

Chocolanté





Puratos
Reliable partners in innovation

SUSTAINABILITY

FROM FARMER TO CHOCOLATE



Growing cocoa is not an easy task.

On small family farms, everything is done manually. Lack of productivity and quality, volatile prices are the main challenges that cocoa farmers are facing.

Scan the QR code to discover our programme that helps them develop their entrepreneurial skills and has a positive “knock-on” effect to the younger generations.



For every kilo of Chocolante Philippines you buy, you're helping better the lives of our LOCAL cacao farmers and their families.

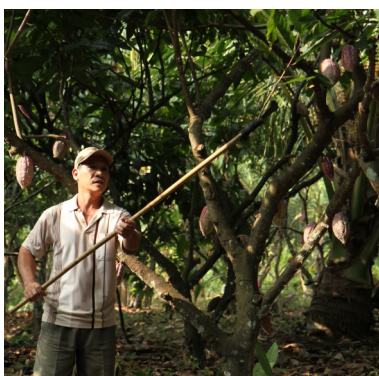


Cacao-Trace is all about TASTE and FERMENTATION...

As wine-making, **fermentation is an essential stage in developing the flavor potential** of each cocoa bean. The finest cocoa beans are carefully selected to make pure Chocolanté chocolate, and its undeniable, wonderful taste, tailored to suit local tastes.

To create Chocolanté's outstanding quality, **we focus on the post-harvest process**, and other factors such as soil, climate and the genetic variety of the bean. Mastering this process ensures that only the highest quality beans become delicious Cacao-Trace Chocolate.

Chocolanté can be used in all local mainstream market applications - including patisserie, bakery and chocolate making – but is so flexible that it can also be adapted to suit any local tastes and requirements.



Cacao-Trace in the PHILIPPINES



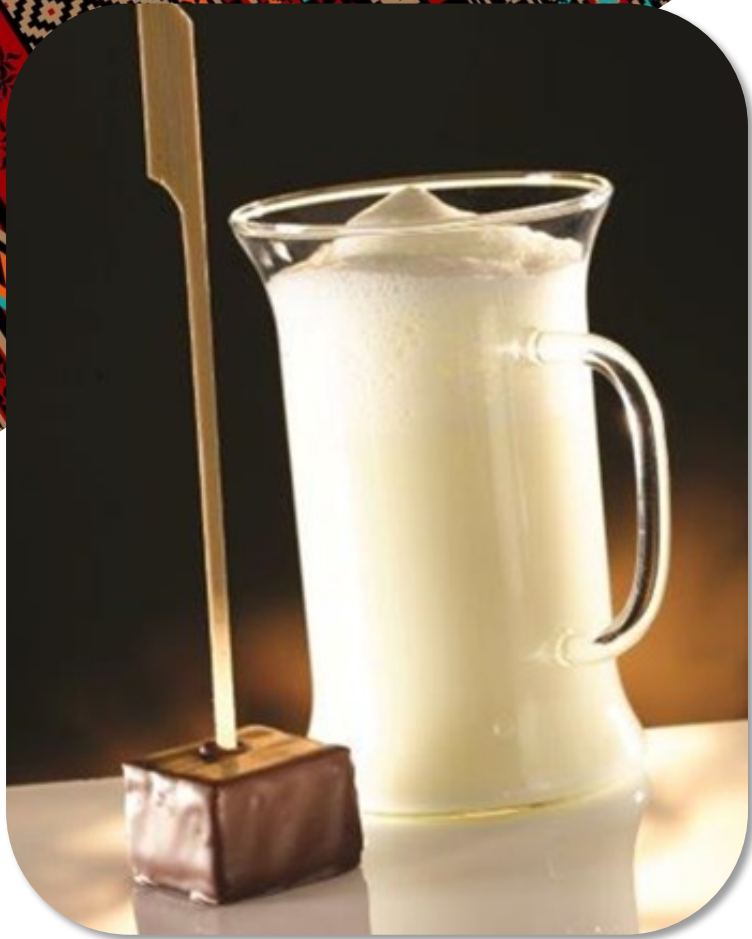
As a subsidiary of the group, we have extended our global cacao sustainability program, Cacao-Trace, towards **Filipino cacao farmers** who are now benefiting from the incentive program we put in place. More than **1,000 farmers** received our **chocolate bonus** and **quality premium**, providing them with additional income.

Through the Cacao-Trace program which starts with training in farming, our local cacao farmers deliver cacao beans with superior quality which we process according to Belgian Chocolate-making standards into the best quality real chocolate made with 100% Philippine cacao. Our cacao beans follow strict fermentation process which enhances the flavor profile of the beans. We do this at our three master fermentation centers located in Calinan and Mati areas in Davao.

This **“farm to chocolate”** approach aims to ensure the ethical and sustainable production of seriously delicious chocolates from start to finish. This is what sets us apart in the market.



Tablea with a Twist



Ingredients	Weight (g)
Festipak	150
Condensed Milk	30
Chocolante Philippines 62%	200

Procedure:

- Heat up Festipak and condensed milk until simmering and pour onto Chocolante Philippines 62% coins until melted
- Pour over prepared small silicon square moulds (or desired shape) or any shallow pan and allow to set in the chiller for a few hours or overnight
- Unmould or slice up into cubes, weighing 35 grams more or less.
- Insert skewers per piece and stir into 4oz cup of hot milk

Dayap Choco Truffles



Ingredients: Truffle

Weight (g)

Chantypak

500

Chocolante Philippines 62%

200

Dayap Extract

5

Butter

20

Puratos Cocoa Powder

Procedure:

- Bring cream and zest to a simmer. No need to strain.
- Pour over the chocolate, stirring until smooth and well blended
- Add in, blend butter when mixture is 35°C
- Pour onto a shallow pan and place a plastic film directly covering its surface
- Allow to cool in the chiller
- Pipe blobs of the hardened ganache on a clean tray lined with grease-proof paper
- Place back in the chiller if needed before rolling each blob into a rough round ball
- Coat each thinly with tempered chocolate and roll in Puratos cocoa powder

Yema Chocolante Marbled Cake

Ingredients: Dulce Cake Weight (g)

Tegral Satin Moist Golden Cake	500
Eggs	200
Oil	200
Water	100
Cremfil Silk Yema	200

Ingredients: Dark Choco Cake Weight (g)

Tegral Satin Moist Chocolate Cake	500
Eggs	200
Oil	200
Brewed Coffee	100
Chocolante Fudge	200

Ingredients: Chocolante Fudge Weight (g)

Chocolante Philippines 62%	260
Chantypak	320
Glucose	36
Butter	36

Procedure: Chocolante Fudge

- For the fudge, bring cream and glucose to a boil. Then add onto chocolate. Blend until smooth.
- Add butter last, when chocolate mix is at 35°C. Mix until smooth.



Procedure: Cake

- Prepare an 8-inch cake pan. Greased and lined with parchment paper
- Making one cake batter at a time, combine and mix all ingredients for 3-4 minutes until smooth
- Place each cake batter into 2 separate piping bags and pipe some batter alternating both until cake mixture comes up to 3/4 full of the pan rim.
- Bake at 180°C for 45 minutes or until cake tests clean.
- Let it cool before slicing into 2 tiers.
- To assemble, fill center with up to 300g of the fudge. Sandwich the 2 cake layers and frost with a generous amount of the same fudge all over. Decorate as desired.

Kasuy Donut



Ingredients: Topping	Weight (g)
Chocolante Philippines 62%	500
Puratos Cocoa Powder	As needed
Toasted Cashew Nuts	As needed

Procedure: Base

- Mix the ingredients using hook attachment. 3 minutes slow speed then 8 minutes high speed or until we reach the window pane.
- Rest for 20 minutes then sheet the dough into 5mm thick
- Rest for another 10 minutes then cut into 4 inch round. Place in a tray.
- Rest for about 30-45 minutes in 37°C 87% RH
- Fry the donut for 30 seconds each side

Procedure: Topping

- Place 200g of the chocolate in a bowl, melt over a bain-marie of gently simmering water
- Heat until temperature reaches 45°C on a cooking thermometer. Remove the bowl from the heat and stir in the remaining chocolate.
- As soon as the temperature cools to 27°C, return the bowl to the bain-marie and reheat, stirring gently until the chocolate reaches 32°C
- Dip the brioche bread and top with silvered almonds
- Wait for the chocolate to be set
- Once it is set, dust with Puratos Cocoa Powder

Ingredients: Donut	Weight (g)
Tegral Soft'r Donut	1000
Bruggeman Instant Yeast	10
Water	±450

Ingredients: Filling	Weight (g)
Cremyvit	200
Fresh milk	500
Desiccated Coconut	200
Brown Sugar	50
Butter	50

Procedure: Base

- Cook the butter, sugar and desiccated coconut into low heat for about 3-5mins. Let it cool
- Mix the Cremyvit and fresh milk in a mixer with paddle attachment until smooth
- Add the cooked desiccated coconut and mix again for another minute or until smooth
- Place in a piping bag and pipe in the donuts

Mango Pinipig Bark

Ingredients: Chocolate		Weight (g)
Chocolante Philippines 62%		As needed

Procedure: Chocolate

- Melt and temper the chocolate according to its specified working temperature
- Pour over a clean sheet of tray, lined with silicon or parchment paper
- Top with the assortment of ingredients (see below)

Ingredients: Topping		Weight (g)
Dried mango, chopped		As needed
Pinipig, toasted		As needed
Rice Krispies		As needed



Banana Kopi-ko



Ingredients: Topping	Weight (g)
Fresh Milk	130
Chantypak	90
Barako Coffee Beans, crushed	5
Chocolante Philippines 62%	160
Banana, pureed	80
Cremfil Classic Dulce de Leche	50
Fresh milk, very cold	500

Procedure: Chocolate

- Bring 130 grams of milk, Chantypak and coffee beans to a boil.
- Steep for a few minutes off heat. Strain into the chocolate.
- Add-in banana puree and the Cremfil Dulce de Leche and blend with handmixer.
- Add-in the cold milk and blend once again.
- Serve with coconut chips.

Yema Chocolante Creamy



Ingredients: Vanilla Cake Base	Weight (g)
Tegral Satin Moist Golden Cake	500
Eggs	200
Oil	200
Water	100

Procedure:

- Prepare a 7-inch cakepan, greased and lined with parchment paper.
- Mix all ingredients until smooth and well combined, about 4 minutes.
- Pour into pan and bake at 180C until cake tests clean, about 50 mins — 1 hour. Let cool before slicing into [2] layers.
- Prepare an 8-inch cake ring this time for final assembly. Line the bottom of the ring with foil and lay over as sheet tray.
- Lay one cake base layer at the bottom. Set aside. Make the mousse.

Ingredients: Yema Mousse	Weight (g)
Fresh Cream	100
Fresh Milk	100
Cremfil Silk Yema	160
Chocolante Philippines Milk 44%	70
Gelatin Sheets, bloomed & squeezed	7.5
Fresh Cream, whipped softly	250
Pili Nuts, chopped & toasted	As needed

Procedure:

- For the yema mousse, warm the fresh cream and milk and pour it in the chocolate and yema paste.
- Add the gelatin sheets and mix well.
- When the mix is at 33C add the lightly whipped cream.
- Pour over the mousse into the prepared base halfway through the ring. Sprinkle some pili nuts over and then set the second cake base layer on top. Pour more mousse until the ring is $\frac{3}{4}$ full. Chill to set.
- Make the cremeux.

Yema Chocolante Creamy



Ingredients: Milk Chocolate Cremeux	Weight (g)
Fresh Cream	250
Fresh Milk	250
Egg Yolks	100
Sugar	50
Chocolante Philippines Milk 44%	420

Procedure:

- Make an anglaise with fresh cream, the milk, egg yolks and sugar.
- Add the chocolate and homogenize with the rest of themix. Cool down to 33C before pouring over the set mousse.
- Decorate with chopped pili nuts and chocolate décor.

Chocolante Shorties w/ dried mango bits



Ingredients: Nut Rice Shortbread	Weight (g)
Butter, cold	225
Sugar	127
All Purpose Flour	285
Rice Flour	30
Nut flour, cashew	20

Procedure:

- Beat butter and sugar until creamy.
- Add-in the flours and mix until resembled bread crumbs.
- Lightly press down into a square pan, evenly.
- Dock holes all over.
- Bake at 165C just until golden brown on top.
- Let cool.

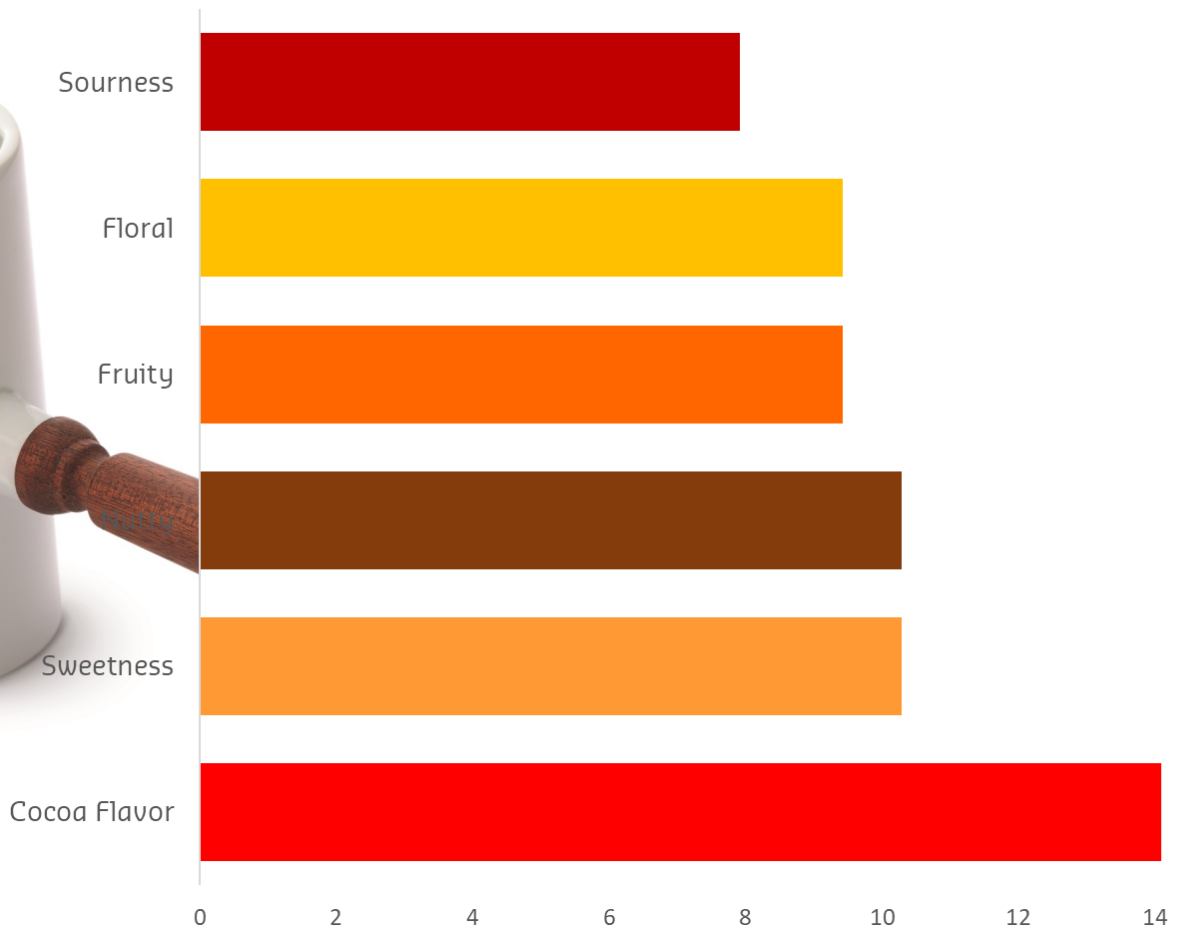
Ingredients: Milk Chocolate Ganache	Weight (g)
Chocolante Philippines Milk 44%	225
Festipak	150
Dried mangoes, chopped	As needed

Procedure:

- Bring Festipak to a simmer and pour over chocolate, stirring until both fully combined and melted. Pour thinly over prepared shortbread –about half an inch thick layer.
- Sprinkle with some dried mango bits.
- Chill to set before cutting up into bars.



Chocolanté Philippines Flavor Chart



Chocolanté masters fermentation for great tasting chocolates

In many cocoa regions, each farmer ferments according to their own tried and trusted methods, often without proper installations, focus and volumes of cocoa. Needless to say, this has a huge impact on the flavour of the beans. In other fermented food processes (like bread, beer and yoghurt) this important step is strictly controlled. We believe this should be the same for cocoa.

That's why Cacao-Trace sets new standards and guidelines for the fermentation process. We create optimal conditions for the fermentation, by carefully selecting the fresh cocoa and by controlling the temperature and the aeration of the fermenting cocoa. This way, every Cacao-Trace farmer's beans meet the highest quality standards, ensuring a consistent superior taste.



*SCAN to discover why
Chocolante tastes so good!*



Now available! Chocolante Philippines Milk 44%
& Chocolante Asia White 40% variants