUTEN-FREE

ONLY 3 INGREDIENTS  
AND NO LECITHIN

## PURE AND AUTHENTIC TASTE

HIGH COCOA CONTENT: 73%

THE BEANS ARE ROASTED AT LOW  
TEMPERATURES AT THE  
MANUFACTURE CLUIZEL.

THIS ROASTING MAKES IT POSSIBLE TO  
RENDER ALL OF THE AROMATIC NOTES

NOTES OF LIQUORICE STICK, GREEN  
OLIVES AND RAISIN FLAVOURS

ALL THE AROMATIC POWER OF THE  
TERROIR IS EXPRESSED

QUALITY  
NOBLE  
INGREDIENTS  
COMMITMENT

# CEDRIC PERRET

PASTRY CHEF LES MAISONS DU CLAIR DE LA PLUME  
WINNER OF THE 2021 MICHELIN GUIDE'S SPECIAL AWARD  
PROMOTING A PASSION FOR DESSERT

«The woody and candied notes of the  
aftertaste, the masterful bitterness,  
with a dash of acidity make it a great  
chocolate with a great initial cocoa  
flavour. I particularly enjoy how they  
seek out growers and all the work that  
goes into fermentation of the beans  
on the plantation. I would recommend  
this chocolate for its authenticity, its  
present and intense cocoa flavour.



**Combinations and tips:** Tasting it plain, it would go perfectly with some candied yellow fruits. It would make for an excellent chocolate tart in a cream on a good, buttery pastry dough.»

### TASTING NOTES

INITIAL FLAVOUR

HEART NOTES

AFTERMELT



Liquorice stick and  
raw cocoa

Tart notes, points of  
green olive

Raisins and dried  
apricots

### TECHNICAL INFORMATION

#### INGREDIENTS:

cocoa (from Los Anconès Plantation in the Dominican Republic), cane sugar, cocoa butter

#### CHARACTERISTICS:

Texture : brittle, creamy

Fluidity: ◆◆◆◆◆

Moisture content <1%

#### SUGGESTIONS FOR USE:

Moulding / Bars / Mousse / Ganache / Biscuits / Batter,  
Pound cake / Ice cream-sorbet / Icing / Coating

#### TEMPERING CURVE

45-50° C / 113-122° F

manuel : 30-31° C  
manual: 86-87.8° F

28° C / 82.4° F

mécanique : 29,5-30,5° C  
mechanic: 85.1-86.9° F



## VILA GRACINDA PLANTATION

### Key dates and numbers

Created in 1921 by Francisco Cabral, the Plantation is located in Santo Amaro, in the Gulf of Guinea.

**1** volcanic soil and a rich ecosystem

A **6** days fermentation process, in 3 steps, 48 hours per step, in 3 different containers

**1** daily aeration by stirring manually to give rise to a characteristic, airy and deliberate fermented aroma

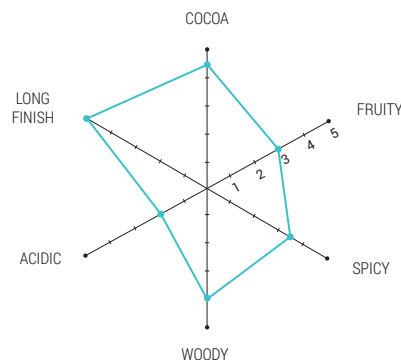
# DARK VILA GRACINDA PLANTATION 73 %

LE CHOCOLAT DU VOLCAN DES TROPIQUES

A lush island dotted with colourful groves, São-Tomé stands facing the Atlantic, front to front. It is from this land, a volcanic isthmus, an island bridge between chocolate and the world, that the cocoa trees that turn Africa into the world's leading cocoa producer began. São-Tomé is both a souvenir of the time of exploration and the promise of the time of rediscovery. The volcanic soil, immensely rich in minerals and ideal for growing cocoa, is not the island's only bounty. The climate, which is particularly hot and humid on the equator, as well as the ocean that besieges São-Tomé also play a role in growing cocoa enriched with the famous, powerful and iodised sea spray and generous, exotic aromas.



cocoa: 73% | fats: 43% | sugar: 27%



3 kg • ref. 20592



## The Chocolate Island

Farming cocoa trees originally brought from Brazil was introduced to São-Tomé in the 19th century. The island was later nicknamed "the chocolate Island".

# RESPONSIBLE CHOCOLATE

A CHOCOLATE WHOSE COCOA COMES  
FROM A SINGLE PLANTATION  
IN SÃO-TOMÉ:  
**VILA GRACINDA**

•  
ONLY 3 INGREDIENTS  
AND NO LECITHIN

# PURE AND AUTHENTIC TASTE

HIGH COCOA CONTENT: 73%  
•  
NOTES IMBUED WITH POTENT COCOA  
•  
ALL THE AROMATIC POWER OF THE  
VOLCANIC SOIL EXPRESSED

QUALITY  
**NOBLE  
INGREDIENTS**  
COMMITMENT

## JORDI PUIGVERT-COLOMER

CLUIZEL CHEF

« I enjoy the potent initial flavour of Vila Gracinda, with strong roasted notes and a sharp but enjoyable bitterness. I also like how it balances between fruity and tart notes, spiced and woody notes. That means that it can be paired with many foods yet still hold on to all the notes of the cocoa.



**Combinations and tips:** sweet tropical fruits, medium-strength tart fruits, strong spices (peppers, ginger, cardamom, etc.), liquorice and coffee (woody, bitter and slightly smoked) and I also like how it pairs with whisky, especially smoked whiskies. I think that this Plantation chocolate shouldn't be paired with foods that are not very flavourful or flavours that are too subtle, because its initial potent flavour and aftertaste will hide notes that aren't too pronounced.»

### TASTING NOTES

INITIAL FLAVOUR

HEART NOTES

AFTERMELT



Notes of roasted  
cocoa, spiced and  
woody

Grassy  
notes

Tropical and  
candied fruit

### TECHNICAL INFORMATION

#### INGREDIENTS:

Cocoa (Vila Gracinda Plantation in Sao-Tomé), sugar,  
cocoa butter

#### CHARACTERISTICS:

Texture : brittle, creamy

Fluidity: ◆◆◆◆◆

Moisture content <1%

#### SUGGESTIONS FOR USE:

Moulding / Bars / Mousse / Ganache / Biscuits / Batter,  
Pound cake / Ice cream-sorbet / Icing / Coating

#### TEMPERING CURVE

45-50° C/113-122° F

manuel : 30-31° C  
manual: 86-87.8° F

28° C/82.4° F

mécanique : 29,5-30,5° C  
mecanic: 85.1-86.9° F

# MANGARO PLANTATION

## Key dates and numbers

Created in 1927 by Marcel Ramanandraibe, the Plantation is located in Ambohimarina, in the north-east of the island of Madagascar.

**57** tonnes of cocoa are produced by the plantation annually

Up to **7** days of fermentation in **3** steps, in wood vats.

**1** fruity explosion



## Where the Plantation's name came from...

The Mangaro Plantation was planted on a former jungle of mango trees. The plantation was named in memory of this jungle, once known as Mangamaro: "the place where mangoes are plentiful".

Ambohimarina,  
MADAGASCAR

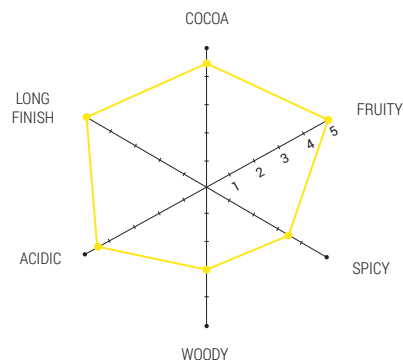
# DARK MANGARO PLANTATION 71 %

THE POWER OF THE SKY, THE POTENCY OF THE SOIL

The secret of the singular taste of Mangaro Plantation chocolate is hidden among the roots of the cocoa trees. It lies in the soil, nourished by mangoes for centuries, becoming slowly imbibed with their mild, exotic flavour. The Sambirano River valley, in the plains leading up to the plantation, is a particularly fertile region; today vanilla and lychee plants still grow there, and their roots, too, share hints of flavour with the plantation's beans. This chocolate is truly a cornucopia of exotic nuances.



cocoa: 71% | fats: 45% | sugar: 29%



3 kg • ref. 20530



# RESPONSIBLE CHOCOLATE

A CHOCOLATE WHOSE COCOA COMES

FROM A SINGLE PLANTATION

IN MADAGASCAR:

**MANGARO**



ONLY 3 INGREDIENTS

AND NO LECITHIN

## PURE AND AUTHENTIC TASTE

HIGH COCOA CONTENT: 71%



A SLOW ROAST DONE AT THE  
MANUFACTURE CLUIZEL, CAREFULLY

TEMPERATURE-CONTROLLED



ALL THE AROMATIC POWER  
OF THE OLD MANGO TREE  
JUNGLE IS EXPRESSED



# ALEXIS BOUILLET

“GOLD MEDAL IN THE 2011 OLYMPIADES DES MÉTIERS”  
“ESCAPE FROM PARIS” PÂTISSERIE IN TAIPEI  
MANUFACTURE CLUIZEL AMBASSADOR - ASIA PACIFIC

«I was already a big fan of Mangaro 65%, but this change to Mangaro 71% meets my expectations even more as a pastry chef. It's even more cocoa-y, less sugary, but still has that perfect balance between tart, fruity notes and the cocoa's strength, which doesn't take over either. There's a great aftertaste of cocoa and tart, fruity notes, too»



**Combinations and tips:** Classics like passion fruit, raspberry. But you can also create more daring combinations, like with lightly perfumed black tea or Espelette pepper.»

### TASTING NOTES

INITIAL FLAVOUR

HEART NOTES

AFTERMELT



Biscuit, tart  
exotic fruits

Gingerbread,  
hot cocoa

Citrus, touch of  
orange, peppery notes

### TECHNICAL INFORMATION

#### INGREDIENTS:

Cocoa (from Mangaro Plantation in Madagascar), cane sugar, cocoa butter

#### CHARACTERISTICS:

Texture : brittle, creamy

Fluidity: ◆◆◆◆◆

Moisture content <1%

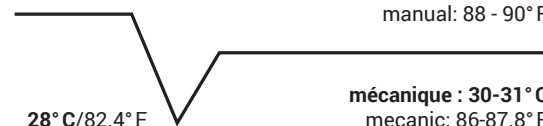
#### SUGGESTIONS FOR USE:

Moulding / Bars / Mousse / Ganache / Biscuits / Batter,  
Pound cake / Ice cream-sorbet / Icing / Coating

#### TEMPERING CURVE

45-50° C/113-122° F

manuel : 31-32° C  
manual: 88 - 90° F



# MINTY FRESHNESS

## Chocolate bars

Recipe for 30 units

By Jordi Puigvert Colomer – CLUIZEL Chef



### Almond paste flavoured with mint and lime

27 g	Water
175 g	Sugar (1)
90 g	Lime juice
30 g	Glucose syrup
350 g	Ground almonds
2 u	Lime zest
40 g	Cocoa butter
15 g	Concentrated mint paste
30 g	Invert sugar

Mix the water, sugar, lime juice and glucose syrup and heat to 110°C. Pour onto the ground almonds and the zests then work it slowly with a guitar sheet. When it cools to 85°C, add the cocoa butter, mint paste and invert sugar. At 50°C, flatten between two guitar sheets to 0.4 cm thick and set aside for 24 hours. Finally, cut to the desired size, then freeze for easier handling.

### El Jardín Ganache

320 g	<b>El Jardín Plantation 75% dark chocolate</b>
190 g	Whipping cream 35% fat
30 g	Invert sugar
50 g	Glucose syrup DE-60
33 g	Crystalline Sorbitol
47 g	Anhydrous butter

Melt the chocolate. Heat the cream to 45°C with the invert sugar, glucose syrup and sorbitol. Remove from heat and pour gradually over the chocolate. Emulsify with the hand blender, being careful not to create any air bubbles. At 35°C, add the anhydrous butter which has been melted and cooled, then emulsify again. Place in polycarbonate moulds at a temperature of 31°C. Allow the ganaches to set for 24 hours at a temperature of 16°C and a 60% humidity rate.

### Other ingredients

**Black spray mix**  
**Green spray mix**

### Assembly and finishing

Mix the sparkling green powder with a little alcohol and lightly spray the moulds. Allow to crystallize, then use the dark chocolate spray gun mixture. Coat the moulds with the thinnest coating of chocolate possible, then allow to crystallize again. Pipe the ganache at the temperature indicated on the recipe, filling the mould half full and close with the almond paste cut into a rectangle slightly smaller than the size of the mould. Allow to crystallize for 24 hours. Close with a thin coating of tempered chocolate.

**Pro tip:** You can also make a chocolate bar with the almond paste and the ganache using a confectionery frame. Cut to the desired size, then coat with dark chocolate and decorate as you wish.

# «RUSSIAN» FANTASY WITH EXOTIC CHOCOLATE

## Entremets

Recipe for 25 units

By Jordi Puigvert Colomer – CLUIZEL Chef



### Chocolate Dacquoise

175 g	Egg whites (room temperature)
5 g	Powdered egg whites
155 g	Sugar
100 g	<b>Organic Mokaya Plantation dark chocolate 75%</b>
25 g	T-55 flour
140 g	Ground almonds

Whisk the egg whites with the powdered egg whites. When soft peaks start to form, add the sugar one-third at a time. Continue whisking the mixture until smooth, stiff peaks form. Meanwhile, melt the chocolate at 55°C. Fold the meringue gradually into the chocolate using a spatula. In a separate bowl, mix the flour and ground almonds then fold into the chocolate mixture being careful not to deflate the meringue. Pour onto a baking sheet covered with baking paper and bake at 170°C for about 10 minutes.

### Praliné Crisp

45 g	Butter
90 g	<b>Organic Mokaya Plantation dark chocolate 75%</b>
225 g	<b>Pure Hazelnut Praliné</b>
65 g	<b>Croustilline</b>

Melt the butter and chocolate together. Add the praliné and then, at the end, the Croustilline. Mix and use promptly.

### Chocolate cream

135 g	Whipping cream 35% fat
265 g	Whole milk
65 g	Egg yolks
40 g	Sugar
195 g	<b>Organic Mokaya Plantation dark chocolate 75%</b>

Heat the cream and milk together. Blanche the yolks with the sugar, then prepare a custard at 82°C. Strain through a chinois onto the chocolate, mix with a hand blender until smooth, then pour onto the first layer of dacquoise. Cool rapidly to 4°C and refrigerate before setting the second layer of dacquoise on top.

### Exotic Whipped Ganache

200 g	Whipping cream (1) 35% fat
40 g	Glucose
5 g	Gelatine 200° Bloom
246 g	<b>«Accords d'Exception» Kayambe white chocolate 36%</b>
400 g	Whipping cream (2) 35% fat
175 g	Coconut purée
75 g	Passion fruit purée

Heat the cream (1) and the glucose to 80 °C. Then, add the gelatine which has already been hydrated. Pour this mixture onto the chocolate one-half at a time, stirring constantly. Add the chilled cream (2) and mix again. Stir in the purées then refrigerate for 12 hours. Whisk with the mixer until very creamy and firm, then use promptly.

### Mokaya Icing

20 g	Gelatine 180° Bloom (silver)
148 g	Water
268 g	Sugar
268 g	Glucose
190 g	Sweetened condensed milk
268 g	<b>Organic Mokaya Plantation dark chocolate 75%</b>
106 g	<b>Diaphane Neutral Glaze</b>

Hydrate the gelatine in a bowl with very cold water for 30 minutes. Meanwhile, mix the water with the sugar and glucose and heat to a boil. Remove from heat and add the condensed milk and dissolved gelatine. Stir well and pour onto the chocolate. Mix together with the help of a hand blender. Add the Diaphane then mix again. Cover with cling film against the surface and refrigerate for 24 hours. Heat to 30°C, mix well with a hand blender to remove any air bubbles. Use at a temperature between 30°C and 33°C on the frozen entremet.

### Hazelnut Mousseline

215 g	Milk
1 u	Vanilla pod
85 g	Egg yolks
200 g	Passion fruit purée
100 g	Sugar
36 g	Corn flour
40 g	Butter (1)
250 g	Butter (2)
235 g	<b>Pure hazelnut praliné</b>

Open and scrape the vanilla pod, then infuse it in the milk over medium heat. Strain through a chinois. Mix the egg yolks, the passion fruit purée, sugar and corn flour with a whisk. Pour the hot milk on the egg yolk mixture and mix well. Heat over medium heat stirring constantly with a whisk. Bring to a boil. Mix well and remove from heat, add the butter (1) while continuing to stir constantly. Cool rapidly to 4°C after covering with cling film against the surface. Whisk the softened butter (2) and praline in the mixer bowl. As soon as the mixture becomes light and fluffy, add the pastry cream and whisk again until the mousseline is very creamy and smooth. Use immediately.

### Other ingredients

Hazelnut pieces  
**Brown spray mix**

### Assembly and finishing

Trim the dacquoise and pastry cream rounds which have been prepared and frozen, making them slightly smaller than the mould used to make the entremets. Pipe the ganache into the desired mould, filling it halfway, and top with the dacquoise and chocolate cream round. Freeze. Once frozen, unmold the entremets and ice them with the Mokaya icing. Refrigerate for 1 hour. Pipe hazelnut mousseline through a vermicelli (Mont-Blanc) piping tip onto a Silpat® (the pastry sheet as well as the Silpat® must be very cold). Freeze and spray with brown chocolate spray mix. Freeze again and, once the vermicelli have set, place them on top of the icing. Decorate with hazelnut pieces.



# FLORAL ACIDITY

## Sweets

Recipe for 20 units

By Jordi Puigvert Colomer – CLUIZEL Chef



### Los Ancones and Hibiscus Ganache

212 g	<b>Organic Los Anconès Plantation dark chocolate 73%</b>
115 g	Cream 25% fat
7 g	Hibiscus flower powder
20 g	Invert sugar
33 g	Glucose syrup DE-60
22 g	Crystallized sorbitol
31 g	Anhydrous butter

Melt the chocolate and cocoa butter. Heat the cream and hibiscus flower powder to 45°C with the invert sugar, glucose and sorbitol. Remove from heat, and pour gradually onto the chocolate. Emulsify with the hand blender, being careful not to create any air bubbles. At 35°C, add the melted and cooled anhydrous butter. Emulsify again. Pour into polycarbonate moulds at a temperature of 31°C. Allow ganaches to crystallize for 24 hours at a temperature of 16°C and a 60% humidity rate.

### Red and Black Currant Fruit Paste

5 g	Citric acid – water solution (50/50)
32 g	Sugar (1)
7 g	Yellow pectin
150 g	Black currant purée
100 g	Red currant purée
90 g	Apple juice
250 g	Sugar (2)
60 g	Glucose syrup

Mix equal amounts of water and citric acid (50/50). In a separate bowl, mix the sugar (1) and the pectin. Heat the purées with the juice to 40°C, then add the sugar-pectin mixture gradually, stirring constantly with a whisk. Bring the mixture to a boil. Gradually add the sugar (2), then return to a boil. Add the glucose and heat to 105-106°C (74° BRIX) stirring constantly. Remove from heat and add the water-citric acid solution. Mix well then pour into small ball-shaped silicone moulds. Allow to set for 24 hours. Unmold (freeze if necessary for easier unmolding.)

### Assembly and finishing

Pipe the ganache into a round truffle silicone mould (slightly bigger than the mould for the fruit paste) filling it up halfway.

Insert the fruit paste and freeze. Unmold, let the temperature warm up a bit then coat with the Organic Los Anconès Plantation dark chocolate 73%. Immediately roll in the cocoa and hibiscus flower powder mixture. Finally, roll the truffles on a sieve.

# WOODY SMOOTHNESS

## Finger food

Recipe for 50 units

By Jordi Puigvert Colomer – CLUIZEL Chef



### Chocolate-Liquorice Biscuit

40 g	<b>Vila Gracinda Plantation dark chocolate 73%</b>
30 g	Liquorice paste
30 g	Butter
90 g	Egg yolks
40 g	Invert sugar
150 g	Egg whites
80 g	Sugar
90 g	T-55 flour
1,5 g	Baking powder
15 g	<b>Cocoa powder</b>

Melt the chocolate, liquorice paste and butter. Add the egg yolks and invert sugar. Carefully maintain the mixture at 40°C. In a separate bowl, whisk the egg whites and sugar until they form smooth, stiff peaks. Gently fold the meringue into the first mixture using a spatula. Sift the dry ingredients together and gently fold them into the previous mixture. Pour the mixture 1-cm thick on a 60 x 40 cm baking sheet covered with baking paper or a silicon mat and bake at 180°C in an oven with an open vent for about 8 minutes.

### Blackberry compote

380 g	Blackberry purée
7 g	Pectin NH
85 g	Sugar
3 g	Citric acid solution
30 g	Lemon juice

Heat purée to 40°C. Mix the pectin and the sugar, then, sprinkle over the blackberry purée while stirring constantly with a whisk. Bring mixture to a boil. Remove from heat and add the citric acid solution and the lemon juice. Mix well and pour 1/3 in a 1 cm-high confectionery frame and the remaining 2/3 in round truffle silicone moulds. Allow to set, then freeze.

### Chocolate Mousse (custard base)

65 g	Whipping cream 35% fat (1)
185 g	Whole milk
60 g	Egg yolks
30 g	Invert sugar
310 g	<b>Vila Gracinda Plantation dark chocolate 73%</b>
500 g	Whipping cream 35% fat (2)

Prepare the custard: mix the cream (1), milk, egg yolks and sugar then cook over medium heat to 84 °C. Strain through a chinois. Cool to 4°C or use immediately. Prepare the mousse: as soon as the custard is cooked, pour it onto the chocolate and emulsify to create a ganache. In a separate bowl, whip the cream (2) until frothy. Once the ganache cools to between 40 and 45°C, fold in the whipped cream using a spatula.

### Cocoa and Liquorice Icing

95 g	Water
250 g	Sugar
50 g	Glucose syrup
24 g	Gelatine 200° Bloom (gold)
76 g	<b>Cocoa powder</b>
60 g	Butter
445 g	<b>Diaphane Neutral Glaze</b>
35 g	Liquorice paste

Heat the water, sugar and glucose syrup together and bring to a boil. Remove from heat, add the gelatine which has already been hydrated, then mix. Add the cocoa powder and butter then mix again. Add the Diaphane and liquorice paste then mix once again. Cover with cling film against the surface and refrigerate for 12 hours. Heat the icing to 27°C, mix to emulsify and use on the frozen entremet (-18°C).

### Rocher Icing

210 g	<b>Cocoa butter</b>
485 g	<b>«Craft» chocolate Caozelo milk 38%</b>
305 g	<b>«Hazelnut Heart» Gianduja</b>
200 g	Hazelnut pieces

Melt the cocoa butter in one pan, and the Caozelo milk chocolate and the Gianduja in a separate pan. Mix the two together and add the hazelnut pieces. Use at 40°C on the frozen entremet.

### Assembly and finishing

Pipe the mousse into round silicone moulds, filling them up halfway. Insert the blackberry compote into the truffles. Close with the chocolate biscuit and allow to set in the freezer. Spread the cocoa and liquorice icing, then freeze for 30 minutes before applying the rocher icing, halfway up the mould. Finally, garnish with a small cube of blackberry compote.

# CHOCOLATY FRESHNESS

## Dessert in plate

Recipe for 15 units

By Jordi Puigvert Colomer – CLUIZEL Chef



### Chocolate biscuit

40 g	<b>Mangaro Plantation dark chocolate 71%</b>
30 g	Butter
90 g	Egg yolks
40 g	Invert sugar
150 g	Egg whites
80 g	Sugar
90 g	T-55 flour
1,5 g	Baking powder
15 g	<b>Cocoa powder</b>

Melt the chocolate and the butter. Add the egg yolks and invert sugar. Carefully maintain the mixture at 40°C. In a separate bowl, whisk the egg whites and sugar until they form smooth, stiff peaks. Gently fold the meringue into the first mixture using a spatula. Sift the dry ingredients together and gently fold them into the previous mixture. Pour the mixture 1 cm-thick on a 60 x 40 cm baking sheet covered with baking paper or a silicon mat, then bake at 180°C with vent open for about 8 minutes.

### Chocolate Bavarian Cream

185 g	Milk
62 g	Whipping cream 35% fat (1)
62 g	Egg yolks
25 g	Invert Sugar
5 g	Gelatine 200° Bloom
135 g	<b>Mangaro Plantation dark chocolate 71%</b>
375 g	Whipping cream 35% fat (2)

Prepare the custard: mix the milk, whipping cream (1), egg yolks and invert sugar, then cook over medium heat to 84°C. Strain through a chinois and cool to 4°C or use immediately.

Prepare the Bavarian cream: as soon as the custard is cooked, add the gelatine which has already been hydrated. Pour the mixture onto the chocolate and emulsify. Cool to 25°C. Beat the whipping cream (2) to obtain a frothy texture then fold it into the chocolate mixture using a spatula.

Spread the Bavarian cream 1.5 cm thick on the chocolate biscuit. Refrigerate for 3 hours minimum before freezing.

### Chocolate & Mango Ganache

180 g	Whipping cream 35% fat
50 g	Glucose syrup
120 g	Mango purée
1,3 g	Agar Agar
1/2 u	Gelatine leaves
130 g	<b>Mangaro Plantation dark chocolate 71%</b>

Heat the cream, glucose syrup, mango purée and agar agar to boiling point, then remove from heat and stir in gelatine. Pour mixture onto the melted chocolate and mix well. Pour mixture into a confectionary frame, 1.5 cm high, or in mini-truffle silicone moulds. Refrigerate until set, or freeze if mini-truffle moulds were used.

### Cocoa Pulp Sorbet

265 g	Water
2,5 g	Pink peppercorn
115 g	Sucrose
5 u	Sorbet stabilizer
35 g	Dextrose
80 g	Glucose powder 38DE
500 g	<b>Cocoa pulp</b>
7 g	Lemon juice

### Serving temperature -13/-14 °C.

Heat the water and infuse the ground peppercorn for 10 minutes. Strain through a chinois, then adjust water to reach the initial weight. Mix the sucrose and stabilizer before gradually adding them the 40°C infusion, stirring with a whisk. Heat to 65°C then add the rest of the dry ingredients. Stir well and heat to 85°C, then cool rapidly to 4°C. Add the cocoa pulp and lemon juice, then mix well using a hand blender. Age the mixture in the refrigerator for 6 hours. Finally, mix and churn.

### Chocolate tuile

30 g	Glucose syrup
200 g	50/50 simple syrup
60 g	<b>Cocoa powder</b>
30 g	<b>Gruétine</b>

Using a hand blender, mix syrups and cocoa powder until smooth and homogeneous.

Spread mixture thinly on a Silpat® and sprinkle with Gruétine. Bake at 160°C for about 10 minutes. Store with silicate in a hermetically closed recipient or use a dehydrator.



# CHOCOLATY FRESHNESS (SECOND PART)

## *Dessert in plate*

Recipe for 15 units

By Jordi Puigvert Colomer – CLUIZEL Chef

### **Lime air**

100 g Lime juice  
100 g 50/50 simple syrup  
300 g Water  
4 g Soy lecithin

Mix all ingredients with a hand blender held horizontally to obtain the desired amount of air bubbles on the surface. Let stand for 30 seconds, then remove the desired quantity and use immediately.

### **Mango and litchee sauce**

100 g Mango purée  
50 g Litchi purée  
0,5 g Xanthan gum

Mix all ingredients to obtain a coulis.

### **Mould / equipment**

**Brown spray mix**

**Hand blender**

**1.5 cm-high frame**

**Mini-truffle mould**

### **Ingredients**

A few green leaves

### **Assembly and finishing**

Cut the chocolate biscuit and mousse into 8 x 3 cm rectangles, then freeze and spray with the brown spray mix. Defrost in the refrigerator. Put a rectangle in the centre of the plate. Place a sorbet quenelle on top and set pieces of chocolate tuile on the sorbet. Arrange small cubes or mini-truffles of chocolate-mango ganache around the rectangle and quenelle. Dot the plate with the mango and litchee sauce and place the lime air next to the quenelle. Garnish with a few green leaves.

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