

100% COCOA PURE PASTES

Our range of five products means you can **customize** your recipes by playing with the origins and various cocoa contents.

This range is perfectly suited for use in chocolate-making:

- **Increase your dark or milk chocolates' percentages**
- Create very intensely flavored **Pure Origin chocolate ganaches**
- **Make your products linger longer on the palate** by using Pure Pastes like a chocolatier's "salt"
- **Create very intense, unusual colors** by spraying Pure Pastes onto your **molded products**
- **Reduce the sugar content of sweet products** such as caramels, fondants, brownies, crèmeux, and mousses

NEW

MACAÉ
PURE PASTE

25426

Pure Brazil
Dried Apricots
& Black Tea



ARAGUANI
PURE PASTE

5568

Pure Venezuela
Raisins
& Bittersweet



ALPACO
PURE PASTE

5569

Pure Ecuador
Floral & Oaky



MANJARI
PURE PASTE

5567

Pure Madagascar
Acidic Tang
& Red Berries



TAÏNORI
PURE PASTE

5570

Pure Dominican Republic
Fruity & Intense



WHAT MAKES PURE PASTES SPECIAL?

- Their one ingredient is roasted cocoa beans.
- They are refined for a shorter period of time than couvertures.
- A stronger, more intense aromatic profile than couvertures made using cocoa from the same origin.

PACKAGING

3 x 1kg slabs

BEST-BEFORE **

14 months.

* Average value: Refer to the product's technical sheet for the exact fat content.

** Calculated based on the date of manufacture.

COMPOSITION

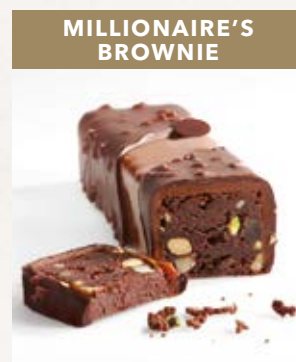
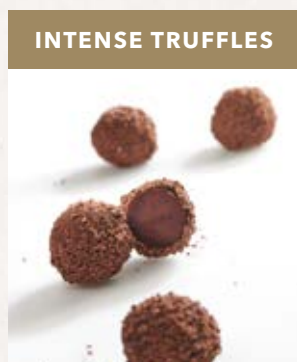
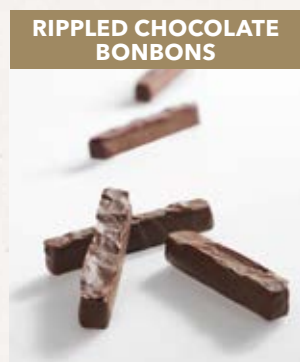
100% Cocoa Fat 54%* Sugar 0%

CONSERVATION

Store in a cool, dry place between 60-65°F (16-18°C).

WE SUGGEST USING THE FOLLOWING TOOLS AS A GUIDE:

- All of L'École's recipes available at Valrhona.com, adapted to each of the five Pure Paste products in the Valrhona range:



- The table below to create Pure Origin Chocolates with your desired cocoa content:

TO MAKE 1KG OF PURE ORIGIN CHOCOLATE: WITH A COCOA CONTENT OF:	BRAZIL	VENEZUELA	ECUADOR	DOMINICAN REPUBLIC OR MADAGASCAR
	MACAÉ + PURE PASTE	ARAGUANI + PURE PASTE	ALPACO + PURE PASTE	TAÏNORI OR MANJARI + PURE PASTE
66%	842g + 158g	-	-	944g + 56g
68%	838g + 162g	-	941g + 59g	889g + 111g
70%	788g + 212g	-	882g + 118g	833g + 167g
72%	734g + 266g	-	824g + 176g	778g + 222g
74%	682g + 318g	929g + 71g	765g + 235g	722g + 278g
76%	628g + 372g	857g + 143g	706g + 294g	667g + 333g
78%	576g + 424g	786g + 214g	647g + 353g	611g + 389g
80%	526g + 474g	714g + 286g	588g + 412g	556g + 444g
82%	470g + 530g	643g + 357g	529g + 471g	500g + 500g
84%	414g + 586g	571g + 429g	471g + 529g	444g + 556g
86%	365g + 635g	500g + 500g	412g + 588g	389g + 611g
88%	314g + 686g	429g + 571g	353g + 647g	333g + 667g
90%	262g + 738g	357g + 643g	294g + 706g	278g + 722g
92%	210g + 790g	286g + 714g	235g + 765g	222g + 778g
94%	156g + 844g	214g + 786g	176g + 824g	167g + 833g
96%	105g + 895g	143g + 857g	118g + 882g	111g + 889g
98%	50g + 950g	71g + 933g	59g + 941g	56g + 944g

Example: To make 1kg of Brazilian 72% Pure Origin chocolate, combine 734g of Macaé with 266g of Macaé Pure Paste.

FOCUS ON FLAVOR

Whatever its origin, adding Pure Paste will give your initial couverture a more powerful flavor.

Up to 70% cocoa, chocolates retain their original mild (fruity, etc.) and specific (tangy, etc.) flavor profiles.

Above 70%, they take on a more plant-like, stronger flavor, where bitterness and astringency prevail.

To create your own Pure Origin chocolates, we therefore recommend maintaining a cocoa content of approximately 70% if you wish to preserve the unique aromatic characters specific to each origin.