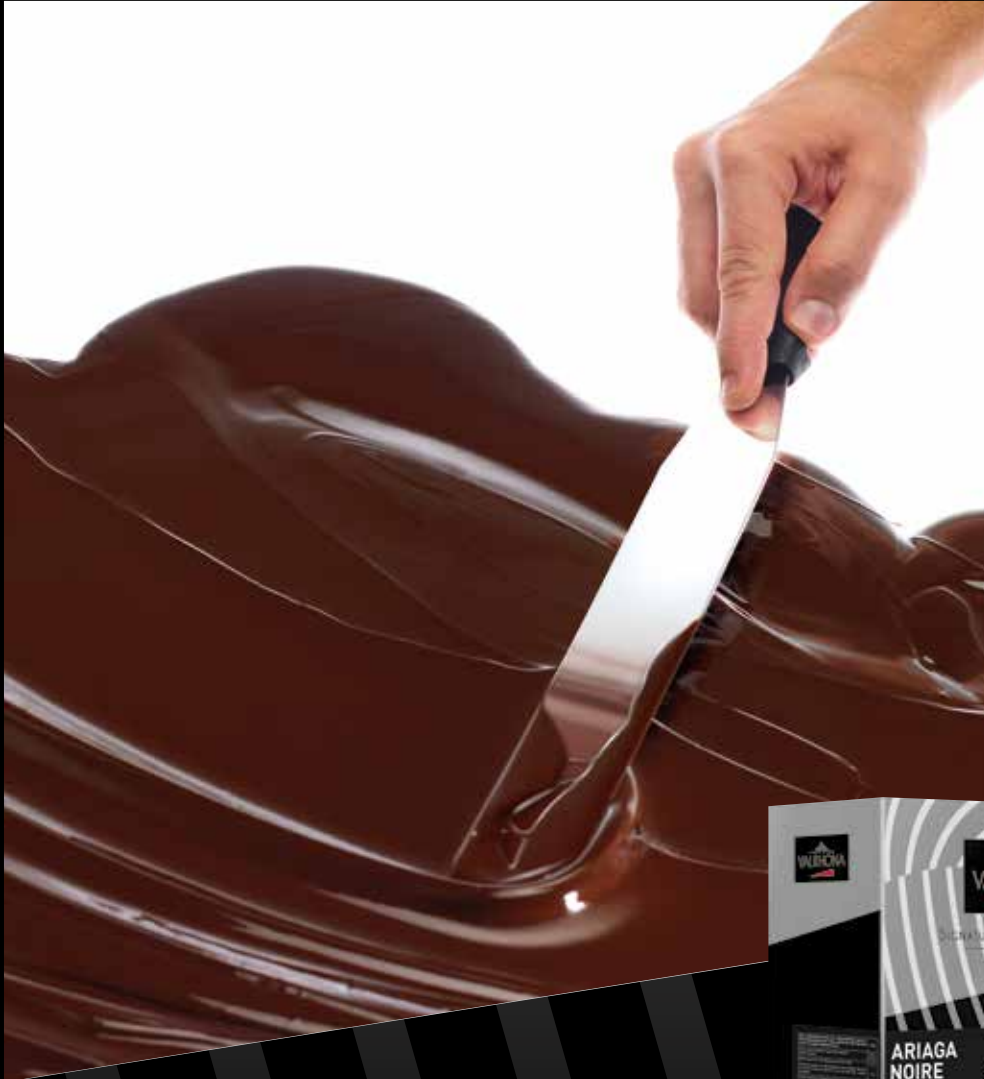


P R O F E S S I O N A L   S I G N A T U R E



# ARIAGA NOIRE 66%

Balanced & Fruity



# ARIAGA NOIRE 66%

BALANCED & FRUITY

Ariaga 66% has a distinctive aromatic profile featuring bitter and fruity notes with a touch of acidity.



## SPECIAL FEATURES

- Easy to use
- Versatile applications
- Excellent results

ROUNDNESS

BALANCE

HARMONY

*i*

### PACKAGING

5 kg Box                      50 g sample  
Code 12144                      Code 12172

### COMPOSITION

Cacao 66% min.  
Sugar 32%  
Fat 40% min.

### INGREDIENTS

Cocoa paste, sugar, cocoa butter,  
emulsifiers: lecithin, natural vanilla  
flavoring.

### \*COMMERCIAL LIFE

12 months

### STORAGE

Store in a cool, dry place between  
14°C - 18°C (57.2°F - 64.4°F).

\*Minimum Guaranteed SHELF LIFE upon delivery.

### New recipe

- Designed to have perfect flavor balance and ease of use to appeal to a wide audience.

### New composition

- 66% of cacao.
- Natural vanilla extract.

### Packaging format

- Designed to suit kitchen storage restrictions.
- 5 kg Box.

## APPLICATIONS

### TECHNICAL ASPECTS

Bonbon Ganache    Coating    Molding    Pastry Ganache    Mousse    Sauces    Ice Cream & Sorbet    Chocolate drink    Decoration    Glazes    Crèmeux

ARIAGA NOIRE 66%

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● RECOMMENDED APPLICATION

# RECIPES

## The Essentials

### CHOCOLATE PASTRY CREAM

- > 1000 g milk
- > 200 g whipping cream 35%
- > 180 g egg yolks
- > 100 g sugar
- > 80 g starch
- > 400 g ARIAGA NOIRE 66% COUVERTURE
- > 200 g butter

Bring the milk and whipping cream to a boil. Mix together the sugar, starch, and egg yolks. Pour the boiling liquid into the mixture and cook for 2 minutes at boiling point. Stir together the pastry cream and chocolate. Add the butter (optional) and blend in the mixer to smooth. Cover with film and store in the refrigerator.

### GANACHE FOR DESSERT AND TART

- > 400 g whipping cream 35%
- > 65 g invert sugar
- > 540 g ARIAGA NOIRE 66% COUVERTURE

Bring the whipping cream and invert sugar to a boil. Gradually pour into the melted chocolate and blend vigorously to obtain a shiny and elastic «core» and the mixture has started to emulsify. Blend to perfect the emulsion. Depending on the intended application, use as a liquid or after crystallization.

### LIGHT MOUSSE

- > 500 g whole milk
- > 8 g gelatin
- > 590 g ARIAGA NOIRE 66% COUVERTURE
- > 1000 g whipping cream 35%

Bring the milk to a boil and add the rehydrated gelatin. Pour about 1/3 of the hot liquid into the chocolate, and whip with a whisk until smooth, elastic, and shiny, and the mixture has started to emulsify. Add the rest of the milk, taking care to maintain this texture. When the chocolate mixture has reached 35-40°C, add the foamy whipped cream. Pour immediately. Freeze.

### BASIC CUSTARD

- > 500 g whipping cream 35%
- > 500 g whole milk
- > 200 g egg yolks
- > 100 g caster sugar

Bring the cream to the boil with the milk and pour the mixture over the eggs, previously mixed (but not beaten) with the sugar. Cook the mixture at 82-84°C until it coats the back of a spoon. Strain through a wire chinois and use immediately, or cool rapidly and set aside in a refrigerator.

### CHOCOLATE MOUSSE WITH BASIC CUSTARD

- > 680 g ARIAGA NOIRE 66% COUVERTURE
- > 600 g basic custard
- > 900 g whipping cream 35%

When the basic custard is hot and strained, whisk together with the melted chocolate. The temperature of the mixture should be about 45-50°C. If necessary, stabilize the mixture with a bit of additional whipped cream. When the mixture is sufficiently smooth, check the temperature and add the rest of the cream.

### ARIAGA CRÉMEUX

- > 1000 g basic custard
- > 400 g ARIAGA NOIRE 66% COUVERTURE

When the basic custard is hot and strained, use a spatula to blend with the chopped or melted chocolate until smooth, shiny, and elastic. Blend to complete the emulsion, taking care not to incorporate any air into the mixture and maintaining the temperature above 35°C (max. 45°C). This technique ensures that the cream will always be smooth, even after thawing.

## DISCOVER OTHER COUVERTURES IN THE PROFESSIONAL SIGNATURE RANGE!

The Professional Signature collection is designed for professionals and offers a range of technical chocolates that are easy to use and offer excellent results.

These blended chocolates have been created using unique recipes to ensure they lend themselves to specific professional applications.

### EXTRA AMER 67%



**4663**

#### For fillings & cores

Extra Amer 67% offers a balanced combination of power and bitterness.

### ÉQUATORIALE NOIRE 55%



**4661**

#### Specifically designed for coating

Equatoriale Noire 55% offers a deliciously intense chocolate taste and smooth texture, and is extremely easy to use,

### EXTRA NOIR 53%



**4664**

#### For fillings & cores

Extra Noir 53% is appreciated for its pronounced chocolate taste and its low cocoa butter content.

### ÉQUATORIALE LACTÉE 35%



**4662**

#### Specifically designed for coating

Equatoriale Lactée 35% is Valrhona's milk chocolate par excellence for both its smooth taste and beautiful color.

**VALRHONA**

AUX SOURCES DU GRAND CHOCOLAT®